



ACADEMIC AUDIT REPORT
ACADEMIC YEAR 2022 -2023

1. ACADEMIC CALENDAR

CALENDAR FOR THE MONTH OF JUNE 2022

DAY	DATE	ACADEMIC EVENTS
WEDNESDAY	01/06/22	
THURSDAY	02/06/22	
FRIDAY	03/06/22	Bartending workshop by the cooperage bar academy by Mr. Ajinkya
SATURDAY	04/06/22	Bartending workshop by the cooperage bar academy by Mr. Ajinkya
SUNDAY	05/06/22	
MONDAY	06/06/22	Swaraj Divas Celebration Event and Bartending workshop by the cooperage bar academy by Mr. Ajinkya
TUESDAY	07/06/22	Bartending workshop by the cooperage bar academy by Mr. Ajinkya/ IQAC MEETING
WEDNESDAY	08/06/22	Bartending workshop by the cooperage bar academy by Mr. Ajinkya
THURSDAY	09/06/22	Bartending workshop by the cooperage bar academy by Mr. Ajinkya
FRIDAY	10/06/22	Purchase Committee Meeting 2022-23 & Bartending workshop by the cooperage bar academy by Mr. Ajinkya
SATURDAY	11/06/22	
SUNDAY	12/06/22	
MONDAY	13/06/22	
TUESDAY	14/06/22	
WEDNESDAY	15/06/22	
THURSDAY	16/06/22	
FRIDAY	17/06/22	
SATURDAY	18/06/22	
SUNDAY	19/06/22	





MONDAY	20/06/22	TYBSC/TYBACA SEM 5 Begins SYBSC/SYBACA SEM 3 Begins
TUESDAY	21/06/22	International Yoga Day
WEDNESDAY	22/06/22	
THURSDAY	23/06/22	Student Council-Election-14th July 2022
FRIDAY	24/06/22	PO/CO Mapping Workshop by Ritu Chakraborty
SATURDAY	25/06/22	
SUNDAY	26/06/22	
MONDAY	27/06/22	
TUESDAY	28/06/22	SYBSC/SYBACA Admission Process
WEDNESDAY	29/06/22	SYBSC/SYBACA Admission Process
THURSDAY	30/06/22	Guest Lecture-Food Styling-TYBACA

CALENDAR FOR THE MONTH OF JULY 2022

DAY	DATE	ACADEMIC EVENTTS
FRIDAY	01/07/22	
SATURDAY	02/07/22	
SUNDAY	03/07/22	
MONDAY	04/07/22	
TUESDAY	05/07/22	
WEDNESDAY	06/07/22	purchase committee meeting
THURSDAY	07/07/22	
FRIDAY	08/07/22	Chai Pe Charcha Media team Hi Tea
SATURDAY	09/07/22	Tree Plantation Drive-DLLE
SUNDAY	10/07/22	Bakri Eid
MONDAY	11/07/22	
TUESDAY	12/07/22	Front office Guest Lecture Concierge TYBSC/SYBSC
WEDNESDAY	13/07/22	
THURSDAY	14/07/22	FYBSC ORIENTATION
FRIDAY	15/07/22	FYBACA ORIENTATION/Student Council-Guru Purnima Day
SATURDAY	16/07/22	First Alumni meet for A.Y. 22 - 23





SUNDAY	17/07/22	
MONDAY	18/07/22	FYBSC/FYBACA Sem 1 Begins
TUESDAY	19/07/22	
WEDNESDAY	20/07/22	
THURSDAY	21/07/22	
FRIDAY	22/07/22	SYBACA Theme Dinner Ziyafat
SATURDAY	23/07/22	
SUNDAY	24/07/22	
MONDAY	25/07/22	
TUESDAY	26/07/22	FRESHERS PARTY 2022 - ZOMBILICIOUS
WEDNESDAY	27/07/22	
THURSDAY	28/07/22	IQAC /CDC Meeting-1-AY 2022-23
FRIDAY	29/07/22	FYBSC/FYBACA Freshers Day
SATURDAY	30/07/22	
SUNDAY	31/07/22	

CALENDAR FOR THE MONTH OF AUGUST 2022

DAY	DATE	ACADEMIC EVENTTS
MONDAY	01/08/22	Internal Assessment Exam Sem 3 & Sem 5 CR/ACR Election -FYBSC/FYBACA
TUESDAY	02/08/22	Internal Assessment Exam Sem 3 & Sem 5
WEDNESDAY	03/08/22	Internal Assessment Exam Sem 3 & Sem 5
THURSDAY	04/08/22	Internal Assessment Exam Sem 3 & Sem 5
FRIDAY	05/08/22	Internal Assessment Exam Sem 3 & Sem 5
SATURDAY	06/08/22	
SUNDAY	07/08/22	
MONDAY	08/08/22	Internal Assessment Exam Sem 3 & Sem 5
TUESDAY	09/08/22	Moharram
WEDNESDAY	10/08/22	Internal Assessment Exam Sem 3 & Sem 5.
THURSDAY	11/08/22	
FRIDAY	12/08/22	FYBACA & FYBSC know your council day
SATURDAY	13/08/22	T.Y International Tour/National Library Day (Online Event)
SUNDAY	14/08/22	





MONDAY	15/08/22	Independence Day DLLE Event/Student council Event
TUESDAY	16/08/22	Parsi New Year
WEDNESDAY	17/08/22	F&B Exhibition Equiage Glassware & Barware
THURSDAY	18/08/22	F&B Exhibition Glassware & Barware
FRIDAY	19/08/22	GRIEVANCE REDRESSAL COMMITTEE MEETING
SATURDAY	20/08/22	
SUNDAY	21/08/22	
MONDAY	22/08/22	Anti-ragging committee meeting
TUESDAY	23/08/22	Master class-Advanced & Innovative Bartending Techniques-SYBSC/SYBACA-By Jacob Alexander
WEDNESDAY	24/08/22	SYBSC Laundry Visit /T. Y International Tour THAI MASTERCLASS, THAILAND
THURSDAY	25/08/22	
FRIDAY	26/08/22	Wine masterclass By Ms. Malaica Abreo for S.Y.B.Sc / S.Y.B.A.C.A. 26th August 2022
SATURDAY	27/08/22	
SUNDAY	28/08/22	T.Y International Tour
MONDAY	29/08/22	Housekeeping Guest Lecture for FYBSC (Careers in Housekeeping)
TUESDAY	30/08/22	S.Y.B. Sc Theme lunch Ganpati theme Lunch - AVIGHNA -2022
WEDNESDAY	31/08/22	Shri Ganesh Chaturthi MID-TERM BREAK STARTS

CALENDAR FOR THE MONTH OF SEPTEMBER 2022

DAY	DATE	ACADEMIC EVENTS
THURSDAY	01/09/22	
FRIDAY	02/09/22	
SATURDAY	03/09/22	
SUNDAY	04/09/22	
MONDAY	05/09/22	Gauri/ Ganesh Visarjan
TUESDAY	06/09/22	
WEDNESDAY	07/09/22	Open Day -SEM 3 & SEM 5
THURSDAY	08/09/22	Onam





FRIDAY	09/09/22	Anant Chaturdashi
SATURDAY	10/09/22	
SUNDAY	11/09/22	
MONDAY	12/09/22	Internal Assessment Exam Sem 1 Housekeeping Guest Lecture TYBSC
TUESDAY	13/09/22	Internal Assessment Exam Sem 1
WEDNESDAY	14/09/22	OPEN DAY -TYBSC/SYBSC-Internal Assessment Exam Sem 1
THURSDAY	15/09/22	Internal Assessment Exam Sem 1
FRIDAY	16/09/22	Internal Assessment Exam Sem 1 & Cocktail session for 3rd year T.Y.B.Sc By CND (Mr. Vikesh Shetty) academy, CONTENT WRITING BY MS. SRIJITA VIKAS
SATURDAY	17/09/22	
SUNDAY	18/09/22	
MONDAY	19/09/22	Internal Assessment Exam Sem 1
TUESDAY	20/09/22	Internal Assessment Exam Sem 1
WEDNESDAY	21/09/22	
THURSDAY	22/09/22	Flower Arrangement Workshop-SYBSC
FRIDAY	23/09/22	TYBACA Event/1st ICC Meeting held
SATURDAY	24/09/22	T.T.B.A.C.A. theme dinner Aurelia
SUNDAY	25/09/22	
MONDAY	26/09/22	CND bar pro competition at Juhu
TUESDAY	27/09/22	Self Defence for Women-ICC Initiative
WEDNESDAY	28/09/22	Examination Department Meeting
THURSDAY	29/09/22	Concierge Guest lecture for TYBSC ABCD
FRIDAY	30/09/22	GARBA NIGHT - AE-HALO

CALENDAR FOR THE MONTH OF OCTOBER 2022

DAY	DATE	ACADEMIC EVENTS
SATURDAY	01/10/22	
SUNDAY	02/10/22	Mahatma Gandhi Jayanti
MONDAY	03/10/22	Practical Exam Sem 3 SYBSC /SYBACA
TUESDAY	04/10/22	Practical Exam Sem 3 SYBSC /SYBACA /IQAC MEETING





WEDNESDAY	05/10/22	Dusshera / TREE PLANTATION DRIVE AT AAREY FOREST BY DLLE
THURSDAY	06/10/22	Practical Exam Sem 3 SYBSC /SYBACA
FRIDAY	07/10/22	Practical Exam Sem 3 SYBSC /SYBACA
SATURDAY	08/10/22	
SUNDAY	09/10/22	
MONDAY	10/10/22	Practical Exam Sem 3 SYBACA External Exam SYBSC Sem 3
TUESDAY	11/10/22	Practical Exam Sem 3 SYBACA External Exam SYBSC Sem 3
WEDNESDAY	12/10/22	External Exam SYBACA Sem 3 SYBSC Sem 3
THURSDAY	13/10/22	External Exam SYBACA Sem 3 SYBSC Sem 3
FRIDAY	14/10/22	External Exam SYBACA Sem 3 SYBSC Sem 3
SATURDAY	15/10/22	
SUNDAY	16/10/22	
MONDAY	17/10/22	External Exam SYBACA Sem 3 SYBSC Sem 3
TUESDAY	18/10/22	TYBSC-Front Office-Itinerary Planning External Exam SYBACA Sem 3 SYBSC Sem 3 CDC meeting
WEDNESDAY	19/10/22	Karmachari Diwas-Diwali Lunch
THURSDAY	20/10/22	International Chef's Day-Fruit Mixing Ceremony/ CULINARY QUIZ EURIKA CULINAIRE
FRIDAY	21/10/22	21-Oct-22-COMMENCEMENT OF Diwali Break
SATURDAY	22/10/22	Dhanteras
SUNDAY	23/10/22	Diwali Break
MONDAY	24/10/22	Narak Chaturdashi/ Laxmi Pujan
TUESDAY	25/10/22	Diwali Break
WEDNESDAY	26/10/22	Bhaubeej/ Dipawali Padwa
THURSDAY	27/10/22	Diwali Break
FRIDAY	28/10/22	Diwali Break
SATURDAY	29/10/22	Diwali Break
SUNDAY	30/10/22	Diwali Break
MONDAY	31/10/22	





CALENDAR FOR THE MONTH OF NOVEMBER 2022

DAY	DATE	ACADEMIC EVENTS
TUESDAY	01/11/22	
WEDNESDAY	02/11/22	Sem 4 & Sem 6 Begins
THURSDAY	03/11/22	
FRIDAY	04/11/22	
SATURDAY	05/11/22	
SUNDAY	06/11/22	
MONDAY	07/11/22	Sem 1 Practical Exam
TUESDAY	08/11/22	Guru Nanak Jayanti
WEDNESDAY	09/11/22	Sem 1 Practical Exam / MS. VEENA MUNGANAHALLI - 7 PILARS OF BUSINESS
THURSDAY	10/11/22	Sem 1 Practical Exam
FRIDAY	11/11/22	Sem 1 Practical Exam
SATURDAY	12/11/22	
SUNDAY	13/11/22	
MONDAY	14/11/22	Sem 1 Practical Exam
TUESDAY	15/11/22	Sem 1 Practical Exam
WEDNESDAY	16/11/22	Sem 1 External Exam & DY Patil college cocktail competition at DY Patil Nerul
THURSDAY	17/11/22	Sem 1 External Exam
FRIDAY	18/11/22	Sem 1 External Exam / FRUIT MIXING
SATURDAY	19/11/22	
SUNDAY	20/11/22	
MONDAY	21/11/22	Sem 1 External Exam
TUESDAY	22/11/22	Sem 1 External Exam
WEDNESDAY	23/11/22	Sem 1 External Exam Guest Lecture-Front Office-TYBSC-Revenue Management
THURSDAY	24/11/22	Sem 1 External Exam
FRIDAY	25/11/22	Amul Culinary Challenge
SATURDAY	26/11/22	
SUNDAY	27/11/22	
MONDAY	28/11/22	Semester 2 Begins / JAPANESE MASTERCLASS FRO TYBACA BY CHEF SIDNEY DCUNHA
TUESDAY	29/11/22	
WEDNESDAY	30/11/22	





CALENDAR FOR THE MONTH OF DECEMBER 2022

DAY	DATE	ACADEMIC EVENTS
THURSDAY	01/12/22	
FRIDAY	02/12/22	Vikas Khanna Book Launch "Barefoot Empress"
SATURDAY	03/12/22	
SUNDAY	04/12/22	
MONDAY	05/12/22	
TUESDAY	06/12/22	
WEDNESDAY	07/12/22	
THURSDAY	08/12/22	
FRIDAY	09/12/22	Cake Distribution starts ..
SATURDAY	10/12/22	
SUNDAY	11/12/22	
MONDAY	12/12/22	
TUESDAY	13/12/22	
WEDNESDAY	14/12/22	SYBSC-Laundry Visit
THURSDAY	15/12/22	
FRIDAY	16/12/22	
SATURDAY	17/12/22	
SUNDAY	18/12/22	
MONDAY	19/12/22	Cake Distribution starts from / FOOD STYLING BY CHEF NITIN TANDON FOR TY STUDENTS
TUESDAY	20/12/22	
WEDNESDAY	21/12/22	
THURSDAY	22/12/22	
FRIDAY	23/12/22	Christmas Dinner SYBSC AB Mistletoe Mania
SATURDAY	24/12/22	Winter Break Begins
SUNDAY	25/12/22	Christmas
MONDAY	26/12/22	Winter Break
TUESDAY	27/12/22	Winter Break
WEDNESDAY	28/12/22	Winter Break
THURSDAY	29/12/22	Winter Break
FRIDAY	30/12/22	Winter Break
SATURDAY	31/12/22	Winter Break





CALENDAR FOR THE MONTH OF JANUARY 2023

DAY	DATE	ACADEMIC EVENTS
SUNDAY	01/01/23	Winter Break Ends
MONDAY	02/01/23	
TUESDAY	03/01/23	
WEDNESDAY	04/01/23	
THURSDAY	05/01/23	TYBSC/TYBACA-Guest Lecture by Chef Jihaad
FRIDAY	06/01/23	
SATURDAY	07/01/23	
SUNDAY	08/01/23	
MONDAY	09/01/23	
TUESDAY	10/01/23	IQAC MEETING
WEDNESDAY	11/01/23	
THURSDAY	12/01/23	
FRIDAY	13/01/23	
SATURDAY	14/01/23	
SUNDAY	15/01/23	Makarsankrant/ Pongal
MONDAY	16/01/23	
TUESDAY	17/01/23	Lebanese Cuisine Masterclass by Chef Jihad Ei Shammi For T.Y.B.Sc And T.Y.B.A.C.A. Students
WEDNESDAY	18/01/23	Masterclass On Food Media By Chef Rachel Gurjar For Culinary Students
THURSDAY	19/01/23	Jagrut Mumbaikar (Mumbai Police awareness Camp)
FRIDAY	20/01/23	First Among Equals Dept Competitions
SATURDAY	21/01/23	
SUNDAY	22/01/23	Grievance Redressal Committee Meeting
MONDAY	23/01/23	First Among Equals Dept Competitions/ 2nd ICC Meeting Held
TUESDAY	24/01/23	First Among Equals Dept Competitions
WEDNESDAY	25/01/23	Open Day FYBSC / FYBACA Anti ragging committee meeting
THURSDAY	26/01/23	DLLE-Republic Day





FRIDAY	27/01/23	
SATURDAY	28/01/23	
SUNDAY	29/01/23	
MONDAY	30/01/23	
TUESDAY	31/01/23	CDC meeting & T.Y.B.Sc breakfast assignment

CALENDAR FOR THE MONTH OF FEBRUARY 2023

DAY	DATE	ACADEMIC EVENTS
WEDNESDAY	01/02/23	
THURSDAY	02/02/23	T.Y.B.A.C.A. breakfast assignment
FRIDAY	03/02/23	
SATURDAY	04/02/23	
SUNDAY	05/02/23	
MONDAY	06/02/23	TYBSC/TYBACA-Sugar Craft Workshop
TUESDAY	07/02/23	TYBSC/TYBACA-Sugar Craft Workshop
WEDNESDAY	08/02/23	Internal Assessment Exam SEM 2,4,6
THURSDAY	09/02/23	Internal Assessment Exam SEM 2,4,7
FRIDAY	10/02/23	Internal Assessment Exam SEM 2,4,8
SATURDAY	11/02/23	Versova Beach Cleaning-DLLE
SUNDAY	12/02/23	
MONDAY	13/02/23	Internal Assessment Exam SEM 2,4,6
TUESDAY	14/02/23	Internal Assessment Exam SEM 2,4,6
WEDNESDAY	15/02/23	Internal Assessment Exam SEM 2,4,6 & elements bartending competition / GRIEVANCE REDRESSAL COMMITTEE MEETING
THURSDAY	16/02/23	Internal Assessment Exam SEM 2,4,6
FRIDAY	17/02/23	Everest Culinary Challenge
SATURDAY	18/02/23	Mahashivratri Everest Culinary Challenge Grand Finale
SUNDAY	19/02/23	Shivaji Maharaj Jayanti
MONDAY	20/02/23	
TUESDAY	21/02/23	
WEDNESDAY	22/02/23	Flower Arrangement Workshop- SYBSC/TYBSC
THURSDAY	23/02/23	





FRIDAY	24/02/23	Bharti Vidyapeeth bartending competition online
SATURDAY	25/02/23	Marathi Bhasha Event-DLLE-Online Event / Mayanagri Event T.Y.B.Sc H.S.
SUNDAY	26/02/23	
MONDAY	27/02/23	
TUESDAY	28/02/23	Flower Arrangement Workshop- SYBSC/TYBSC/Career Fair-DLLE

CALENDAR FOR THE MONTH OF MARCH 2023

DAY	DATE	ACADEMIC EVENTS
WEDNESDAY	01/03/23	TYBSC -First Aid & Fire Safety Workshop
THURSDAY	02/03/23	Examination Department Meeting
FRIDAY	03/03/23	Valedictory Function
SATURDAY	04/03/23	
SUNDAY	05/03/23	
MONDAY	06/03/23	
TUESDAY	07/03/23	
WEDNESDAY	08/03/23	Women's day celebration
THURSDAY	09/03/23	
FRIDAY	10/03/23	T.Y Farewell
SATURDAY	11/03/23	
SUNDAY	12/03/23	
MONDAY	13/03/23	SEM 4 & SEM 6 Practical Exam
TUESDAY	14/03/23	SEM 4 & SEM 6 Practical Exam
WEDNESDAY	15/03/23	SEM 4 & SEM 6 Practical Exam
THURSDAY	16/03/23	SEM 4 & SEM 6 Practical Exam
FRIDAY	17/03/23	SEM 4 & SEM 6 Practical Exam
SATURDAY	18/03/23	
SUNDAY	19/03/23	
MONDAY	20/03/23	SEM 4 & SEM 6 Practical Exam
TUESDAY	21/03/23	SEM 4 & SEM 6 Practical Exam
WEDNESDAY	22/03/23	Gudi Padwa
THURSDAY	23/03/23	
FRIDAY	24/03/23	
SATURDAY	25/03/23	
SUNDAY	26/03/23	
MONDAY	27/03/23	Sem 4 External Exam





TUESDAY	28/03/23	Sem 4 External Exam
WEDNESDAY	29/03/23	Sem 4 External Exam
THURSDAY	30/03/23	Ram Navami
FRIDAY	31/03/23	Sem 4 External Exam/ IQAC MEETING

CALENDAR FOR THE MONTH OF APRIL 2023

DAY	DATE	ACADEMIC EVENTS
SATURDAY	01/04/23	
SUNDAY	02/04/23	
MONDAY	03/04/23	Sem 4 External Exam
TUESDAY	04/04/23	Mahavir Jayanti
WEDNESDAY	05/04/23	Sem 4 External Exam & 3rd year farewell party event
THURSDAY	06/04/23	Sem 4 External Exam
FRIDAY	07/04/23	Good Friday
SATURDAY	08/04/23	SEMINAR ON PROECTIG ENVIRONMENT BY AFROZ SHAH - DLLE
SUNDAY	09/04/23	Easter
MONDAY	10/04/23	Sem 2 Practical Exam
TUESDAY	11/04/23	Sem 2 Practical Exam
WEDNESDAY	12/04/23	Sem 2 Practical Exam/ FERSHFLIX FRESHERS PARTY ORGANISED BY SYBSCHS
THURSDAY	13/04/23	Sem 2 Practical Exam/ SYBACA -THEME FARWELL MASQUERADE
FRIDAY	14/04/23	Babasaheb Ambedkar Jayanti
SATURDAY	15/04/23	
SUNDAY	16/04/23	
MONDAY	17/04/23	Sem 2 Practical Exam
TUESDAY	18/04/23	Sem 2 Practical Exam
WEDNESDAY	19/04/23	
THURSDAY	20/04/23	
FRIDAY	21/04/23	
SATURDAY	22/04/23	Ramzan Eid/ PLASTIC COLLECTION DRIVE BY DLLE FOR CLEBRATING EARTH DAY
SUNDAY	23/04/23	
MONDAY	24/04/23	Semester 2 External Theory Exam
TUESDAY	25/04/23	Semester 2 External Theory Exam
WEDNESDAY	26/04/23	Semester 2 External Theory Exam





THURSDAY	27/04/23	Semester 2 External Theory Exam
FRIDAY	28/04/23	Semester 2 External Theory Exam
SATURDAY	29/04/23	CDC Meeting-4
SUNDAY	30/04/23	Beach Cleaning Drive by DLLE To Mahim with Jay Foundation

CALENDAR FOR THE MONTH OF MAY 2023

DAY	DATE	ACADEMIC EVENTS
MONDAY	01/05/23	Maharashtra Day
TUESDAY	02/05/23	Semester 2 External Theory Exam
WEDNESDAY	03/05/23	Semester 2 External Theory Exam
THURSDAY	04/05/23	
FRIDAY	05/05/23	Buddha Purnima
SATURDAY	06/05/23	
SUNDAY	07/05/23	
MONDAY	08/05/23	
TUESDAY	09/05/23	
WEDNESDAY	10/05/23	
THURSDAY	11/05/23	
FRIDAY	12/05/23	
SATURDAY	13/05/23	
SUNDAY	14/05/23	
MONDAY	15/05/23	
TUESDAY	16/05/23	
WEDNESDAY	17/05/23	
THURSDAY	18/05/23	
FRIDAY	19/05/23	
SATURDAY	20/05/23	
SUNDAY	21/05/23	
MONDAY	22/05/23	
TUESDAY	23/05/23	
WEDNESDAY	24/05/23	
THURSDAY	25/05/23	
FRIDAY	26/05/23	
SATURDAY	27/05/23	
SUNDAY	28/05/23	
MONDAY	29/05/23	
TUESDAY	30/05/23	
WEDNESDAY	31/05/23	





ACADEMIC REPORT

A. Curricular Report

1. Bachelors of Science (Hospitality Studies)

Hospitality education is 70-year-old in our country. The University of Mumbai had taken initiative to introduce the three-year degree program in the field of hospitality in the year 2003. Since then, with various amendments with the help of industry experts and Academicians the program was restructured in to Semester pater and the curriculum is based on the current need of the industry.

First Year

First Year curriculum is designed over 02 semesters in the semester I the learner undergoes with the series of practical and theory courses which includes 04 core courses of the hospitality industry and 03 allied courses which is co-related to the hospitality Industry. The semester II pattern is similar to semester I with an addition of new allied courses. Each semester consists of 07 courses. The objective of the curriculum in the first year is to impart learner sound basic knowledge of the hospitality industry.

Scheme of Evaluation

The performance of the learner shall be evaluated in two components. The learner's performance shall be assessed by the Internal Assessment with 25% marks in the first component and by conducting the Semester End Examination with 75% marks in the second component. The allocation of marks in the Internal Assessment and Semester End Examination are as shown below: -





Undergraduate Program F.Y.B.Sc. (Hospitality Studies)

1. Conduct of Theory Examination **100 Marks**

a. Internal Assessment- 25% **25 Marks**

Sr. No	Evaluation Type	Marks
1	One Class Test	20
2	Active participation in routine class instructional deliveries and overall conduct as a responsible learner, mannerism and articulation and exhibit of leadership qualities in organizing academic related activities	05

Question paper pattern for periodical class test for courses at Undergraduate Program

Written Class Test

(20 Marks)

Q. No	Particular	Marks
Q.1.	Match the Column/Fill in the blanks/Multiple Choice Questions (1/2 Mark each)	5
Q.2.	Answer in one or two lines (Concept based questions) (01 mark each)	5
Q.3.	Answer in Brief (Attempt any two questions of the three questions) (5 marks each)	10

b. Semester End Theory Examination: - 75%

75 Marks

1. Duration: - These examinations shall be of 2.5 hours duration
2. There shall be 5 questions each of 15 marks (30 marks with internal options)
3. On each unit there will be one question and fifth question will be based on entire syllabus
4. All questions shall be compulsory with internal choices within the questions
5. Questions may be subdivided into sub questions as a, b, c, d, e, etc.& the allocation of marks depends on the weightage of the topic.





c. Conduct of Practical Examination

Semester End Practical Examination

50 Marks

For each Course/subject the marking criteria is based on its instructional parameters and it shall be different for each Course/Subject

Passing Standard

The learner to pass a course shall have to obtain a minimum of 40% marks in aggregate for each course where the course consists of Internal Assessment and Semester End Examination. The learner shall obtain minimum 40% marks (i.e., 10 out of 25) in the Internal Assessment and 40% marks in Semester End Examination (i.e., 30 out of 75) separately to pass the course and minimum of Grade E in each project, whenever applicable to pass a particular semester. A learner will be said to have passed the course if the learner passes the Internal Assessment and Semester End Examination together.

Second Year

Second Year curriculum is designed over 02 semesters in the semester III the learner undergoes with the series of practical and theory courses which includes 04 core courses of the hospitality industry and 03 allied courses which is co-related to the hospitality Industry. The semester IV curriculum covers the industry exposure wherein the learner undergoes an industrial training for a period of 20 weeks in any five-star hotel, The final scoring for this semester is based on the completion of the training process, maintaining of log book, preparing training report. The semester end examination based on the various parameters of the industrial training. The objective of the curriculum in the second year is to impart learner sound intermediate knowledge of the hospitality industry.

Scheme of Evaluation

The performance of the learner shall be evaluated in two components. The learner's performance shall be assessed by the Internal Assessment with 25% marks in the first component and by conducting the Semester End Examination with 75% marks in the second component. The allocation of marks in the Internal Assessment and Semester End Examination are as shown below: -





Undergraduate Program S.Y.B.Sc. (Hospitality Studies)

1. Conduct of Theory Examination

100 Marks

a. Internal Assessment- 25%

25 Marks

Sr. No	Evaluation Type	Marks
1	One Class Test	20
2	Active participation in routine class instructional deliveries and overall conduct as a responsible learner, mannerism and articulation and exhibit of leadership qualities in organizing academic related activities	05

Question paper pattern for periodical class test for courses at Undergraduate Program

Written Class Test

(20 Marks)

Q. No	Particular	Marks
Q.1.	Match the Column/Fill in the blanks/Multiple Choice Questions (1/2 Mark each)	5
Q.2.	Answer in one or two lines (Concept based questions) (01 mark each)	5
Q.3.	Answer in Brief (Attempt any two questions of the three questions) (5 marks each)	10

b. Semester End Theory Examination: - 75%

75 Marks

1. Duration: - These examinations shall be of 2.5 hours duration
2. There shall be 5 questions each of 15 marks (30 marks with internal options)
3. On each unit there will be one question and fifth question will be based on entire syllabus
4. All questions shall be compulsory with internal choices within the questions
5. Questions may be subdivided in to sub questions as a, b, c, d, e, etc.& the allocation of marks depends on the weightage of the topic.





C Conduct of Practical Examination

Semester End Practical Examination

50 Marks

For each Course/subject the marking criteria is based on its instructional parameters and it shall be different for each Course/Subject

Passing Standard

The learner to pass a course shall have to obtain a minimum of 40% marks in aggregate for each course where the course consists of Internal Assessment and Semester End Examination. The learner shall obtain minimum 40% marks (i.e., 10 out of 25) in the Internal Assessment and 40% marks in Semester End Examination (i.e., 30 out of 75) separately to pass the course and minimum of Grade E in each project, whenever applicable to pass a particular semester. A learner will be said to have passed the course if the learner passes the Internal Assessment and Semester End Examination together.

Third Year

Third Year curriculum is designed over 02 semesters which is totally in control of the University of Mumbai, the examinations are scheduled by the University of Mumbai and the Degree is awarded on the basis of the successful completion of all six semesters. In the semester V the learner undergoes with the series of practical and theory courses which includes 04 core courses of the hospitality industry and 02 allied courses which is co-related to the hospitality industry. The semester VI curriculum covers the specialization with a choice of 02 core courses, 01 allied courses and 03 compulsory courses. The objective of the curriculum in the third year is to impart learner sound advanced knowledge of the hospitality industry.

Scheme of Evaluation

The performance of the learner shall be evaluated in two components. The learner's performance shall be assessed by the Internal Assessment with 25% marks in the first component and by conducting the Semester End Examination with 75% marks in the second component. The allocation of marks in the Internal Assessment and Semester End Examination are as shown below: -





Undergraduate Program T.Y.B.Sc. (Hospitality Studies)

1. Conduct of Theory Examination

100 Marks

a. Internal Assessment- 25%

25 Marks

Sr. No	Evaluation Type	Marks
1	One Class Test	20
2	Active participation in routine class instructional deliveries and overall conduct as a responsible learner, mannerism and articulation and exhibit of leadership qualities in organizing academic related activities	05

Question paper pattern for periodical class test for courses at Undergraduate Program

Written Class Test

(20 Marks)

Q. No	Particular	Marks
Q.1.	Match the Column/Fill in the blanks/Multiple Choice Questions (1/2 Mark each)	5
Q.2.	Answer in one or two lines (Concept based questions) (01 mark each)	5
Q.3.	Answer in Brief (Attempt any two questions of the three questions) (5 marks each)	10

b. Semester End Theory Examination: - 75%

75 Marks

1. Duration: - These examinations shall be of 2.5 hours duration
2. There shall be 5 questions each of 15 marks (30 marks with internal options)
3. On each unit there will be one question and fifth question will be based on entire syllabus
4. All questions shall be compulsory with internal choices within the questions
5. Questions may be subdivided into sub questions as a, b, c, d, e, etc.& the allocation of marks depends on the weightage of the topic.





C Conduct of Practical Examination

Semester End Practical Examination

100 Marks

For each Course/subject the marking criteria is based on its instructional parameters and it shall be different for each Course/Subject

Passing Standard

The learner to pass a course shall have to obtain a minimum of 40% marks in aggregate for each course where the course consists of Internal Assessment and Semester End Examination. The learner shall obtain minimum 40% marks (i.e., 10 out of 25) in the Internal Assessment and 40% marks in Semester End Examination (i.e., 30 out of 75) separately to pass the course and minimum of Grade E in each project, whenever applicable to pass a particular semester. A learner will be said to have passed the course if the learner passes the Internal Assessment and Semester End Examination together

a. Core Courses

1. Food Production & Patisserie

The course curriculum imparts complete practical & theoretical knowledge to the learner from basic to advance level of culinary skills in the kitchen and bakery department. The course covers the cuisines of the world. To successfully complete this course the learner has to secure passing marks in each semester end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

2. Food & Beverage Service

The course curriculum imparts complete practical & theoretical knowledge to the learner from basic to advance level of Food & Beverage service skills in the Food & Beverage department. The course covers the food & beverage service skills of Restaurants, Room Service and Banqueting To successfully complete this course the learner has to secure passing marks in each semester end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.





3. Front Office

The course curriculum imparts complete practical & theoretical knowledge to the learner from basic to advance level of front of the house skills in the Front Office department. The course covers the front of the house skills in handling guest right through Check in & Check-out To successfully complete this course the learner has to secure passing marks in each semester end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

4. Housekeeping

The course curriculum imparts complete practical & theoretical knowledge to the learner from basic to advance level of front & back of the house skills in the housekeeping department. The course covers the front & back of the house skills to upkeep all the areas of the hotel and the in-house and the guest linen. To successfully complete this course the learner has to secure passing marks in each semester end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

b. Allied Courses

1. Communication Skills

The course curriculum imparts complete theoretical knowledge to the learner from basic to advance level with various of mode of written & spoken communication skills required by the hospitality industry The course covers the curriculum of English and French language. To successfully complete this course the learner has to secure passing marks in the semester I & II end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

2. Information Technology

The course curriculum imparts complete practical & theoretical knowledge to the learner from basic to advance level of skills in handling computers and the software required by the hospitality industry The course covers the technical knowledge of effectively & efficiently using computer & its software in the hospitality industry. To successfully complete this course the learner has to secure passing marks in the semester I & II end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai





3. Food Safety & Nutrition

The course curriculum imparts complete theoretical knowledge to the learner from basic to advance level of skills in handling food while cooking by ensuring the food safety and the nutritional aspects. The learner has to secure passing marks in the semester I end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

4. Principles of Hotel Accountancy

The course curriculum imparts complete theoretical knowledge to the learner with the basic level of skills in handling book of accounts related to the hospitality industry. The learner has to secure passing marks in the semester I end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

5. Principles of Management

The course curriculum imparts complete theoretical knowledge to the learner with the basic level of skills to learn about emerging Indian Corporate World and Global Phenomenon which stress upon hospitality industry. The Curriculum train the student as future managers and make them understand the working of an organization. The learner has to secure passing marks in the semester, II end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

6. Hotel Accountancy & Cost Control

The course curriculum imparts complete theoretical knowledge to the learner with the intermediate level of skills in handling book of accounts related to the hospitality industry. The learner has to secure passing marks in the semester III end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

7. Hospitality Law & Human Resource Management

The course curriculum imparts complete theoretical knowledge to the learner with the intermediate level of skills required in handling labour and understanding of law related to the hospitality industry. The learner has to secure passing marks in the semester, III end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai





8. Management Information System in Hospitality Industry

The course curriculum imparts complete theoretical knowledge to the learner with the intermediate level of skills to understand the theory and practical aspects of the functioning of the systems of each department of a hotel with focus on skills development in handling Property Management Systems software. The learner has to secure passing marks in the semester, III end examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

9. Corporate English

The course curriculum imparts complete practical & theoretical knowledge to the learner at an advance level with various mode of written & spoken communication skills and to adapt to the challenges in the global scenario required by the hospitality industry. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the University of Mumbai.

10. Environmental & Sustainable Tourism

The course curriculum imparts complete theoretical knowledge to the learner at an advance level of understanding the tourism industry and the impact of environment and sustainability of tourism globally. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the University of Mumbai.

11. Organization Behaviour

The course curriculum imparts complete theoretical knowledge to the learner at an advance level to develop skills in improving individual and group performance in entrepreneurial and established ventures, and provide students with the opportunity to diagnose Individual and Group Behaviour To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai.

12. Strategic Management

The course curriculum imparts complete theoretical knowledge to the learner at an advance level to develop skills in decision making, policy making and understanding the operating strategy of the organization. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai.





13. Event Planning Marketing & Management

The course curriculum imparts complete practical knowledge to the learner at an advance level to plan for seminars & events and prepare financial reports and establish source of funding for a new operation. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai.

14. Services Marketing

The course curriculum imparts complete theoretical knowledge to the learner at an advance level to familiarize students with sales and marketing fundamentals. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai.

Program Objectives B.Sc. Hospitality Studies

PO 1	Acquire appropriate knowledge, skills and exposure commensurate with the requirements of the Hotel & Catering industry.
PO 2	Develop culinary and managerial skills with a guest centric orientation to achieve organisational goals.





Course Outcomes
B.Sc. Hospitality Studies (Semester I)

FOOD PRODUCTION & PATISSERIE I
USHO 101
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- To inculcate a right and required basic knowledge in the art of culinary and food production department.
- To inculcate a right and required basic skills in the art of culinary and food production department.
- To describe the organization structure and key function of food production department
- To identify and distinguish different types of fruits and vegetable, structure of egg and their cooking methods.
- To list the various ingredients used in Bakery and state the role of each ingredient in the preparation of bread and cooking.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO 1- State the origin of modern cookery, its equipment's, hand tools, types of fuels used in kitchen and discuss the personality traits, skills and experience required for personnel of the food production department.

CO 2- Describe the method, techniques and objective of cooking, classify raw material according to the function and stocks and sauces according to their usage.

CO 3- Describe the organization structure and key function of food production department.

CO 4- identify and distinguish different types of fruits and vegetable, structure of egg and their cooking methods.

CO 5- List the various ingredients used in Bakery and state the role of each ingredient in the preparation of bread and cooking.





**FOOD PRODUCTION AND PATISSERIE
USHO 101
PRACTICAL**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- Identification of Tools & Equipment's (Familiarization of Kitchens BTK, QTK, ATK, Bakery, Pot Wash & Utility Area)
- Introduction to Basic Commodities used in the Kitchen 2 Methods of Cooking Roasting, Grilling, Frying, Baking, Boiling, Poaching, Microwave.
- Principles of each method of cooking & precautions to be taken.
- Cuts of Vegetables and Egg Preparation 3 Suggested Menu Patterns Indian Menus Continental Menus

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Identify tools, Equipment's and basic commodities used in kitchen and familiarized with different kitchen such as BTK, QTK, Bakery, Pot wash and Utility Area.

CO2- Discover and duplicate the methods of cooking with their precautions, demonstrate and reproduce cuts of vegetables and egg preparations.

CO3- Associate the learning of methods of cooking and demonstrate them in Indian and continental menus.

**FOOD & BEVERAGE SERVICE I
USHO 102
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- Identify the role of the Food and Beverage Service department and explain its organization structure and importance.
- Explain how 'moments of truth' affect guests, staff members, and managers, and describe the value of guests and staff members to a food service operation.
- Describe the duties and responsibilities of beverage service staff members,





and summarize techniques and procedures for responsibly selling and serving cocktails, beer, and wine.

- Identify the operational and auxiliary areas as well as equipment used in the Food and Beverage department.
- Understand the various service methods and procedures followed in the department.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Describe the various sectors of Food & Beverage Industry and define the role & Organization of Food & Beverage Service Industry.

CO2- State the attributes of Food & Beverage personnel and identify their duties and responsibilities.

CO3- Enumerate the operational, auxiliary and Equipment used in the Food & Beverage Service Department.

CO4- Discuss various service methods & procedures followed in the Food & Beverage Service Department and explain the basis of selection of Service styles for service outlets.

CO5- List the techniques in organizing the dining room operations and specialized services.

FOOD AND BEVERAGE SERVICE I

USHO 102

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- Lay and relay tablecloths and set a cover including serviette folds.
- Serve all types of food items as per courses.
- Demonstrate the complete meal sequence from Greeting and Seating a guest to Billing and Guest departure.
- Effectively communicate with guests during service.
- Display technical skills of F&B service.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Identify the various category outlets to know the emerging trends in Hospitality Industry by visiting outlets such as coffee shop, Banquets & Kiosks etc.

CO2- State the attributes, Etiquettes, Attitudes of F & B personnel. Reproduce the F & B service operations by demonstrating them via role play.

CO3- Identify different operational, auxiliary areas and equipment of Food & Beverage Department, Demonstrate various dining service methods, procedures & napkin folds.

FRONT OFFICE I
USHO 103
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- Introduce the students to the Hotel & Tourism Industry
- Understand the appropriate organization structures and duties in the Front Office and related departments.
- Develop, prepare guest relations and evaluate practical aspect with guests.
- Understand the role of public relations with hotel industry.
- Develop skills required as an efficient and effective receptionist in any hotel (large or Small) and to handle situations and types of guests in the job.
- Understanding the functioning of the Telecommunication department.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- State the development and growth of Hospitality & Tourism Industry in India & in the world.

CO2- Discuss the basis for classification of hotels.

CO3- Describe the organization structure, departmental co-ordination and duties & responsibilities of the front office personnel.

CO4- List the various types of hotel rooms, their tariff & tax structure.

CO5- Explain the functioning of the Telecommunication Department.





**HOUSEKEEPING I
USHO 104
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- The student will be able to identify the role of the housekeeping department and
- explain its organization structure and importance.
- The student will be able to list the basic cleaning equipment's, cleaning agents
- and explain their use.
- The student will be able to perform basic cleaning procedures of various surfaces.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Define the role of the housekeeping department and classify hotels based on different criteria.

CO2- Recognize the importance of Housekeeping in hotels, list personality traits of a good housekeeping personnel and the daily routine of housekeeping department.

CO3- Compare the organizational structure of housekeeping department in star category hotels, and state interdependent co-ordination ensure smooth functioning of the department.

CO4- Summarize the duties and responsibilities of housekeeping personnel, classify cleaning equipment, their usage and care.

CO5- Classify cleaning agents depending on their use for maintaining different surfaces.

**ROOM DIVISION MANAGEMENT
USHO 105
PRACTICAL**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- The goal of this course could be to ensure that participants are well-versed in





the selection, operation, and maintenance of cleaning tools for different environments, surfaces, and situations.

- This objective involves understanding the characteristics of different cleaning agents, their specific applications, and how to use them effectively and safely on different surfaces.
- The course objective you've provided is a combination of three distinct topics: handling calls in a hotel, illustrating grooming standards and social etiquettes, and identifying Mumbai's important tourist attractions.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Understand wide range of manual and mechanical cleaning equipment, their features, functions, and proper usage.

CO2- Identify various cleaning agents' detergents, disinfectants, and solvents, including their properties, applications, and appropriate uses on different surfaces.

CO3- List the procedures for handling calls in a hotel, illustrate grooming standards and social etiquettes and identify Mumbai's important tourist attractions.

COMMUNICATION SKILL I (ENGLISH & FRENCH)

USHO 106

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- Developing and adapting speaking and achieving listening skills and strategies.
- Generating, planning and drafting ideas
- Improving vocabulary for precision and impact
- Using grammar (English & French) accurately and appropriately.
- Structuring, organizing and presenting texts in a variety of formats.
- To be able to understand and speak English & French.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Understand Sentences & differentiate between Subject and Predicate, Phrase and Clause, Nouns and Adjectives, Definite and Indefinite Articles and classify the Pronouns.

CO2- Convert dialogues and culinary terms from French to English.

CO3- Identify Verbs, Tenses, Adverbs and its correct usage.

CO4- Identify Prepositions, Conjunctions and Interjections and use the same in Sentences with correct punctuation and state antonyms and synonyms.

CO5- Express and communicate effectively orally & in writing in English & French.

INFORMATION TECHNOLOGY

USHO 107

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- Understanding of IT Concepts and Principles: Students will gain a solid understanding of the fundamental concepts and principles of information technology, including hardware, software, networks, and the internet.
- Effective Communication and Collaboration: Students will enhance their communication and collaboration skills, including the ability to effectively communicate technical concepts, work collaboratively in teams, and present technical information to both technical and non-technical audiences.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Define the various computer fundamentals and explain application software, system software, devices, and utility software.

CO2- Describe the central processing unit, processors, storage devices, RAM, ROM, and hard disk.

CO3- Summarize the functionality of input and output devices.

CO4- Classify types of networks, topology network hardware and securities.

CO5- Enumerate the functionalities of Internet, Intranet, Extranet, VPN, VOIP, Search Engine, ISP and Bandwidth.





INFORMATION TECHNOLOGY
USHO 107
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- Understanding of IT Concepts and Principles: Students will gain a solid understanding of the fundamental concepts and principles of information technology, including hardware, software, networks, and the internet.
- Effective Communication and Collaboration: Students will enhance their communication and collaboration skills, including the ability to effectively communicate technical concepts, work collaboratively in teams, and present technical information to both technical and non-technical audiences.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Understand the computer architecture & configuration of operating system command & Networking Component.

CO2- Understand the logical concept Microsoft word and PowerPoint. Understand the techniques to design word and PowerPoint logic.

CO3- Identify knowledge of principles of data handling, techniques of design and performance, evaluation of error correction, solution for technical issues.

CO4- State the configuration and various functionality of outlook.

FOOD SAFETY & NUTRITION
USHO 108
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:-

- To learn about the importance of hygiene & sanitation in the catering industry
- To get acquainted with the food standards.
- To learn about ways to minimize food poisoning and infections.
- To understand function, sources & deficiency of nutrients.
- To gain basic knowledge of nutrition
- To gain knowledge about maintenance of good health.
- To understand the changes brought about in food nutrients during processing.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Summarize importance of Hygiene and explain the importance of effective waste disposal.

CO2- Recognize critical points to maintain highest standards in food safety and identifying microbes and its impact on food and its impact on nutrients

CO3- Recognize the importance to store food appropriately and identify the problems that evolve with food toxins and microbial contamination and differentiate food adulterants used in the food.

CO4- State the relation between food and various factors influencing Malnutrition, under nutrition and over nutrition and summarize the basic need of vitamins, minerals, water colloids and their functions. Sources, deficiency, excess balance, importance and sources in food.

CO5- Identify the various factors influencing eating habits and state the breakup of proteins, carbohydrates and fats components and discuss the balance diet, food groups, food pyramids, and explain the special nutritional diet requirements.

B.Sc. Hospitality Studies (Semester II)

FOOD PRODUCTION & PÂTISSERIE II
USHO 201
THEORY

COURSE OBJECTIVE

On successful completion of this course, the learners will be able to:

- To develop a keen interest in food production and to enable students to experiment, innovate and progressively produce a variety of preparation /dishes.
- To gain confidence to adopt to the technical skills and art of preparation different menus, Indian as well as Continental.
- To be confident enough in their skills which would boost their morale to take up
- the challenge of bulk cooking in the third and fourth semester.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Understand the fundamental principles of kitchen layout and design, recall the essential equipment and tools required for efficient kitchen operation and memorize the basic ingredients and techniques used in soup preparations.

CO2- Recall the basic principles of fish handling, storage, and preparation in a food service setting, list common poultry varieties, their characteristics and identify different types of rice, cereals, and pulses used in culinary applications.

CO3- Recognize the different types of meat, identify various cuts of meat, their characteristics and list common milk and milk product categories with its processing

CO4- Identify different fats and oils used in bakery and pastry, their properties and uses, list the key varieties of tea and coffee, their origins and brewing methods and explain how various thickening agents contribute to the consistency and texture of Indian gravies.

CO5- Identify the historical development of Indian cookery and its evolution over, name the key basic spices commonly used in Indian cuisine, recall the historical origins and influences that have shaped menu planning in the food service industry, understand various types of menus and list basic ingredients and techniques required for making pastries, pastry cream, cocoa and chocolate-based desserts.

FOOD PRODUCTION AND PATISSERIE

USHO 201

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Prepare 4 course dishes such as Salad, Soup, Fish or Chicken and Potato or Rice preparation
- Apply the basics of food production in their daily practical classes and develop their kitchen skills such as filleting the fish, jointing of chicken and using mothers' sauces etc.
- Reproduce basic Indian and continental menus, Breads, pastries, cakes, cookies and doughnuts as per their standard recipes also prepare plan of work and indent for the given menu





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Prepare 4 course dishes such as Salad, Soup, Fish or Chicken and Potato or rice preparation.

CO2- Apply the basics of food production in their daily practical classes and develop their kitchen skills such as filleting the fish, jointing of chicken and using mothers' sauces etc.

CO3- Reproduce basic Indian and continental menus, Breads, pastries, cakes, cookies and doughnuts as per their standard recipes also prepare plan of work and indent for the given menu.

FOOD & BEVERAGE SERVICE II USHO 202 THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Define menu, identify the various types of Menus, types of meals and principles of menu planning.
- List and elaborate the sequence and course in the French Classical Menu. Also Identify general accompaniments.
- Explain the processing of Tobacco, making of cigars, its types, service and storage.
- Define and classify Beverages. Explain the types and service of Non-alcoholic Beverages.
- Describe the simple control system followed in a restaurant.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- State the principles of menu planning, types of menu and meals.

CO2- Explain various types of breakfast and tea service.

CO3- Identify the sequence & course of French Classical Menu, Explain Cigars and Cigarette with respect to types of tobacco, their shape. Size, color and brand names with Country of Origin.

CO4- Explain types of categories of Ice cream and Classify Non-alcoholic Beverages.





CO5- Explain simple control systems used in Food & Beverage outlets. List the terminology used in

FOOD AND BEVERAGE SERVICE II
USHO 202
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Plan and compile (4, 5, 6 courses menu, lunch and Dinner, English and French). Demonstrate different types of table service.
- Set-up the cover, demonstrate the Order taking and the service procedure of various types of Breakfast. Demonstrate service of High tea and Afternoon tea.
- Show the service procedure for Non- Alcoholic Beverages and Tobacco, Practice the writing of manual food checks (KOT & BOT).

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Demonstrate planning of Table D'hote menu for different meal periods with their cover set-ups, Styles of Table service and step by step detailed service sequence.

CO2- Demonstrate service of Cigar, Cigarettes and Non-Alcoholic Beverages

CO3- Demonstrate order taking, techniques of suggestive selling and upselling. Tabulate kitchen order ticket.

FRONT OFFICE II
USHO 203
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Understand the concept and functioning of room reservations, reception and guest services.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Understand the concept of Room reservation and its process
- CO2-** Identify the various sources, types and systems of reservation and understand the importance of Overbooking
- CO3-** Explain the process of guest registration in a hotel.
- CO4-** List down steps involved in check in process of a guest and identify the various documents required for the same.
- CO5-** Distinguish the various guest services provided by the Front Office Department.

HOUSEKEEPING II USHO 204 THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The student will be able to list and explain the various operational areas, procedures and formats of the housekeeping department.
- The student will be able to enlist and implement Standard Operating Procedures (SOP's) for routine cleaning procedures of various guest areas.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Understand standard of cleaning protocols and procedures for different areas, emphasizing efficiency and thoroughness in the cleaning process.
- CO2-** List and understand the various operational areas, procedures and formats of the housekeeping department.
- CO3-** Understand how to accommodate guest preferences and special requests related to room supplies and amenities and set up of maid's trolley.
- CO4-** Gain an understanding of the importance of proper key management and its role, in maintaining security and controlling access to various areas of the hotel and dealing with emergency situations.
- CO5-** Understanding the different types of pests, including insects, rodents, birds, and other nuisance animals their eradication process, commonly encountered in various settings in hotel industry.





ROOM DIVISION MANAGEMENT
USHO 205
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The course objective you've provided focuses on teaching participants different bed-making styles, catering to various preferences and hospitality standards.
- The course objective you've provided focuses on preparing participants to perform guestroom cleaning in a professional and effective manner. This objective involves two key components: preparing for guestroom cleaning and acquiring specialized cleaning techniques for bathroom surfaces
- The course objective you've provided focuses on teaching participants the processes related to guest reservations, check-in, check-out, and rooming.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Demonstrate various bed-making styles, including traditional, duvet, and turn down style, catering to different preferences and hospitality standards.

CO2- Learn to prepare for guestroom cleaning by organizing supplies, assessing room conditions, and ensuring safety and acquire specialized cleaning techniques for bathroom surfaces such as sinks, toilets, showers, bathtubs, mirrors, and fixtures.

CO3- Summarize the process of taking down a reservation, check in, check out and rooming of a guest

COMMUNICATION SKILL II (ENGLISH & FRENCH)
USHO 206
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Improve the communication skills of the student in English and state basic restaurant & office French terms, as required by a Hospitality Professional
- List various channels and barriers of Communication





- Compile reports and write formal letters
- State various types of meetings
- Improve presentation skills

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Define and understand the Process of Communication, Feedback, Verbal Communication, Non-verbal Communication, Channels & Barriers of Communication and state basic restaurant & office French terms, state the correct way to say time and ask for directions in French.

CO2- Distinguish between Upward, Downward, Lateral, Grapevine Communication and explain their purpose & functions.

CO3- Recognize and describe Memos, Circulars and Notices.

CO4- Write and enumerate different types & parts of Letters & Reports respectively & list recipes in correct order in French and translate culinary terms from French to English.

CO5- Differentiate between types of Meetings, describe participant's responsibilities and documentation, memorize and deliver effective presentations, participate in Group Discussions and interviews confidently and have basic conversation in French

PRINCIPLES OF HOTEL ACCOUNTANCY

USHO 207

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Understand the rules of accounts. Can pass journal entry. Can prepare the ledger. Can prepare subsidiary books. Can prepare triple-column cash books. Can calculate break-even points. Can prepare sole trader final account.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Identify the personal, real, and nominal accounts.

CO2- Prepare Journal and ledger





CO3- Explain subsidiary books and triple-column cash books.

CO4- Define capital and revenue expenditure and compute the break-even point.

CO5- Prepare the final accounts of the sole trader.

PRINCIPLES OF MANAGEMENT

USHO 208

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Program activities and lecture to learn about emerging Indian Corporate World and
- Global Phenomenon with stress upon hospitality industry.
- To train the student as future managers and make them understand the working of an organization.
- Teaching through PowerPoint presentations, case studies, activities, brain storming sessions, SWOT/PEST analysis etc.
- Trying to bridge the gap between management studies and real corporate world through real time stories from newspapers, journals and business magazines, books.
- Encouraging students to read more so as to refine their analytical power and sharpen business sense and become more aware of the business environment.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Define and explain the Management Functions, Principles, Levels, Skills and Corporate Communication for managing business.

CO2- Describe and explain Planning process, MBO, Decision Making, Mission & Vision in relation to Hospitality Industry.

CO3- Differentiate between Formal & Informal, Tall & Flat, Centralization, decentralization, Line & Staff Organization in relation to organizing business enterprise.

CO4- Explain the concept and importance of Staffing and Coordination in any business organization.

CO5- Explain the importance in directing, leading, controlling and effective time management for business enterprise.





B.Sc. Hospitality Studies (Semester III/IV)

FOOD PRODUCTION & PATISSERIE III USHO 301 THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Explain Menu planning and its application to bulk cooking in sectors of hotel and various catering business
- Distinguish regional Indian culinary preparation, cooking techniques and spices as per their state of origin.
- Explain the types, method of cake and pastry making; and summarise each ingredient used.
- Explain the uses & maintenance of heavy-duty equipment's used in bulk cooking. And illustrate the processes of requisition & procuring ingredients for Quantity production
- Classify regional Indian cuisine as per their geographical location, heritage, eating habits, seasonal availability of ingredients, traditional equipment's, staple diet and festive cooking.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Explain Menu planning and its application to bulk cooking in sectors of hotel and various catering business

CO2- Distinguish regional Indian culinary preparation, cooking techniques and spices as per their state of origin.

CO3- Explain the types, method of cake and pastry making; and summaries each ingredient used.

CO4- Explain the uses & maintenance of heavy-duty equipment's used in bulk cooking. And illustrate the processes of requisition & procuring ingredients for Quantity production

CO5- Classify regional Indian cuisine as per their geographical location, heritage, eating habits, seasonal availability of ingredients, traditional equipment's, staple diet and festive cooking.

FOOD PRODUCTION AND PATISSERIE III USHO 301 PRACTICAL





COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Cakes and pastries as per their standard recipes.
- Indian, regional cuisine as per their standard recipes.
- Plan of work indent, costing sheet and calorie calculation for bulk cooking.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Demonstrate cakes and pastries as per their standard recipes.

CO2- Demonstrate the preparation of Indian, regional cuisine as per their standard recipes.

CO3- Prepare the plan of work indent, costing sheet and calorie calculation for bulk cooking.

FOOD & BEVERAGE SERVICE III

USHO 302

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Describe the duties and responsibilities of beverage service staff members.
- Demonstrate techniques and procedures for responsibly selling and serving cocktails, beer, and wine.
- Describe the production process of Beer, Wine and Spirits.
- Describe the wine producing countries of the world and explain the difference between old world and new world styles of wine production.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Classify the various types of Alcoholic Beverages and differentiate between Still, Sparkling, Fortified and Aromatized Wines

CO2- Explain the production for Still, Sparkling, Fortified and Aromatized Wines, show how Viticulture and Vinification affects its overall quality.

CO3- Distinguish between old World and new World Wines producing Countries,





Principle region and Wine laws

CO4- Prepare various menus with appropriate wine selections based on organoleptic considerations.

CO5- Illustrate the production process for brewed, fermentation and distilled beverages and classify their popular brands as per their country of origins and flavor's.

FOOD AND BEVERAGE SERVICE III

USHO 302

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Describe the attributes of the Bar Staff.
- Demonstrate techniques and procedures for serving cocktails, beer, and wine.
- Demonstrate the service Spirits – Whisky, rum, Vodka, brandy, Gin and tequila.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Demonstrate procedure of service of white, red, rose wines & champagnes and explain the steps in wine tasting.

CO2- Prepare a five, six, seven course French / English / Indian menu with appropriate wines and illustrate their service.

CO3- Explain the service procedure for bottled, canned and draught beer and show the service of Aperitifs, whisky, brandy, rum, gin, vodka, tequila and other spirits and liqueurs.

FRONT OFFICE III

USHO 303

THEOR

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

The student is expected to possess knowledge and skills with respect to handling Group Reservations, Assigning Rooms, Check-in, Cashiering and Security Systems.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Illustrate the process of room reservations, assigning of rooms prior to check-in based on market segmentation.
- CO2-** Classify guests based on their special needs & demonstrate the procedures for room change.
- CO3-** Resolve guest complaints using service recovery techniques.
- CO4-** Analyze the front office accounting system & various modes of settlement.
- CO5-** Compare the security systems across various hotel categories.

HOUSEKEEPING III USHO 304 THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The student will be able to explain various operational procedures and formats pertaining to linen, uniforms, and laundry.
- The student will be able to create formats and design layouts of linen room, uniform room and laundry.
- The student will be able to create Flower Arrangements for various occasions and locations.
- The student will be able to plan and implement décor for special occasions

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Illustrate role and importance of linen rooms in maintaining cleanliness and hygiene in the hospitality industry.
- CO2-** Use standardizes formats to encourage effective communication and coordination among housekeeping to promoting seamless teamwork and improved efficiency.
- CO3-** Classify the types of laundries, plan the layout of an OPL, and analyze laundry operations and procedures and choose the type of laundry most appropriate for the hotel operations.
- CO4-** Demonstrate aesthetic floral arrangement with different styles, selection, conditioning and care of cut flowers and foliage species used for flower arrangement.





CO5- Relate the risk factor analysis and work simplification and the application of ergonomics in housekeeping operations.

ROOM DIVISION MANAGEMENT
USHO 305
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The course objective you've provided encompasses two distinct topics: identifying and treating different types of stains, and creating flower arrangements for various occasions.
- The course objective you've provided focuses on teaching participants skills related to garment care, sewing techniques, and uniform design.
- The course objective you've provided focuses on equipping participants with the skills needed to use a front office management system effectively.
- The objective includes specific tasks such as registration, call accounting, and check-out through the management system.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Learn to identify different types of stains, such as food, beverage, ink, oil, and biological stains, and understand the appropriate treatment methods for each and to create beautiful and well-balanced flower arrangements for different occasions and settings.

CO2- Learn to proficiently iron garments, sew various stitches, and design uniforms that meet both aesthetic and functional needs, catering to different industries and settings.

CO3- Use the front office management system and demonstrate registration, call accounting and check out through the management system

HOTEL ACCOUNTANCY AND COST CONTROL
USHO 306
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:





- Introduce the company's final accounts.
- Understand allowances and discounts and it's applicable to visitors paid out.
- Able to use a uniform accounting system for the lodging Industry.
- Students are able to control food and beverage costs and differentiate between Internal audit, External audit, and Night audit
- Students are able to calculate material and labour variances.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Able to prepare company's final account.

CO2- Differentiate between allowances and discounts and it's applicable to visitors paid out.

CO3- Use a uniform system of accounting for the lodging Industry.

CO4- Apply control food and beverage costs and differentiate between Internal audit, External audit, and Night audit

CO5- Calculate the material variance and labour variance.

HOSPITALITY LAW AND HUMAN RESOURCE MANAGEMENT

USHO 307

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- This Course provides an introduction to operations of the legal system and the practical application of law to the hospitality industry. Includes a case study approach to understanding restaurant, hotel, and travel laws and regulations that influence business and management decisions in the hospitality industry also helps in examine the personnel issues in hospitality management which includes recruitment, selection, orientation, training, wages and benefits, legal issues, and employee evaluation and importance of Human resource management and its functions.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Distinguish between Law of Contract, Law of Agency, Law of Bailment,





Consumer Protection Act, Presentation of Food adulteration Act, Industrial dispute act, Industrial Employment standing order act, Factories Act, Bombay shop and establishment act as per constitution of India.

CO2- Demonstrate the importance of Employee health, Safety & Welfare as per factory act and describe the steps employers can take to ensure a safe workplace.

CO3- Explain the importance of HR planning / Development and distinguish between Job Design, Job Description and Job Specification in demonstrating proficiency in conducting Job analysis.

CO4- Analyze the role of Human Resources Planning and development in achieving the organization goals and objectives.

CO5- Analyze the strategies adopted for effective recruitment, selection, training & development and performance appraisal.

MANAGEMENT INFORMATION SYSTEM IN HOSPITALITY INDUSTRY

USHO 308

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Understanding of MIS Concepts: Students will gain a comprehensive understanding of the fundamental concepts and principles of Management Information Systems, including data collection, processing, storage, and information retrieval.
- Ability to Analyze Organizational Information Needs: Students will develop the skills to assess and analyze the information needs of an organization, identify areas for improvement, and recommend appropriate MIS solutions to support decision-making and enhance operational efficiency.
- Proficiency in Database Design and Management: Students will acquire the knowledge and skills required to design and manage databases effectively, including data modeling, normalization, querying, and database administration.
- Data Analysis and Reporting: Students will learn how to extract, analyze, and interpret data from databases and other sources, and present meaningful insights through reports, dashboards, and data visualizations to support managerial decision-making.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Classify the basic principles of management information system and Explain multiprocessors environment and MIS security issues.

CO2- Analyze current information needs and illustrate process of selecting and implementing computer systems.

CO3- Contrast and Compare different reservation system, Analyze Room Management Module, Guest Accounting Module, Point of Sale technology.

CO4- Apply the functionalities of Recipe Management, Menu management and prepare beverage system Reports

CO5- Demonstrate the use of Sales and catering Software

B.Sc. Hospitality Studies (Semester III/IV)

INDUSTRIAL TRAINING

USHO 401

NOTE: Students shall be sent for Industrial Training in either the III or IV Semester of the Programme.

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Describe the overview of the Hotel,
- Explain the functioning of various departments of the Hotel.
- Identify the Organizational Hierarchy.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Explain the various room types, room size and room tariff.

CO2- Identify the various food and beverage outlets, type of cuisine and beverage offered and style of service.

CO3- Classify the heavy/light equipment and cleaning agents used to clean rooms and public areas.

CO4- Explain the functioning of the Main Kitchen and the various satellite kitchens and the various tasks carried out.

CO5- Understand the other guest support service areas and their functioning.





B.Sc. Hospitality Studies (Semester V)

FOOD PRODUCTION & PATISSERIE USHO501 THEORY

COURSE OBJECTIVE

On successful completion of this course, the learners will be able to:

- To educate students on the basics to advance culinary skills.
- To give an overview of culinary specialties across the globe.
- The objective is to get students to attain expertise in their culinary skills.
- To familiarize students on various aspects of kitchen management.
- To encourage and develop students to become independent entrepreneurs.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Classify the kitchen brigade, larder and understand the modern cooking techniques and their processes.

CO2- Summarize the basic knowledge of processing vegetable, meats, poultry and fish into various preparations.

CO3- Summarize and understand the processing, cooking and presentation of charcuterie products.

CO4- Write the history, manufacturing of cheese and identifying different types of cheese.

CO5- Summarize the international cuisine and understand the processing of chocolate and icings

FOOD PRODUCTION AND PATISSERIE USHO501 PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The understand professional kitchens operations
- The exploration of ingredients and their functions.
- To explore the international cuisines and the specialties world wide
- To understand cold kitchen and charcutie





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Design international menus comprising of starters, soup, salads, main course with two accompaniments and dessert.

CO2- Explore the exotic and internationally used ingredients, their functions and evaluate the products as per the Standard Recipes.

CO3- Prepare the plan of work, indent/cost sheet and calorie calculation for international cooking.

FOOD & BEVERAGE OPERATIONS MANAGEMENT

USHO 502

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Identify Food & Beverage setup and planning of various outlets in the department.
- Describe casual, theme restaurants etc. and how they are operated.
- How food service managers develop and manage labour & revenue control system.
- Explain how banquets and catering events are booked and planned, and describe how managers and staff members provide service for these events.
- Explain the operations of various catering establishments such as Railway, Airline & Marine caterings

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Evaluate the objectives, operational aspects and factors to be considered while planning Food & Beverage outlets.

CO2- Appraise the different types of Cost, Cost groups, Breakeven/Cost Volume Profit analysis.

CO3- Assess different types of Function Catering/Banquets and summarize the entire operation cycle from booking to event completion.





CO4- Write and explain the function catering terminologies.

CO5- Compare the various types of buffets, assess how banquet layout and space area calculation affects the meeting room set-ups and evaluate facts of Transport and Industrial Catering.

FOOD & BEVERAGE OPERATIONS MANAGEMENT.

USHO 502

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Identify Food & Beverage setup and planning of various outlets in the department
- Design sample layout plan, Compile A la carte menus, also plan duty Rota for specialty restaurants, coffee shops, and room service. Demonstrate Role play of order-taking in room service. Identify various strategies for making duty rotas.
- Learn Room Service Order taking System
- Explain how banquets and catering events are booked and planned, and describe how managers and staff members provide service for these events, Gain knowledge to plan innovative menus for elaborate events and services
- Summarize techniques and procedures for responsibly selling and serving cocktails, beer, and wine.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Design sample layout plan, Compile A la carte menus, also plan duty Rota for specialty restaurants, coffee shops, and room service. Demonstrate Role play of order-taking in room service.

CO2- Construct table setups and arrangements for banqueting and buffet including menu designing with service styles using styles of frilling and predict the calculation of space for formal banquets, cocktail parties, conventions, exhibitions, fashion shows, and wedding receptions.





**FRONT OFFICE
USHO 503
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Understand the formulas that are applied in the front office for forecasting and evaluating.
- Decision making through statistical data in front office operations
- Understand the rules & acceptance of foreign exchange.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Assess the various management functions & the process followed for forecasting of room availability.

CO2- Appraise the various approaches followed to establish room rates, special rates offered to various market segments & the process & budgeting for operations.

CO3- Evaluate front office operations & occupancy ratios.

CO4- Assess evaluation of hotels by guests & its impact on fair market share, market share index & yield statistics.

CO5- Summarize procedures to be followed while handling foreign currency in hotel operations & its benefits to the EPCG scheme.

**HOUSEKEEPING
USHO 504
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Explain and apply the guidelines for hiring various housekeeping contract services.
- Manage the man power planning in the housekeeping department in different category of hotels.
- Apply the elements and concept of interior decorations and elevations.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Summarize the significance of contracts and outsourcing, types and services offered, advantages and disadvantages and guidelines to be followed.

CO2- Assess the emerging trends in housekeeping at hospitality properties and manage the manpower planning in the housekeeping department in different category of hotels.

CO3- Evaluate the importance of lighting, its classification and various fixtures and justify the planning of window treatments for various kinds of windows in hotels.

CO4- Compare the various types of floor finishes and understand the selection, maintenance of floor surface in the hotels.

CO5- Summarize the significant role played by color in interior decoration and plan and implement sample color scheme for room and choose the various types of carpets, construction, design and pattern as well as their maintenance procedure.

ROOM DIVISION MANAGEMENT

USHO 505

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- To enhance the capabilities of student in understanding the contemporary hospitality and general issues through discussion and managing situations.
- To understand the importance of manpower planning in accommodation operation.
- To practically learn and demonstrate housekeeping operation and get an insight into the concept of color wheel and elements and principles of design.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Create SOP'S & Area Check list for Rooms and Public Area

CO2- Identify, create color schemes and demonstrate housekeeping operation and get an insight into the concept of color wheel, elements and principles of





design.

CO3- Handling various situations and case studies and perform group discussions.

CORPORATE ENGLISH
USHO506
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- To enable the student to enhance their oral communication skills.
- To enable the student to enhance their written communication skills.
- To adapt to the challenges in their careers in the global scenario.
- To practice the dynamics of business etiquettes.
- To help interact with each other in the corporate environment.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Communicate and summarize fluently in General Business English with correct usage of Grammar, construct sentences and overcome difficulties faced as Indian speakers of the English language.

CO2- Integrate Active Listening, Functional Language, Expansion of Arguments, Hook the audience and deal with Questions in Group Discussions and Presentations respectively.

CO3- Develop their Vocabulary, use Power Writing and Interpersonal Skills to interact with each other in a corporate environment.

CO4- Cultivate Critical Thinking Skills, understand Plagiarism, Referencing, usage of Topic sentences, supporting sentences, Transition words and Paraphrase to write effectively.

CO5- Develop good Corporate Communication Skills and frame effective business letters, emails, memos and reports and distinguish between Meetings, Incentives, Conventions, Conferences, Events & Exhibitions and understand Cross Cultural Communication.





CORPORATE ENGLISH
USHO506
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- To enable the student to enhance their communication skills (verbal & written)
- To adapt to the challenges in the global scenario.
- To practice the dynamics of business etiquettes.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Communicate and summarize fluently in English with correct usage of Grammar and prepare for Group Discussions and Presentations on Current Affairs.

CO2- Create and prepare structured presentations with usage of visual aids in groups & individually and face Interviews confidently.

CO3- Demonstrate the basic formal etiquette in email and telephone usage and learn how to conduct a meeting/ conference through role-play, integrate Active Listening, body language, posture and eye contact in public speaking activities and to interact with each other in a corporate environment & compile and write academic reports, essays and assignments.

ENVIRONMENTAL AND SUSTAINABLE TOURISM
USHO 507
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Understand and explain the importance of Environment and Sustainable Tourism.
- Identify and explain Environment changes due to Tourism.
- Comprehend Sustainability of Tourism for future generation.
- Understand about the World's fastest growing Travel & Tourism Industry.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Evaluate the role and importance of environmental and sustainable tourism, with respect of public awareness, renewable and non-renewable resources, consumers and waste products. -

CO2- Compare various types of tourism, modes of transport and summaries evaluation of travel and tourism through the ages.

CO3- Compare national and international tourism organizations with respect to their policies objective and their roles in encouraging tourism worldwide.

CO4- Write the importance of Rio summit and its impact of sustainable development on the world. Major the impact of sustainable tourism in developed and developing countries.

CO5- Evaluate the role of UNEP as policy maker for responsible tourism and compile the facilitating and limiting factors of sustainable tourism.

B.Sc. Hospitality Studies (Semester VI)

ORGANIZATIONAL BEHAVIOR

USHO 601

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The Objective of the course is to provide students with the opportunity to diagnose Individual and Group Behaviour.
- The study of Structure, Motivation & Change helps to develop skills in improving individual and group performance in entrepreneurial and established ventures.
- To develop the overall personality and sustain in the dynamic environment.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Evaluate and summarize the concept of organizational behavior which includes Individual & Group Behaviour and state the roles, skills and functions of a manager working in an organization and discriminate between Effective & Successful Managerial activities.





CO2- Assess and evaluate the factors, elements and designs - both old and new of an organizational Structure.

CO3- Evaluate the role of Early and Contemporary theories of Motivation & compare different leadership styles and analyze the concept of Stress, sources and consequences of Stress, Management of stress and the remedies to overcome them with proper work life balance in the organization.

CO4- Summarize and evaluate the concept of Change, factors of change both external & internal, approaches to Organizational Change, types of change and strategies to overcome resistance to change

CO5- Assess the sources & types of Conflict, compare conflict management styles and understand politics experienced in the organization and the concepts and basis of Power.

STRATEGIC MANAGEMENT

USHO 602

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- To understand the concept of strategy formulation and implementation by identifying the functions and nature of general management, to develop skills for strategic thinking and analysis, leadership, communication skills, teamwork, and cross-functional integration.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Evaluate and compare the strategic management process, Levels of Strategy and 7 S frame work that influences a business organization.

CO2- Assess Mission & Vision statement, Business definition, Goals & Objectives and Corporate Social Responsibility in relation to a Strategic business organization.

CO3- Analyze the organizational environment and assess the organizational performance of Various Metrics.

CO4- Assess the challenges faced by organizations in implementing and evaluating various types of strategies.

CO5- Summaries and Evaluate the factors to be followed in Strategic Evaluation and its Control Process.





EVENT PLANNING, MARKETING AND MANAGEMENT
USHO 603
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Apply Management Theories & Principles for Event management.
- Develop an ability to plan for conventions, seminars & events.
- Prepare financial reports and establish source of funding for a new operation.
- Plan events creatively and think strategically.
- Understand the financial, marketing, operational and strategic issues in setting up an event.
- Integrate approaches of time, money (capital), people and other resources.
- Understand the concept of Event Management.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Apply Management Theories & Principles in Planning, Conceptualizing, Budgeting Event management for executing and planning any Event.

CO2- Prepare an effective marketing strategies / plan to fund, to generate revenue and market the event.

CO3- Organize the event based on concepts developed effectively managing resources and compile a Final Management report.

ADVANCED FOOD PRODUCTION
USHO 604A
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The objective is to get students to attain expertise in their culinary skills.
- To familiarize students on various aspects of kitchen management.
- To encourage and develop students to become independent entrepreneurs.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Describe the aspects of kitchen management and kitchen stewarding.
- CO2-** Summarize the features of international cuisine and elaborate the history of sandwiches and Hors d'oeuvres.
- CO3-** Illustrate modern development in world cuisine and highlighting the uses of herbs and wine in cooking.
- CO4-** Assess the preparation methods, meal structures and variations of international cuisines.
- CO5-** Prepare, develop non edible displays of buffet and understand the contemporary cooking trends

ADVANCED FOOD PRODUCTION USHO 604A PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Prepare Indian and International dishes based on Breakfast, brunch and High tea menus.
- Prepare the course wise meal through Mystery basket
- Elaborate the history of different cuisines around the world.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Prepare Indian and International dishes based on Breakfast, brunch and High tea menus.
- CO2-** Prepare the course wise meal through Mystery basket
- CO3-** Elaborate the history of different cuisines around the world.

ADVANCED FOOD AND BEVERAGE OPERATIONS MANAGEMENT USHO 604B THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:





- Identify factors to create impulse buying; prepare, fillet, carve, flambé & finish food items from a Gueridon trolley.
- Plan & operate a Bar operation, manage inventory and maintain records pertaining to
- beverage control.
- Understand and apply cost dynamics as related to the Food & Beverage industry.
- Familiarize the new trends in the Wine Industry.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Evaluate the importance of Gueridon Service as factor to create impulse buying in the Restaurant and its relevance to personalization and customization of service.

CO2- Assess the objectives of Food & Beverage Management Function, Cost & Market orientation, Appraise the Objectives and Obstacles to Food & Beverage Control in the Food & Beverage Operations.

CO3- Classify and plan a Bar layout for front of the house and heart of the house bar Operations, summarize bar thefts, Frauds and their preventions and write the record and licenses maintained in a bar.

CO4- Summarize cocktails and mixed drinks according to the method of mixing, Styles, rules to be observed and Classify Mocktails and Cocktails based on their main ingredients.

CO5- Evaluate the cycle of control to be applied to the operational and post operational Food & Beverage Cycle.

ADVANCED FOOD AND BEVERAGE OPERATIONS MANAGEMENT

USHO 604B

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Perform a skilled demonstration of preparing a flambe dish in front of the guest
- Expertise the skill in Organizing a bar and innovate new Mocktail and cocktails
- Perform duties of managing the inventory of Food & Beverage operations
- Familiarize with Sommelier skills and duties





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Plan and demonstrate five different Gueridon preparations based on principles of personalization and customization of service.

CO2- Plan the layout of the dispense bar, Compile a bar menu and a Wine list and formulate the procedure for service at the Bar.

CO3- Develop advanced techniques and skills of sommelier ship by measures of introduction, attributes, and jobs of sommeliers, a systematic approach to wine tasting, wine menu planning, and alcoholic beverages overview.

ADVANCED FRONT OFFICE USHO 604C THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Yield management and its application in the Hotel Industry
- Measurement of Yield for Management Decision Making
- Passport & Visa Regulations.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Summarize the concept of Yield Management and its application to the Hospitality industry.

CO2- Explain how room occupancy and revenue ratios are utilized to measure and maximize yield.

CO3- Assess the various elements of yield management and recommend appropriate strategies and tactics to maximize yield in periods of high and low demand.

CO4- Appraise Passport and Visa regulations.

CO5- Understand and explain Revenue management terms.





**ADVANCED FRONT OFFICE
USHO 604C
PRACTICAL**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The course aims to equip participants with practical skills and experiences through role-playing scenarios to excel in the diverse and dynamic hospitality environment, ensuring exceptional service for different guest segments throughout their entire journey with the establishment.
- This course aims to empower hospitality professionals to handle a wide range of guest complaints and challenging situations with confidence, professionalism, and a focus on guest safety and satisfaction.
- The course aims to equip participants with practical problem-solving skills, a deeper understanding of business dynamics, and the ability to make informed decisions in various professional scenarios. The case study approach serves as a bridge between theoretical knowledge and real-world application, preparing participants for the complexities they may encounter in their future endeavors.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Summarize the guest cycle for various market segments and distinguish the activities as per pre-arrival stage, arrival stage, occupancy and departure stage.

CO2- Summarize the various situations and complaints Front office personnel are likely to encounter and develop an appropriate operating procedure to resolve them.

CO3- Analyze various case studies and recommend solutions

**ADVANCED HOUSEKEEPING
USHO 604D
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- To plan and evaluate budgets
- Create and evaluate the aspects of Interior Design in a Guest Room Layout.





- Plan and draw the layout of Guest Rooms to scale.
- Set up the housekeeping department of a new property and create a timeline for countdown to the opening.
- Identify safety hazards and implement preventive and remedial measures.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Plan and evaluate budgets, prepare budgets planning process, importance and procedures of inventory control, stock-taking and controlling expenses. -

CO2- Construct the housekeeping department of a new property and create a timeline for the countdown to the opening.

CO3- Create, evaluate, plan the aspects of Interior Design in a Guest Room Layout.

CO4- Compare the Guestroom Furniture and accessories with regard to their classification, types, selection, and material used.

CO5- Differentiating between the terms 'Safety' and 'Security', assess the importance of work environment safety, list the possible hazards for housekeeping employees and plan to prevent guest and employees from emergency situations.

ADVANCED HOUSEKEEPING USHO 604D PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Plan and draw the layout of Guest Rooms to scale.
- Set up the housekeeping department of a new property and create a timeline for the countdown to the opening.
- Identify safety hazards and implement preventive and remedial measures.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Identify, create layouts of guest room, double room, housekeeping department, floor pantry and demonstrate housekeeping operation and get an insight into the concept elements and principles of design.





CO2- Gauge the importance of work environment safety and list the possible hazards for housekeeping employees and prioritization of safety awareness and accident prevention in first aid and firefighting training.

CO3- Demonstrate flower arrangements and towel origami.

ADVANCED BAKERY AND CONFECTIONERY

USHO 604E

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to

- Familiarize themselves with various aspects of bakery and confectionery management and develop skilled professionals in bakery and confectionery for the hospitality industry and also to become independent entrepreneurs.
- Develop their hands on skills in bread making, pastries, cookies, plated desserts with various components such as compotes and sauces, sugar crafts, frozen desserts etc.
- Design the menu according to the theme of the event and compute the food cost of the product.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Appraise the knowledge of flour, sugar, leavening agents, fats and oils bread making techniques and terminologies used for breads.

CO2- Modify the cake making and frozen desserts techniques by understanding the history, the process, recipe balancing formulas, the ingredients and the precautionary measures.

CO3- Integrate the knowledge of meringue and sugar craft in making of several confectionery products.

CO4- Assess the chocolate making process to understand different types of chocolates, its tempering and the methods for chocolate its usages and storage.

CO5- Combine the learnings of icings, toppings with colors and flavorings for the cake making and develop the understanding of international desserts with the country of origins.





ADVANCED BAKERY AND CONFECTIONERY
USHO 604E
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to

- Compose International Artisanal Breads and cakes using different making techniques.
- Appraise the learnings of cookie making and pastries for creating various products such as quiches, pies, strudels, ginger bread cookies, biscotti, etc.
- Integrate the knowledge of dessert in making plated desserts and with garnishes. Correlate the learnings of sugar craft in creating 2D and 3D cake decor with fondant.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Compose International Artisanal Breads and cakes using different making techniques.

CO2- Appraise the learnings of cookie making and pastries for creating various products such as quiches, pies, strudels, ginger bread cookies, biscotti, etc.

CO3- Integrate the knowledge of dessert in making plated desserts and with garnishes. Correlate the learnings of sugar craft in creating 2D and 3D cake decor with fondant.

SERVICES MARKETING
USHO 605C
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to

- To familiarize the students with the fundamentals of Marketing and emphasize the importance of Service Marketing and in relation to Consumer behavior in the hospitality Industry.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Compare between, Sales & Marketing, Goods & services, service encounter, service chain and analyze Service Encounter in relation to service Marketing.

CO2- Evaluate and prepare a comprehensive hospitality service marketing plan based on market Segment that incorporates various marketing concept.

CO3- Explain the 7 Ps of Marketing and access their applications to service Marketing in the hospitality Industry.

CO4- Critically evaluate the various Distribution channels and their strategies that are employed by successful enterprises.

CO5- Summarize the factors influencing Consumer behavior, stages on purchase behavior, future guest and new trends in Marketing their benefits and impact of Guest satisfaction in Hospitality Industry.

2. Bachelor of Arts (Culinary Art)

Even though hospitality education is more than 70 years old in our country, there are very few Culinary Arts colleges in India. The recent years have seen drastic focus on Culinary Arts all over the world. University of Mumbai has taken the initiative to be in line with international scenario and started Bachelor of Arts in Culinary Arts. Bachelor degree program in Culinary Arts was introduced by the University of Mumbai in the year 2014. However, first batch of Culinary Arts was started in year 2016 – 17.

This new program in Culinary Arts was introduced with the aim of teaching the students classical and contemporary Culinary Arts observing HACCP standards, safety and environment concerns. The program gives more importance to the regional cuisine with the emphasis on Maharashtra cuisine covering all the regions of the Maharashtra. As all the classified hotels, restaurants and eating out places need to be reorganized to maintain the highest standards of hygiene; University of Mumbai has taken initiative to train the students to practice high standards of food safety and hygiene.





First Year

First Year curriculum is designed over 02 semesters in the semester I the learner undergoes with the series of practical and theory courses which includes 03 core courses of the hospitality industry and 04 allied courses which is co-related to the hospitality Industry. The semester II pattern is similar to semester I with an addition of new allied courses. Each semester consists of 07 courses. The objective of the curriculum in the first year is to impart learner sound basic knowledge of the hospitality industry.

Scheme of Evaluation

The performance of the learner shall be evaluated in two components. The learner's performance shall be assessed by the Internal Assessment with 25% marks in the first component and by conducting the Semester End Examination with 75% marks in the second component. The allocation of marks in the Internal Assessment and Semester End Examination are as shown below: -

Undergraduate Program F.Y.B.A. (Culinary Art)

1. Conduct of Theory Examination

100 Marks

a. Internal Assessment- 25%

25 Marks

Sr. No	Evaluation Type	Marks
1	One Class Test	20
2	Active participation in routine class instructional deliveries and overall conduct as a responsible learner, mannerism and articulation and exhibit of leadership qualities in organizing academic related activities	05





Question paper pattern for periodical class test for courses at Undergraduate Program

Written Class Test

(20 Marks)

Q. No	Particular	Marks
Q.1.	Match the Column/Fill in the blanks/Multiple Choice Questions (1/2 Mark each)	5
Q.2.	Answer in one or two lines (Concept based questions) (01 mark each)	5
Q.3.	Answer in Brief (Attempt any two questions of the three questions) (5 marks each)	10

b. Semester End Theory Examination: - 75%

75 Marks

1. Duration: - These examinations shall be of 2.5 hours duration
2. There shall be 5 questions each of 15 marks (30 marks with internal options)
3. On each unit there will be one question and fifth question will be based on entire syllabus
4. All questions shall be compulsory with internal choices within the questions
5. Questions may be subdivided into sub questions as a, b, c, d, e, etc.& the allocation of marks depends on the weightage of the topic.

6. Conduct of Practical Examination

Semester End Practical Examination

100 Marks

For each Course/subject the marking criteria is based on its instructional parameters and it shall be different for each Course/Subject

Passing Standard

The learner to pass a course shall have to obtain a minimum of 40% marks in aggregate for each course where the course consists of Internal Assessment and Semester End Examination. The learner shall obtain minimum 40% marks (i.e., 10 out of 25) in the Internal Assessment and 40% marks in Semester End Examination (i.e., 30 out of 75) separately to pass the course and minimum of Grade E in each project, whenever applicable to pass a particular semester. A learner will be said to have passed the course if the learner passes the Internal Assessment and Semester End Examination together.





Second Year

Second Year curriculum is designed over 02 semesters in the semester III the learner undergoes with the series of practical and theory courses which includes 03 core courses of the hospitality industry and 04 allied courses which is co-related to the hospitality Industry. The semester IV curriculum covers the series of practical and theory courses which includes 03 core courses of the hospitality industry and 05 allied courses which is co-related to the hospitality Industry The objective of the curriculum in the second year is to impart learner sound intermediate knowledge of the hospitality industry.

Scheme of Evaluation

The performance of the learner shall be evaluated in two components. The learner's performance shall be assessed by the Internal Assessment with 25% marks in the first component and by conducting the Semester End Examination with 75% marks in the second component. The allocation of marks in the Internal Assessment and Semester End Examination are as shown below:

Undergraduate Program S.Y.B.A. (Culinary Art)

1. Conduct of Theory Examination 100 Marks

a. Internal Assessment- 25% 25 Marks

Sr. No	Evaluation Type	Marks
1	One Class Test	20
2	Active participation in routine class instructional deliveries and overall conduct as a responsible learner, mannerism and articulation and exhibit of leadership qualities in organizing academic related activities	05





Question paper pattern for periodical class test for courses at Undergraduate Program

Written Class Test

(20 Marks)

Q. No	Particular	Marks
Q.1.	Match the Column/Fill in the blanks/Multiple Choice Questions (1/2 Mark each)	5
Q.2.	Answer in one or two lines (Concept based questions) (01 mark each)	5
Q.3.	Answer in Brief (Attempt any two questions of the three questions) (5 marks each)	10

b. Semester End Theory Examination: - 75%

75 Marks

1. Duration: - These examinations shall be of 2.5 hours duration
2. There shall be 5 questions each of 15 marks (30 marks with internal options)
3. On each unit there will be one question and fifth question will be based on entire syllabus
4. All questions shall be compulsory with internal choices within the questions
5. Questions may be subdivided in to sub questions as a, b, c, d, e, etc.& the allocation of marks depends on the weightage of the topic.

6. Conduct of Practical Examination

Semester End Practical Examination

100 Marks

For each Course/subject the marking criteria is based on its instructional parameters and it shall be different for each Course/Subject

Passing Standard

The learner to pass a course shall have to obtain a minimum of 40% marks in aggregate for each course where the course consists of Internal Assessment and Semester End Examination. The learner shall obtain minimum 40% marks (i.e., 10 out of 25) in the Internal Assessment and 40% marks in Semester End Examination (i.e., 30 out of 75) separately to pass the course and minimum of Grade E in each project, whenever applicable to pass a particular semester. A learner will be said to have passed the course if the learner passes the Internal Assessment and Semester End Examination together.





Third Year

Third Year curriculum is designed over 02 semesters which is totally in control of the University of Mumbai, the examinations are scheduled by the University of Mumbai and the Degree is awarded on the basis of the successful completion of all six semesters. In the semester V the learner undergoes with the series of practical and theory courses which includes 03 core courses of the hospitality industry and 06 allied courses which is co-related to the hospitality Industry. The semester VI curriculum the learner undergoes with the series of practical and theory courses which includes 03 core courses of the hospitality industry and 06 allied courses which is co-related to the hospitality Industry. The objective of the curriculum in the third year is to impart learner sound advanced knowledge of the hospitality industry

Scheme of Evaluation

The performance of the learner shall be evaluated in two components. The learner's performance shall be assessed by the Internal Assessment with 25% marks in the first component and by conducting the Semester End Examination with 75% marks in the second component. The allocation of marks in the Internal Assessment and Semester End Examination are as shown below: -

Undergraduate Program T.Y.B.A. (Culinary Art)

1. Conduct of Theory Examination

100 Marks

a. Internal Assessment- 25%

25 Marks

Sr. No	Evaluation Type	Marks
1	One Class Test	20
2	Active participation in routine class instructional deliveries and overall conduct as a responsible learner, mannerism and articulation and exhibit of leadership qualities in organizing academic related activities	05





Question paper pattern for periodical class test for courses at Undergraduate Program

Written Class Test

(20 Marks)

Q. No	Particular	Marks
Q.1.	Match the Column/Fill in the blanks/Multiple Choice Questions (1/2 Mark each)	5
Q.2.	Answer in one or two lines (Concept based questions) (01 mark each)	5
Q.3.	Answer in Brief (Attempt any two questions of the three questions) (5 marks each)	10

b. Semester End Theory Examination: - 75%

75 Marks

1. Duration: - These examinations shall be of 2.5 hours duration
2. There shall be 5 questions each of 15 marks (30 marks with internal options)
3. On each unit there will be one question and fifth question will be based on entire syllabus
4. All questions shall be compulsory with internal choices within the questions
5. Questions may be subdivided into sub questions as a, b, c, d, e, etc.& the allocation of marks depends on the weightage of the topic.

2. Conduct of Practical Examination

Semester End Practical Examination

100 Marks

For each Course/subject the marking criteria is based on its instructional parameters and it shall be different for each Course/Subject

Passing Standard

The learner to pass a course shall have to obtain a minimum of 40% marks in aggregate for each course where the course consists of Internal Assessment and Semester End Examination. The learner shall obtain minimum 40% marks (i.e., 10 out of 25) in the Internal Assessment and 40% marks in Semester End Examination (i.e., 30 out of 75) separately to pass the course and minimum of Grade E in each project, whenever applicable to pass a particular semester. A learner will be said to have passed the course if the learner passes the Internal Assessment and Semester End Examination together.





A. Core Subjects

1. Principles of Food Production

The course curriculum imparts complete basic theoretical knowledge to the learner to develop the culinary skills in the kitchen and bakery department. The course covers the basic knowledge of every area of kitchen, raw materials, tools, equipment etc. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

2. Essential Culinary Arts Indian

The course curriculum imparts complete basic practical knowledge to the learner to develop the culinary skills in Indian Cooking. The course covers the basic knowledge of every area of kitchen, understanding correct use of raw materials, handling tools & equipment etc. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

3. Essential Culinary Arts International

The course curriculum imparts complete basic practical knowledge to the learner to develop the culinary skills in International Cooking. The course covers the basic knowledge of every area of kitchen, understanding correct use of raw materials, handling tools & equipment etc. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

4. Essential Bakery & Confectionery

The course curriculum imparts complete basic practical knowledge to the learner to develop the culinary skills in bakery & confectionery. The course covers the basic knowledge of every area of kitchen, understanding correct methods of preparing bakery product and sweets, handling tools & equipment etc. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.





5. Fundamentals of Food & Beverage Service

The course curriculum imparts complete basic theoretical knowledge to the learner in the Food & Beverage department. The course covers the food & beverage service skills of Restaurants, Room Service and Banqueting, service personnel, service equipment etc. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

6. Restaurant & Food Service Operations

The course curriculum imparts complete basic practical knowledge to the learner in the Food & Beverage department. The course covers the food & beverage service skills of Restaurants, Room Service and Banqueting, cover setup, non-alcoholic beverages, menu planning service equipment etc. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

7. Food & Beverage Studies

The course curriculum imparts complete basic theoretical knowledge to the learner in the Food & Beverage department. The course covers the food & beverage service skills, types of menus, non-alcoholic beverages, classical French menu etc. To successfully complete this course the learner has to secure passing marks in the semester II examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

8. Food & Beverage Guest Service

The course curriculum imparts complete basic practical knowledge to the learner in the Food & Beverage department. The course covers the food & beverage service skills of Restaurants, Room Service and Banqueting, cover setup, non-alcoholic beverages, menu planning service equipment etc. To successfully complete this course the learner has to secure passing marks in the semester II examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.





9. Indian & International Ethnic Cuisine

The course curriculum imparts complete intermediate theoretical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the Indian & International ethnic cuisines. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

10. Beverage Studies

The course curriculum imparts complete intermediate theoretical knowledge to the learner in the Food & Beverage department. The course covers the study of beverages of the world with the preparation process and the serving style. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

11. Indian Ethnic Culinary Art – Quantity

The course curriculum imparts complete intermediate practical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the bulk cooking of Indian & International ethnic cuisines. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

12. Intermediate Culinary Art International

The course curriculum imparts complete intermediate practical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the recipes from the International ethnic cuisines. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

13. Intermediate Bakery & Confectionery

The course curriculum imparts complete intermediate practical knowledge to the learner to develop the culinary skills in bakery & confectionery. The course covers the understanding correct methods of preparing bakery product and sweets, handling tools & equipment, preparations of breads, pastries and assorted sweets etc. To successfully complete this course the learner has to





secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

14. Regional Indian Cuisine & Larder

The course curriculum imparts complete intermediate theoretical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the knowledge on the Indian ethnic cuisines and larder products. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

15. Function Catering Operations

The course curriculum imparts complete basic practical knowledge to the learner in the Food & Beverage department. The course covers the study of banqueting setups such as seating arrangements, buffet setup, cutlery & crockery setup etc. To successfully complete this course the learner has to secure passing marks in the semester IV examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

16. Intermediate Culinary Art Indian

The course curriculum imparts complete intermediate practical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the recipes from the Indian ethnic cuisines. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

17. Larder & Short Order Cookery

The course curriculum imparts complete intermediate practical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers various cold dishes usually served on a buffet such as salads, sandwiches, cold cuts etc. To successfully complete this course the learner has to secure passing marks in the semester IV examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

18. Menu Development & Function Catering

The course curriculum imparts complete basic theoretical knowledge to the learner in the Food & Beverage department. The course covers the study of





limitations of menu planning, different ways of menu presentation, various process of function catering etc. etc. To successfully complete this course the learner has to secure passing marks in the semester IV examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

19. Advanced Culinary Art Indian

The course curriculum imparts complete advanced practical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the advanced recipes such as tandoori dishes, Indian breads, Indian gravies etc. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

20. Advanced Food Production

The course curriculum imparts complete advanced theoretical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the study of Ayurveda and its diet, latest food trends. Special cuisine diet such as Vegan, Kosher, keto etc. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

21. Advanced Pastry Arts

The course curriculum imparts complete advanced practical knowledge to the learner to develop the culinary skills in bakery & confectionery. The course covers the advanced cooking of frozen desserts, Ice creams, and handling sugars. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

22. Food Styling & Presentation

The course curriculum imparts complete advanced practical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the skills on displaying food on plate or a platter in an aesthetic manner. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.





23. Advanced Culinary Arts International

The course curriculum imparts complete advanced practical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the skills in the preparation & presentation of international cuisines. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

24. Chocolatier

The course curriculum imparts complete advanced practical knowledge to the learner to develop the culinary skills in the confectionery department. The course covers the skills in the preparation & presentation of various chocolate art etc. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

25. Experimental & Innovative Cuisine

The course curriculum imparts complete advanced practical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the skills in preparing food with various traditional cooking methods such as charcoal cooking, stone cooking, bamboo cooking and cooking etc. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

26. Advanced Culinary Arts

The course curriculum imparts complete advanced theoretical knowledge to the learner to develop the culinary skills in the kitchen department. The course covers the study of various international regional cuisines and popular modern cooking techniques. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.





B. Allied Courses

1. Food Safety & Hygiene

The course curriculum imparts complete basic theoretical knowledge to the learner and make them familiarize with importance of hygiene and food safety in the hospitality industry. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

2. Introduction to the Hospitality Industry

The course curriculum imparts complete basic theoretical knowledge to the learner and make them familiarize with the hospitality industry and the prospects of developing a career in the hospitality industry. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

3. Product Knowledge

The course curriculum imparts complete basic theoretical knowledge to the learner and make them familiarize with the various food ingredients used in the kitchen its properties & quality check. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

4. Communication Skills

The course curriculum imparts complete basic theoretical knowledge to the learner with various of mode of written & spoken communication skills required by the hospitality industry The course covers the curriculum of English and French language. To successfully complete this course the learner has to secure passing marks in the semester I examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

5. Culinary Math

The course curriculum imparts complete basic theoretical knowledge to the learner and make them familiarize with the basic mathematical calculations required for culinary professional To successfully complete this course the





learner has to secure passing marks in the semester II examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

6. Fundamentals of Information Technology

The course curriculum imparts complete basic practical knowledge to the learner with the skills in handling computers and the software required by the hospitality industry. The course covers the technical knowledge of effectively & efficiently using computer & its software in the hospitality industry. To successfully complete this course the learner has to secure passing marks in the semester II examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

7. Environmental Science

The course curriculum imparts complete basic theoretical knowledge to the learner and make them familiarize with the need and ways to conserve the environment. To successfully complete this course the learner has to secure passing marks in the semester II examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

8. Nutrition & Food Science

The course curriculum imparts complete intermediate theoretical knowledge about the awareness on the nutritional facts of various raw materials and product, balance diet and current trend in diet. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

9. Food Cost Control

The course curriculum imparts complete intermediate theoretical knowledge about the cost dynamics and cost control in the hospitality industry. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

10. Principles of Management

The course curriculum imparts complete intermediate theoretical knowledge on the working of business organization and the management process. To





successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai.

11. Applied Information Technology

The course curriculum imparts complete intermediate practical knowledge to the learner with the skills in handling computers and its applications and software required by the hospitality industry. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

12. The Practice of Business Communication

The course curriculum imparts complete intermediate practical knowledge to the learner with the skills of participating in group discussions, preparing presentations, telephone etiquettes, communication via email etc. To successfully complete this course the learner has to secure passing marks in the semester III examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

13. Gastronomy

The course curriculum imparts complete intermediate theoretical knowledge to the learner with the understanding of gastronomy with regards to perception, factors, orientation, modern approach and developing skills of gastronomic analysis. To successfully complete this course the learner has to secure passing marks in the semester IV examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

14. Hospitality Information System

The course curriculum imparts complete intermediate practical knowledge to the learner with the skills in handling computers to generate indents, receiving procedure, K.O.T. systems, revenue management etc. To successfully complete this course the learner has to secure passing marks in the semester IV examination which is conducted by the college under the guidelines prescribed by the University of Mumbai





15. Hospitality Financial Accounting

The course curriculum imparts complete intermediate theoretical knowledge to the learner with the practice of maintaining the books of accounts with correct journal & ledger entries, preparing of final account etc. To successfully complete this course the learner has to secure passing marks in the semester IV examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

16. Human Asset Management

The course curriculum imparts complete intermediate theoretical knowledge to the learner regarding the concept of manpower planning in human resource, recruitment and selection process, and managing grievances in the organizations. To successfully complete this course the learner has to secure passing marks in the semester IV examination which is conducted by the college under the guidelines prescribed by the University of Mumbai

17. Event Planning Marketing & Management

The course curriculum imparts complete practical knowledge to the learner at an advance level to plan for seminars & events and prepare financial reports and establish source of funding for a new operation. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the University of Mumbai.

18. Strategic Management

The course curriculum imparts complete theoretical knowledge to the learner at an advance level to develop skills in decision making, policy making and understanding the operating strategy of the organization. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the University of Mumbai.

19. Security & Safety in Catering Establishment

The course curriculum imparts complete theoretical knowledge to the learner to know the safety & security of kitchen and handling emergency situations. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the University of Mumbai.





20. Hospitality Services Marketing

The course curriculum imparts complete theoretical knowledge to the learner at an advance level to familiarize students with sales and marketing fundamentals. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the University of Mumbai.

21. Food Legislation

The course curriculum imparts complete advanced theoretical knowledge to the learner to assimilate various food laws, and licenses required to open up a commercial property. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai.

22. Personality Development & Executive Soft Skills

The course curriculum imparts complete advanced practical knowledge to the learner to interact and communicate with the superiors, clients, fellow colleagues effectively. To successfully complete this course the learner has to secure passing marks in the semester V examination which is conducted by the University of Mumbai.

23. Research Project

The course curriculum imparts complete advanced practical knowledge to the learner to do research and satisfy his/her curiosity by self-learning. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai.

24. Food Tourism

The course curriculum imparts complete advanced theoretical knowledge to the learner to understand the culture and festivals through food tourism, new trends in promoting the tourism, and the role of social media in the world with regards to food tourism. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai.

25. Kitchen Facility Planning & Environmental Consciousness

The course curriculum imparts complete advanced theoretical knowledge to the learner to understand the concept of kitchen design, equipment planning,





Environmental consciousness etc. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai

26. Entrepreneurship & Restaurant Startup

The course curriculum imparts complete advanced theoretical knowledge to the learner to understand the various facts of the restaurant industry with regards to handling of finance, marketing & manpower for a start-up. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai

27. Eco-Friendly Practices in Culinary Operations

The course curriculum imparts complete advanced theoretical knowledge to the learner to understand the importance of eco-friendly practices ISO certifications, HACCP certifications, energy conservations, water conservations, vegetable gardens, and maintaining the green environment in the hospitality industry. To successfully complete this course the learner has to secure passing marks in the semester VI examination which is conducted by the University of Mumbai

Program Objectives **B.A. Culinary Art**

PO 1	Acquire appropriate knowledge, skills and exposure commensurate with the requirements of the Hotel & Catering industry.
PO 2	Develop culinary and managerial skills with a guest centric orientation to achieve organisational goals.





Course Outcome
B.A. Culinary Art (Semester I)

PRINCIPLES OF FOOD PRODUCTION-I
USCA 101
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Define the aims and objective of cooking. Describe the organization structure and key function of food production department.
- List various ingredients used in bakery, state the role of each ingredient used in preparation of bread and cooking and summarized the history, philosophy and influence on Indian cuisine.
- Classify types & sections of kitchen.
- List the equipment's, tools and fuels used in kitchen.
- Describe the pre- preparation and preparation process of ingredients and their cooking methods and their temperature.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Define the aims and objective of cooking. Describe the organization structure and key function of food production department.
- CO 2-** List various ingredients used in bakery, state the role of each ingredient used in preparation of bread and cooking and summarized the history, philosophy and influence on Indian cuisine.
- CO 3-** Classify types & sections of kitchen.
- CO 4-** List the equipment's, tools and fuels used in kitchen.
- CO 5-** Describe the pre- preparation and preparation process of ingredients and their cooking methods and their temperature.

ESSENTIALS CULINARY ARTS-INDIAN-I
USCA 102
PRACTICAL

COURSE OBJECTIVES





On successful completion of this course, the learners will be able to:

- Recognize and demonstrate the use of different Indian spices, herbs and types of Indian masalas and basic Indian gravies along with different flavoring and smoking techniques.
- Demonstrate different types of Indian cuisine preparations.
- Demonstrate different types of Indian snacks and sweets preparations as per standard recipes

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO 1- Recognize and demonstrate the use of different Indian spices, herbs and types of Indian masalas and basic Indian gravies along with different flavoring and smoking techniques.

CO 2- Demonstrate different types of Indian cuisine preparations.

CO 3- Demonstrate different types of Indian snacks and sweets preparations as per standard recipes.

ESSENTIALS CULINARY ARTS-INTERNATIONAL USCA 103 PRATICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Identify the different types of tools and equipment used and associate it with different methods of cooking and egg cookery.
- Demonstrate appropriate cuts of vegetables in various preparations like stocks, sauces, soups, salads and legume preparations.
- Demonstrate the use of different thickening agents, stocks and salad dressings in various culinary preparations.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Identify the different types of tools and equipment used and associate it with different methods of cooking and egg cookery.

CO2- Demonstrate appropriate cuts of vegetables in various preparations like





stocks, sauces, soups, salads and legume preparations.

CO3- Demonstrate the use of different thickening agents, stocks and salad dressings in various culinary preparations.

ESSENTIALS BAKERY & CONFECTIONERY

USCA 104

PRATICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Identify the different types of ingredients and equipment used in a bakery.
- Differentiate between the methods of the bread & cookie making process.
- Name and identify types of custards and puddings.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

C01- Identify ingredients, tools and equipment used in Bakery & Confectionery

C02- Demonstrate methods used in Bread and Cookie making.

C03- Classify and demonstrate types of custards and puddings.

FUNDAMENTALS OF FOOD & BEVERAGE SERVICE

USCA 105

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Describe various sectors of food service industry in India, types of restaurants and their characteristics.
- Explain the organisation and functions of the F&B department.
- Distinguish between various types of outlets.
- List and explain attributes of F&B staff.
- Identify food service equipment and explain their uses in F&B service.
- Distinguish between various ancillary areas of the F&B service department.
- Compare and contrast the various styles of service and dining room operations.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Understand the various sectors of the Food and Beverage industry and explain the role and organization of the Food and Beverage Service Department

CO2- Identify the attributes of Food and Beverage personnel and list their duties and Responsibilities

CO3- Identify the operational and auxiliary areas as well as equipment used in the Food and beverage Service Department

CO4- Understand the various service methods and procedures followed in the Department and enumerate the basis of the selection of service styles for various outlets.

CO5- State the techniques for organizing a dining room operation.

RESTAURANT & FOOD SERVICE OPERATIONS

USCA 106

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Identify the role of the Food and Beverage Service department and explain its organization structure and importance.
- Explain how 'moments of truth' affect guests, staff members, and managers, and describe the value of guests and staff members to a food service operation.
- Describe the duties and responsibilities of beverage service staff members, and summarize techniques and procedures for responsibly selling and serving cocktails, beer, and wine.
- Identify the operational and auxiliary areas as well as equipment used in the Food and Beverage department.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Identify the various category outlets to know the emerging trends in Hospitality Industry by visiting outlets such as coffee shop, Banquets & Kiosks etc.

CO2- Demonstrate the attributes, etiquettes, attitudes and standard phrases used by Food & Beverage service personnel, stacking of side station, folding of napkins and wiping of glasses & crockery.





CO3- Identify Food & Beverage equipment and their usage and demonstrate dining room practices and operational procedures.

FOOD SAFETY & HYGIENE
USCA107
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Objective of this course is to familiarize the students with importance of hygiene and Food Safety in Hospitality Industry.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- State the relation between food and various factors influencing Malnutrition, under nutrition and over nutrition.

CO2- Identify the various factors influencing eating habits and state the breakup of proteins, carbohydrates and fats components

CO3- Classify proteins, fats and oils in terms of functions, requirements, sources, deficiency, uses in food preparations, effect of heat and gel formation

CO4- Summarize the basic need of vitamins, minerals, water colloids and their functions. Sources, deficiency, excess balance, importance and sources in food.

CO5- Discuss the balance diet, food groups, food pyramids, and explain the special nutritional diet requirements.

INTRODUCTION TO HOSPITALITY INDUSTRY
USCA108
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The course introduces students to the subject of tourism and hospitality Management, highlighting how various hospitality management operational functions are affected by the nature of tourism product, and discussing tools and methods employed by companies in various sectors within the tourism and hospitality industry and also addressing the challenges and opportunity arising.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** State the Career Opportunities for Hospitality Profession and discuss the service industry and its objective.
- CO2-** List the impact of Travel and Tourism on hotel industry and enumerate its economic, significance.
- CO3-** Distinguish the features of food service industry and examine the evolution of hotels and major hotel chains.
- CO4-** Explain the Organization Structure of small, medium and large hotel in relation to Revenue earning & support department in the hotel.
- CO5-** Identify the Front of the house/ heart of the house departments of the hotel and state the functions of each department.

PRODUCT KNOWLEDGE

USCA 109

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Objective of this course is to familiarize the students with various ingredients used in Food Production, Its properties and quality checks

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** State the properties, nutritional value and quality check of the dairy products and cereals.
- CO2-** List the different types of eggs, identify its structure and explain the storage and uses of egg.
- CO3-** State the properties, nutritional values, quality check usage of vegetable, fruits and herbs.
- CO4-** Distinguish between meat poultry, game, fruits and shellfish based on their types, nutritional value, quality check and cooking method.
- CO5-** State the different types of fats and oils their nutritional values, quality check and usage.





COMMUNICATION SKILLS - ENGLISH & FRENCH
USCA 110
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- The objective of this course is to improve the communication skills of the student in English & French as required by a Culinary Professional
- Frame grammatically correct sentences in English & French.
- Apply the correct conjugation of verbs in sentences
- Frame sentences in English & French and communicate fluently

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Understand Sentence & differentiate between Subject and Predicate, Phrase and clause, Nouns and Adjectives, Definite and Indefinite Articles and classify the Pronouns.

CO2- Convert dialogues and culinary terms from French to English.

CO3- Identify Verbs, Tenses, Adverbs and its correct usage

CO4- Identify Prepositions, Conjunctions and Interjections and use the same in sentences with correct punctuation and state antonyms and synonyms.

CO5- Express and communicate effectively orally & in writing in English & French.

B.A. Culinary Art (Semester II)

PRINCIPLES OF FOOD PRODUCTION-II
USCA 201
THEORY

COURSE OBJECTIVE

On successful completion of this course, the learners will be able to:

- Define & explain different Soups and Sauces.
- Identify & describe Salads and its composition.
- Describe & summarize the structure of an egg.
- List 7 classify between different & cuts of fish, meat and poultry.
- Name and demonstrate various kinds of sponge, pastry and cakes and





identify and demonstrate different regional masalas, pastes and Indian gravies.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1- Define & explain different Soups and Sauces.
- CO2- Identify & describe Salads and its composition.
- CO3- Describe & summarize the structure of an egg.
- CO4- List 7 classify between different & cuts of fish, meat and poultry.
- CO5- Name and demonstrate various kinds of sponge, pastry and cakes and identify and demonstrate different regional masalas, pastes and Indian gravies

ESSENTIAL CULINARY ARTS INDIAN USCA 202 THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Demonstrate the various methods of cooking as applicable.
- Prepare Indian dishes as per prescribed menu.
- Summaries the recipes and tabulate food cost and calorie count.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1- Demonstrate the various methods of cooking as applicable.
- CO2- Prepare Indian dishes as per prescribed menu.
- CO3- Summaries the recipes and tabulate food cost and calorie count.

ESSENTIAL CULINARY ARTS-INTERNATIONAL USCA 203 PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Identify, demonstrate different preparations of legumes, pastas, potatoes,





- meat, poultry and seafood
- Compile and prepare five course International Menu
- Summarize the recipes and tabulate food cost and calorie count.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Identify, demonstrate different preparations of legumes, pastas, potatoes, meat, poultry and seafood

CO2- Compile and prepare five course International Menu

CO3- Summarize the recipes and tabulate food cost and calorie count.

ESSENTIAL BAKERY & CONFECTIONERY

USCA 204

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Develop a comprehensive understanding of the different methods used in cake and pastry making, including the key ingredients, techniques, and equipment involved.
- Classify a variety of creams and sauces commonly used in bakery products, and explore their specific uses and applications in different types of baked goods.
- Gain practical experience in preparing soufflés and mousses using various techniques, and demonstrate proficiency in achieving desired textures and flavors.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Differentiate cake and pastry making methods

CO2- Classify creams & sauces and its uses in different bakery products

CO3- Prepare different soufflé and mousses using different techniques





**FOOD & BEVERAGE STUDIES
USCA 205
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Define menu, identify the various types of Menus, types of meals and principles of menu planning.
- List and elaborate the sequence and course in the French Classical Menu. Also Identify general accompaniments.
- Explain the processing of Tobacco, making of cigars, its types, service and storage.
- Define and classify Beverages. Explain the types and service of Non-alcoholic Beverages.
- Describe the simple control system followed in a restaurant.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- State the principles of menu planning, types of menu and meals.

CO2- Explain various types of breakfast and tea service.

CO3- Identify the sequence & course of French Classical Menu, Explain Cigars and Cigarettes with respect to types of tobacco, their shape. Size, color and brand names with Country of Origin.

CO4- Explain types of categories of Ice cream and Classify Non-alcoholic Beverages.

CO5- Explain simple control systems used in Food & Beverage outlets.

**FOOD & BEVERAGE GUEST SERVICE
USCA 206
PRACTICAL**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Define menu, identify the various types of menus, types of meals and principles of menu planning.
- List and elaborate the sequence and course in the French Classical Menu. Also Identify general accompaniments.





- Explain the processing of Tobacco, making of cigars, its types, service and storage.
- Define and classify Beverages. Explain the types and service of Non-alcoholic Beverages.
- Describe the simple control system followed in a restaurant.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Demonstrate planning of Table D'hote menu for different meal periods with their cover set-ups, Styles of Table service and step by step detailed service sequence.

CO2- Demonstrate service of Cigar, Cigarettes and Non-Alcoholic Beverages

CO3- Demonstrate order taking, techniques of suggestive selling and upselling. Tabulate kitchen order ticket.

CULINARY MATH USCA 207 THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Perform basic arithmetic calculations with principles of BODMAS
- Convert metric system in to imperial
- Able to define various measuring units of volume, distance and weight
- Calculate food cost percentage of furnished data
- List and define inventory valuation methods as per the syllabus
- Calculate REVPASH

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Memorize the Basic Arithmetic operations, Metric System, Basic Units used in recipe

CO2- Define Weight, Volume, Count, Describe Portion Control and Discuss Portion Control in Preparation, Plating and service

CO3- Utilize units of measure. Define procedures for scaling, yield and portion size, understand abstract, logical, and critical thinking in scaling recipes.





CO4- Tabulate Food Cost percentage, Yield Cost Analysis, Raw Yield Test and Portion Cost

CO5- Summarize Inventory Valuation, Inventory Turnover ratio, turnover ratio, revenue per available seat hour. Calculate FIFO, LIFO, FEFO.

BUSINESS COMMUNICATION

USCA208

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Improve the communication skills of the student in English and state basic restaurant & office French terms, as required by a Culinary Professional
- List various channels and barriers of Communication
- Compile reports and write formal letters
- State various types of meetings
- Improve presentation skills

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Define and understand the Process of Communication, Feedback, Verbal Communication, Non-verbal Communication, Channels & Barriers of Communication and state basic restaurant & office French terms, state the correct way to say time and ask for directions in French.

CO2- Distinguish between Upward, Downward, Lateral, Grapevine Communication and explain their purpose & functions

CO3- Recognize and describe Memos, Circulars and Notices

CO4- Write and enumerate different types & parts of Letters & Reports respectively & list recipes in correct order in French and translate culinary terms from French to English.

CO5- Differentiate between types of Meetings, describe participant's responsibilities and documentation, memories and deliver effective presentations, participate in Group Discussions and interviews confidently and have basic conversation in French





FUNDAMENTALS OF INFORMATION TECHNOLOGY
USCA 209
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Understanding of IT Concepts and Principles: Students will gain a solid understanding of the fundamental concepts and principles of information technology, including hardware, software, networks, and the internet.
- Effective Communication and Collaboration: Students will enhance their communication and collaboration skills, including the ability to effectively communicate technical concepts, work collaboratively in teams, and present technical information to both technical and non-technical audiences.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Understand the computer architecture & configuration of operating system command & Networking Component.

CO2- Understand the logical concept Microsoft word and PowerPoint. Understand the techniques to design word and PowerPoint logic.

CO3- Identify knowledge of principles of data handling, techniques of design and performance, evaluation of error correction, solution for technical issues.

CO4- State the configuration and various functionality of outlook.

ENVIRONMENTAL SCIENCE
USCA 210
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Familiarize the students with the need and ways to conserve the environment.
- To able to list and define various components of the environment & need for its conservation.
- To be able to define role of human beings in its conservation as per the learning material provided by Ministry of Human Resources, Govt. of India.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Define the scope and importance of Renewable and Non-renewable resources which includes Forest, Water, Mineral, Food, Energy and Land Resources.

CO2- Associate the role of an individual in conservation of natural resources and Ecosystems and understand the role of producers, consumers and decomposers.

CO3- Describe energy flow in the ecosystem, ecological succession, food chains, food webs and ecological pyramids which includes Forest ecosystem, Grassland ecosystem, Desert ecosystem and Aquatic ecosystem

CO4- Summarize Biodiversity and its conservation, recognize different types of environmental pollution, its causes, effects and control measures and various Acts and Laws associated with it.

CO5- Understand existence and co-existence of the human population and the environment

B.A. Culinary Art (Semester III)

INDIAN AND INTERNATIONAL ETHNIC CUISINES -III

USCA 301

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Classify the features of Indian Cuisine and analyse the development of Indian Cuisine between 1st and 16th Century.
- Explain the features, traditions, cookware, ingredients, festive cooking and tabulate popular regional menus of India.
- Explain French classical cuisines, its provinces, classical dishes and key culinary terms.
- Explain the history and development of Spanish and Italian Cuisine, differentiate their meal routines, meal structures, regional variations and ingredients used.
- Distinguish between Chinese and Japanese cuisine and summarize the preparation method of icings, butter cream and meringue-based sponge.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Classify the features of Indian Cuisine and analyse the development of Indian Cuisine between 1st and 16th Century.
- CO2-** Explain the features, traditions, cookware, ingredients, festive cooking and tabulate popular regional menus of India.
- CO3-** Explain French classical cuisines, its provinces, classical dishes and key culinary terms.
- CO4-** Explain the history and development of Spanish and Italian Cuisine, differentiate their meal routines, meal structures, regional variations and ingredients used.
- CO5-** Distinguish between Chinese and Japanese cuisine and summarize the preparation method of icings, butter cream and meringue-based sponge.

BEVERAGES STUDIES

USCA 302

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Demonstrate techniques and procedures for responsibly selling and serving wine.
- Describe the production process of Beer, Wine and Spirits.
- Describe the wine producing countries of the world and explain the difference between old world and new world styles of wine production

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Classify the various types of Alcoholic Beverages and differentiate between Still, Sparkling, Fortified and Aromatized Wines
- CO2-** Explain the production for Still, Sparkling, Fortified and Aromatized Wines, show how Viticulture and Vinification affects its overall quality.
- CO3-** Distinguish between old World and new World Wines producing Countries, Principal region and Wine laws
- CO4-** Prepare various menus with appropriate wine selections based on organoleptic considerations.





CO5- Illustrate the production process for brewed, fermentation and distilled beverages and classify their popular brands as per their country of origins and flavor's.

INDIAN ETHNIC CULINARY ARTS (QUANTITY)

USCA 303

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- To explain and demonstrate Indian ethnic cuisine and its development.
- To prepare ethnic menus in support with the various historical, geographical and cultural factors that influence Indian cuisine.
- Prepare the plan of work indent, costing sheet and calorie calculation for bulk cooking.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- To explain and demonstrate Indian ethnic cuisine and its development.

CO2- To prepare ethnic menus in support with the various historical, geographical and cultural factors that influence Indian cuisine.

CO3- Prepare the plan of work indent, costing sheet and calorie calculation for bulk cooking.

INTERMEDIATE CULINARY ARTS –INTERNATIONAL

USCA 304

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- International culinary specialty from select countries as per standard recipes.
- The plan of work indent, costing sheet and calorie calculation.
- Food plate presentation for service.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Prepare international culinary specialty from select countries as per standard recipes.

CO2- Prepare the plan of work indent, costing sheet and calorie calculation.

CO3- Prepare food plate presentation for service.

INTERMEDIATE BAKERY & CONFECTIONERY

USCA 305

Practical

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Discover and apply the knowledge of these sponges in creating classic cakes and pastries.
- Demonstrate and modify the learnings in constructing new entremets and relate the cake making process for creating cakes with different dimensions
- Appraise the knowledge of classic cake and apply contemporary techniques such as mirror glaze or sprays and also connect the classic art of sugar craft to modern techniques.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- To explain and demonstrate Indian ethnic cuisine and its development.

CO2- To prepare ethnic menus in support with the various historical, geographical and cultural factors that influence Indian cuisine.

CO3- Prepare the plan of work indent, costing sheet and calorie calculation for bulk cooking.

INTERMEDIATE BAKERY AND CONFECTIONERY

PRACTICAL

USCA 305

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:





- Prepare varieties of breads by using different hydration levels, preferment's and different make up techniques.
- Integrate the knowledge of bread making in producing various laminated Viennoiseries such as Danish pastry, Croissants etc.
- Modify the knowledge of the pastry making techniques in making various entremets' such as soufflé, granita, egg tarts, crème Catalana etc.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Demonstrate the preparation of artisan breads using their various bread making techniques.

CO2- Illustrate the preparation of various pastries and Viennoiserie.

CO3- Produce assorted entremets as per their standard recipe.

NUTRITION & FOOD SCIENCE

USCA 306

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

To make students aware about nutritional facts about various products and balanced diet and various new trends in diet.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO 1 State the relation between food and various factors influencing Malnutrition, under nutrition and over nutrition.

CO 2 Identify the various factors influencing eating habits and state the breakup of proteins, carbohydrates and fats components

CO 3 Classify proteins, fats and oils in terms of functions, requirements, sources, deficiency, uses in food preparations, effect of heat and gel formation

CO 4 Summarize the basic need of vitamins, minerals, water colloids and their functions. Sources, deficiency, excess balance, importance and sources in food.

CO 5 Discuss the balance diet, food groups, food pyramids, and explain the special nutritional diet requirements.





**FOOD COST CONTROL
USCA 307
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

To provide the basic understanding to the students in management controls- purchase, stores and production, costing, cost dynamics & cost control

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Describe a Cost Volume Profit (CVP) relationship for a food and beverage operation

CO2- Explain the various control systems necessary to achieve management objectives.

CO3- State the control system involved in the purchasing & receiving of food and beverage operations.

CO4- Describe the control system & processes involved in Storekeeping, issuing of material, and stock taking in beverage operation.

CO5- Explain the cost control system and cost dynamics to identify pricing and profitability

**PRINCIPLES OF MANAGEMENT
USCA 308
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

Improve the communication skills of the student in English and state basic restaurant & office The course aims to provide students with the basic managerial knowledge necessary for business students. The course focuses on providing students with analytical, developmental, managerial and technical skills that relate to managerial positions in organizations.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Illustrate the functions and components, levels of management.

CO2- Differentiate between Fredrick Wilsons Scientific management & Henry Fayol Principles of Management with relevant examples

CO3- Differentiate between various components and elements of Planning & Organizing, in any business environment.

CO4- Distinguish between Directing, Coordinating & Controlling in any business environment and applying them on Theory of Motivation.

CO5- Demonstrate leadership styles stating the significance of each style & summarize MBO.

APPLIED INFORMATION TECHNOLOGY

USCA 309

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Understanding of IT Concepts and Principles: Students will gain a solid understanding of the fundamental concepts and principles of information technology, including hardware, software, networks, and the internet.
- Effective Communication and Collaboration: Students will enhance their communication and collaboration skills, including the ability to effectively communicate technical concepts, work collaboratively in teams, and present technical information to both technical and non-technical audiences.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Implement different types of templates, slide transition, animations effect with PowerPoint document

CO2- Design & Implement databases to help its users connect with Microsoft databases at the back end and help them manage and store their data efficiently.

CO3- Demonstrate configuration and functionality of outlook, Operate Emails, Tasks, Contacts, meeting with Outlook Management.





THE PRACTICE OF BUSINESS COMMUNICATION
USCA 310
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Is to create future entrepreneurs.
- Effective communication with guests.
- To familiarize students with basic etiquette
- Handle communication and documentation for Meetings and Conferences

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Participate in Group Discussions and effectively communicate, relate and interact with the guests, prepare and deliver effective Presentations

CO2- Demonstrate the basic formal etiquette in Telephone usage and during Personal Interviews, apply Non-verbal communication effectively and efficient utilization of Visual Aids to enhance Presentations.

CO3- Handle formal communication via email, prepare academic documents like reports, essays and use precis writing and comprehension skills to summarize effectively and conduct themselves efficiently in Meetings and Conferences

B.A. Culinary Art (Semester IV)

REGIONAL INDIAN CUISINE AND LARDER
USCA 401
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- List the heritage of regional Indian cuisine.
- Understand availability of raw material and different community cuisine.
- State the staff organization.
- Understand the duties and responsibilities of ladder staff and different larder





- products.
- State the advance ladder preparation, edible and non-edible display products.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Classify the heritage of Indian cuisine, explain the geographical, historical background of the cuisine and the use of locally available ingredients/ produce.
- CO2-** Demonstrate and prepare festive and speciality cuisines of Indian states and its regional communities.
- CO3-** Explain the features of Larder kitchen along with its layout and categorize staff hierarchy with their duties and responsibilities.
- CO4-** Illustrate the classification of salads, sandwiches and hors d'oeuvres and explain their components, garnishes and guidelines.
- CO5-** Differentiate between edible and non-edible food displays and prepare various charcutier products.

FUNCTION CATERING OPERATIONS

USCA 402

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Identify Food & Beverage set-up and planning of various outlets.
- Describe Casual, Theme Restaurants, etc. and how they are operated.
- Identify different ways of making duty rotas
- Learn the order taking system
- Explain how Banquet events are booked and planned and describe how managers and service staff provide service for these events.
- Gain knowledge to plan innovative menus for elaborate events and services.
- Describe the Duties and Responsibilities of service staff members and summarize techniques and procedures for responsibility selling Cocktails, Beer & Wine.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Demonstrate various types of banquet seating arrangements with buffet and cutlery-crockery setups

CO2- Demonstrate various types of banqueting and buffet arrangements with emphasis on space area calculation. Prepare appropriate function prospectus for different banqueting event and functions.

CO3- Construct theme setups and festival setups, special requirements for ceremonies, and prepare prerequisites for successful banquet operations

INTERMEDIATE CULINARY ARTS-INDIAN USCA 403 PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Explain and demonstrate Indian regional cuisine and its development.
- Prepare regional menus taking into consideration various historical, geographical and cultural factors that influence Indian cuisine.
- Prepare the plan of work, indent and tabulate food cost and calorie count.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Explain and demonstrate Indian regional cuisine and its development.

CO2- Prepare regional menus taking into consideration various historical, geographical and cultural factors that influence Indian cuisine.

CO3- Prepare the plan of work, indent and tabulate food cost and calorie count.

LARDER & SHORT ORDER COOKERY USCA 404 PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:





- Explain and demonstrate Indian regional cuisine and its development.
- Prepare regional menus taking into consideration various historical, geographical and cultural factors that influence Indian cuisine.
- Prepare the plan of work, indent and tabulate food cost and calorie count.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Prepare international salads and sandwiches.

CO2- Prepare Charcuterie products

CO3- Prepare the plan of work, indent, costing sheet, calorie calculation and plate presentation for service.

INTERMEDIATE BAKERY & CONFECTIONARY

USCA 405

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Discover and apply the knowledge of these sponges in creating classic cakes and pastries.
- Demonstrate and modify the learnings in constructing new entremets and relate the cake making process for creating cakes with different dimensions
- Appraise the knowledge of classic cake and apply contemporary techniques such as mirror glaze or sprays and also connect the classic art of sugar craft to modern techniques.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Illustrate the knowledge of sponge making in creating classic cakes like black forest, dobos torte, opera, gateaux St. honore, sacher torte, dobos torte, linzer torte etc.

CO2- Modify the learnings of cake making and use contemporary finishing process like mirror glaze, sprays.

CO3- Correlate the learnings of sugar craft in creating 2D and 3D cake decor with fondant and prepare desserts from macarons





MENU DEVELOPMENT AND FUNCTION CATERING
USCA 406
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Explain various components related to considerations and limitations of menu planning.
- Explain factors of manpower, guest expectation, value perception and psychology of menu planning.
- Explain and illustrate the various methods of menu pricing.
- Compare and analyse various methods of designing and presenting a menu.
- Solve ratios and operational calculations of food, overhead and labour cost.
- Explain the menu engineering grid and classify the four categories of menu analysis.
- Explain the various types of banquet functions and their organisations.
- Create a banquet event order and understand its importance.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Analyze the Considerations and limitations in menu planning.
- CO2-** Explain Menu pricing methodology, Obstacles to pricing and pricing for non-profit operations.
- CO3-** Analyze menu mechanics and menu engineering.
- CO4-** Explain the banquet department with definition, organizational chart, duties and responsibilities, types of banquets, banquet sales, and banquet booking procedures
- CO5-** Illustrate the entire process of function catering with function contracts, function prospectus, function catering menus, staffing with duty allocations, banquet protocols and distinguish between off –premises and outdoor catering.





**GASTRONOMY
USCA 407
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Illustrate & explain different perception of Gastronomy.
- Interpret and distinguish between the dissemination and orientation along with the modern approach in Gastronomy.
- Relate & compare the history and growth of European Gastronomy.
- Illustrate and classify the contributors to development to modern cuisine and gastronomy.
- Show and analyze the history and growth of Indian gastronomy with its contributors and also factors contributing towards acceptance of Indian cuisine.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Illustrate & explain different perception of Gastronomy.

CO2- Interpret and distinguish between the dissemination and orientation along with the modern approach in Gastronomy.

CO3- Relate & compare the history and growth of European Gastronomy.

CO4- Illustrate and classify the contributors to development to modern cuisine and gastronomy.

CO5- Show and analyze the history and growth of Indian gastronomy with its contributors and also factors contributing towards acceptance of Indian

**HOSPITALITY INFORMATION SYSTEM
USCA 408
PRACTICAL**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Understanding of IT Concepts and Principles: Students will gain a solid understanding of the fundamental concepts and principles of information technology, including hardware, software, networks, and the internet.





- **Effective Communication and Collaboration:** Students will enhance their communication and collaboration skills, including the ability to effectively communicate technical concepts, work collaboratively in teams, and present technical information to both technical and non-technical audiences.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Develop master list of ingredients, system of receiving of perishables and non-perishables

CO2- Prepare indents, Record Issues and update records, Generate purchase indents and purchase orders

CO3- Generate K.O.T., B.O.T. from point of sale in restaurants and bar Asses MIS reports and Calculate Revenue.

HOSPITALITY FINANCIAL ACCOUNTING

USCA 409

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Understand the rules of accounts. Can pass journal entry. Can prepare the ledger. Can prepare subsidiary books. Can prepare triple-column cash books. Can calculate break-even points. Can prepare sole trader final account.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Identify the personal, real, and nominal accounts.

CO2- Prepare Journal and ledger.

CO3- Explain subsidiary books and triple-column cash books.

CO4- Define capital and revenue expenditure.

CO5- Prepare the final accounts of the sole trader.





**HUMAN ASSETS MANAGEMENT
USCA 410
THEORY**

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

Understand the basic functions of Human Resource Management.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

- CO1-** Illustrate the various concept, principles, functions, Manpower planning methods & techniques of Human Asset management in the Hospitality industry
- CO2-** Explain the process of Manpower planning in Hospitality industry.
- CO3-** Explain the recruitment & selection process and career progression & succession planning of an employee in an organization.
- CO4-** Describe the importance and role of Training & Development in business employee potential & methods of evaluating its success.
- CO5-** Discuss the importance of managing harmonious Industrial relation, fostering employee welfare & prompt grievances redressal.

B.A. Culinary Art (Semester V)

**EVENT PLANNING & MANAGEMENT
USCA 501
PRACTICAL**

COURSE OBJECTIVE

On successful completion of this course, the learners will be able to:

- Apply Management Theories & Principles for Event management.
- Develop an ability to plan for conventions, seminars & events.
- Prepare financial reports and establish source of funding for a new operation.
- Plan events creatively and think strategically.
- Understand the financial, marketing, operational and strategic issues in setting up an event.
- Integrate approaches of time, money (capital), people and other resources.
- Understand the concept of Event Management.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Apply Management Theories & Principles in Planning, Conceptualizing, Budgeting Event management for executing and planning any Event.

CO2- Prepare an effective marketing strategies / plan to fund, to generate revenue and market the event.

CO3- Organize the event based on concepts developed effectively managing resources and compile a Final Management report.

ADVANCED CULINARY ARTS- INDIAN USCA 502 PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Use tandoor (Indian Clay Oven) to prepare Indian breads, meat and vegetable kebabs
- Prepare various Indian desserts as per standard recipes.
- Prepare the plan of work, indent, costing sheet and calorie calculation.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Students will able to use tandoor (Indian Clay Oven) to prepare Indian breads, meat and vegetable kebabs

CO2- Prepare various Indian desserts as per standard recipes.

CO3- Prepare the plan of work, indent, costing sheet and calorie calculation.

ADVANCED FOOD PRODUCTION USCA 503 THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Explain the principles of Ayurvedic cooking.
- Identify the ingredients used in Ayurvedic cooking.





- Create & plan menus based on Ayurvedic food combinations.
- Describe & compare the latest food trends.
- Differentiate between the various modified therapeutic diets.
- Create & plan menus based on the latest trending diets
- Describe the various aspects of preparing frozen desserts.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Summarize the principles of healthy cooking and ayurvedic diet

CO2- Appraise the latest food trends with an understanding of healthy and progressive cooking

CO3- Compare the various healthy diets.

CO4- Summarize the benefits of special cuisine diets.

CO5- Evaluate the various plated and frozen desserts of the world

ADVANCED PASTRY ARTS USCA 504 PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Modify the knowledge of bread making, pastries for making various desserts and artisanal breads and develop knowledge of sugar craft and sauces and compotes. Compile knowledge of the dessert making technique in plated desserts.
- Appraise the knowledge of frozen desserts in creating various desserts such as granite, sorbets, ice-creams, and also use gelling agents such as gelatin, pectin, agar agar, etc., in making different desserts.
- Distinguish different sponge making techniques in preparation of Sacher, Opera, Dacquoise and also combine the meringue making process in preparation of French Macarons and marshmallows.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Demonstrate the preparation of artisan breads using their various bread making techniques.





CO2- Create sugar craft, gum paste, royal icing, and pastillage and demonstrate the technique of pull sugar, cast sugar and blown sugar.

CO3- Illustrate the preparation of frozen desserts, ice creams, sorbets, French macarons, sauces and compotes and demonstrate the various types of jelly agents, classical cakes and create classical French plated desserts.

FOOD LEGISLATION

USCA 505

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Assimilate various food laws.
- Understand the various licenses required for starting a commercial property
- Understand the laws related to employees in the Hotel Industry.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Summarize the definition of Food, Food adulteration, Adulterant, Adulterated food and appraise the relevant provisions of the Food Adulteration Act in this regard.

CO2- Summarize Food poisoning, Food additives, Food preservatives, Food Quality and standard, their prohibition and restriction and assess penalty compensation for serving unsafe Food.

CO3- Assess the role of various authorities in Food safety and standard act such as food safety officer, food analyst, adjudicating officer, and basic license required for commercial property.

CO4- Summarize various liquor licenses, their types, and the procedure to acquire them, and liquor legislation in India and access sale of cigarette, Cigar & tobacco.

CO5- Appraise the Indian Contract Act 1872, Hospitality contracts, and laws related to employees in the Hotel Industry.





FOOD STYLING AND PRESENTATION
USCA 506
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Demonstrate cooked food in an aesthetic manner inculcating basic elements and components of food presentation.
- Develop the art of different cooking techniques and use of garnishes to enhance the eye appeal of the plated food.
- Evaluate, modify and illustrate the balance of light, composition and theme while conducting food photography.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Demonstrate cooked food in an aesthetic manner inculcating basic elements and components of food presentation.

CO2- Develop the art of different cooking techniques and use of garnishes to enhance the eye appeal of the plated food.

CO3- Evaluate, modify and illustrate the balance of light, composition and theme while conducting food photography.

PERSONALITY DEVELOPMENT AND EXECUTIVE SOFT SKILLS
USCA 507
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

On successful completion of this course students will be able to interact and communicate with his superiors, colleagues and his clients.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Improvement in the interview process GD, Extempore, Interview writing and





mock interviews, better Presentation skills.

CO2- Social graces, Email and Telephone Etiquette

CO3- Improving confidence and Self esteem

STRATEGIC MANAGEMENT

USCA 509

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Introduces the key concepts, tools, and principles of strategy formulation and competitive analysis. It is concerned with managerial decisions and actions that affect the performance and survival of business enterprises. It focused on the information, analyses, organizational processes, and skills and business judgment managers must use to devise strategies, position their businesses, define firm boundaries and maximize long-term profits in the face of uncertainty and competition. It also focuses on the concept of strategy formulation, implementation, and evaluation by exploring the functions and nature of general management. The course serves as an opportunity to develop skills for strategic thinking and analysis, leadership, communication, teamwork, and cross-functional integration.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Analyze the concept of Strategic Management process, elements of strategic Intent and evaluate the internal and external factors that influences an organization's business environment.

CO2- Analyze and evaluate the various role of, Micro environment, Macro environment, SWOT analysis and TOWS Matrix strategy.

CO3- Summarize and evaluate the factors to be considered for formulation of strategies alternatives.

CO4- Evaluate the impact of alternative strategies and factors influencing strategic choice.

CO5- Illustrate how various leadership styles affect corporate culture and explain the importance of business ethics & values





SECURITY AND SAFETY IN CATERING ESTABLISHMENT
USCA 511
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Evaluate the various safety hazards in catering establishments and recommend process and procedures to handle them including elementary first Aid.
- Evaluate on the job risk and design risk assessment cards keeping in mind on the job safety and STOP.
- Appraise the areas of security concern and recommend security systems for the establishments
- Summarize the important duties and responsibilities of security department of the catering establishments.
- Design policies to prevent theft and handle emergency situations in catering establishments.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Evaluate the various safety hazards in catering establishments and recommend process and procedures to handle them including elementary first Aid.

CO2- Evaluate on the job risk and design risk assessment cards keeping in mind on the job safety and STOP.

CO3- Appraise the areas of security concern and recommend security systems for the establishments

CO4- Summarize the important duties and responsibilities of security department of the catering establishments.

CO5- Design policies to prevent theft and handle emergency situations in catering establishments

HOSPITALITY SERVICES MARKETING
USCA 513
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:





- This course provides an introduction to the marketing concepts and techniques inherent in the hospitality and tourism industries. By evaluating the marketing environments affecting the hospitality and tourism businesses, students are able to understand how to define and select target markets, establish marketing plans and program, implement control and evaluation plans.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Compare between service encounter, service chain, Target marketing, Niche Market and Marketing Segmentation

CO2- Plan and write a comprehensive hospitality service marketing plan and blue print that incorporates strategic marketing concept and techniques.

CO3- Evaluate and assess the various components of service Marketing Mix (product, price place, promotion), Communication Mix, and their application.

CO4- Compile a comprehensive hospitality marketing plan and blue print that incorporates service marketing concept, strategies and techniques.

CO5- Summarize the various facts and factors influencing consumer behavior & evaluate the impact of E-Marketing on Consumer behavior & guest satisfaction in hospitality industry.

B.A. Culinary Art (Semester VI)

ADVANCED CULINARY ARTS (INDIAN)

USCA 601

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Demonstrate advanced methods of cooking for Tandoor and Indian Confectionary products.
- Prepare and aesthetically present Indian food on the plate.
- Prepare the plan of work, indent and tabulate food cost and calorie count.





COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Demonstrate advanced methods of cooking for Tandoor and Indian Confectionary products.

CO2- Prepare and aesthetically present Indian food on the plate.

CO3- Prepare the plan of work, indent and tabulate food cost and calorie count.

ADVANCE CULINARY ARTS - INTERNATIONAL USCA 602 PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Compose and Prepare International menus.
- Plan a large spread of various international breakfasts and brunch menus.
- Design and prepare International Street Foods of Different cuisines around the world

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Compose and Prepare International menus.

CO2- Plan a large spread of various international breakfasts and brunch menus.

CO3- Design and prepare International Street Foods of Different cuisines around the world

CHOCOLATIER USCA 603 PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Compare the difference between compound and couverture chocolate and understand the proper tempering techniques of the chocolate.





- Prepare different types cakes, hand rolled pralines, desserts using chocolate and integrate chocolate in making sponges, souffles, fudge, fondue and frozen cakes
- Appraise the knowledge of chocolate tempering in creating various garnishes and constructing chocolate show piece.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Develop the knowledge of different types of chocolates, tempering techniques, molding techniques with usage of colors.

CO2- Collaborate the knowledge of the temperatures of the chocolate and use them in creating show pieces, different desserts, sponges, cake custards, and garnishes.

CO3- Appraise the skills in creating different desserts with chocolate such as souffle, fondues, glazes and truffles.

PROJECT RESEARCH (CULINARY BASED)

USCA 604

PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- To introduce the basic concepts in research methodology.
- To find the research problem and discuss the techniques and tools to be employed in completing a research project.
- to prepare report writing and analyzing the report with good APA Style.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Understand and comprehend the basics in research methodology, identify appropriate research topics, design and apply them in research/ project work.

CO2- Develop skills in qualitative and quantitative data analysis and presentation and to demonstrate the ability to choose methods appropriate to research objectives.

CO3- Identify and discuss the concepts and procedures of sampling, data





collection, analysis reporting with good APA style for scholarly writing.

EXPERIMENTAL AND INNOVATIVE COOKING
USCA 605
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- To discover and apply different traditional cooking methods.
- To experiment and create new culinary trends using unique combinations of flavours and ingredients.
- To modify and innovate vegan dishes and prepare desserts using savoury ingredients.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- To discover and apply different traditional cooking methods.

CO2- To experiment and create new culinary trends using unique combinations of flavours and ingredients.

CO3- To modify and innovate vegan dishes and prepare desserts using savoury ingredients.

ADVANCED CULINARY ARTS
USCA 606
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- List the features of international cuisine.
- Summarize the features of international cuisine, its history and modern development region wise.
- Write the preparation methods, meal structure and regional variations.
- Plan and Design menu of the various cuisines of the world
- Describe modern cooking techniques, processes and create different types of breakfast, Hi Tea and Brunch menus.





COURSE OUTCOME

After successful completion of this course, the learners will be able to

CO1- List the features of international cuisine.

CO2- Summarize the features of international cuisine, its history and modern development region wise.

CO3- Write the preparation methods, meal structure and regional variations.

CO4- Plan and Design menu of the various cuisines of the world

CO5- Describe modern cooking techniques, processes and create different types of breakfast, Hi Tea and Brunch menus.

FOOD TOURISM

USCA 607

THEORY

COURSE OBJECTIVE

On successful completion of this course, the learners will be able to:

- Summaries the history and importance of food tourism and its growing popularity in India.
- Evaluate the impact of food tourism around the world
- Classify cultures and festivals globally and its impact on the tourism
- Assess the new trends in hotels and restaurants with a view to promote and encourage food tourism.
- Illustrate the role and impact of social media in the world of food tourism.
- To understand the importance of food tourism and its increasing popularity around the world.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to

CO1- Summaries the history and importance of food tourism and its growing popularity in India.

CO2- Evaluate the impact of food tourism around the world

CO3- Classify cultures and festivals globally and its impact on the tourism

CO4- Assess the new trends in hotels and restaurants with a view to promote and encourage food tourism.

CO5- Illustrate the role and impact of social media in the world of food tourism.





KITCHEN FACILITY PLANNING AND ENVIRONMENT CONSCIOUSNESS
USCA 610
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Evaluate and design the physical layout of kitchen, with respect to area requirement, structural features and ventilation.
- Decide and plan different work centers in kitchen layout and Fire safety plans.
- Compare and substitute considering types and storing of equipment.
- List and assess different types of fuels used, installation & operating procedures of commonly used equipment.
- Recommend processes for chemical pollution & reduction, garbage segregation, reducing carbon footprint, waste reduction, recycling, water efficiency, and exhaust & drainage management to facilitate environment consciousness.

COURSE OUTCOME

After successful completion of this course, the learners will be able to

- CO1-** Evaluate and design the physical layout of kitchen, with respect to area requirement, structural features and ventilation.
- CO2-** Decide and plan different work centers in kitchen layout and Fire safety plans.
- CO3-** Compare and substitute considering types and storing of equipment.
- CO4-** List and assess different types of fuels used, installation & operating procedures of commonly used equipment.
- CO5-** Recommend processes for chemical pollution & reduction, garbage segregation, reducing carbon footprint, waste reduction, recycling, water efficiency, and exhaust & drainage management to facilitate environment consciousness.

ENTREPRENEURSHIP AND RESTAURANT STARTUP
USCA 611
THEORY

COURSE OBJECTIVE

On successful completion of this course, the learners will be able to:





- Explain the characteristics, skills and roles of Entrepreneurs.
- State the advantages and disadvantages of being in business.
- Differentiate between types of business organisations.
- List and explain the entrepreneurship process.
- Plan and design the kitchen and service facilities of a restaurant
- Describe and differentiate between various components of menu planning and pricing.
- Explain operational, manpower and financial controls in a restaurant operation
- Explain the use of technology in restaurant operations.

COURSE OUTCOME

After successful completion of this course, the learners will be able to

CO1- Summarize Entrepreneurship, Entrepreneur, Role and Types of Entrepreneurs, Success & Failure of Entrepreneurship and Evaluate the Entrepreneurship process.

CO2- Integrate the various Types of business organization, its advantage & disadvantage and assess the Company and prepare the franchise agreement.

CO3- Assess the various factors affecting growth of restaurant Industry along with its design, management, menu planning & Kitchen layout with equipment...

CO4- Summarize various liquor licenses, their types, and the procedure to acquire them in India.

CO5- Appraise the various marketing, manpower & inventory control of restaurants along with food safety and sanitation and assess the various technology & customer experience with problem solving in restaurant industry.

ECO FRIENDLY PRACTICES IN CULINARY OPERATION

USCA 612

THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- To understand the importance and need for ecofriendly practices in culinary operations.
- To design ecofriendly restaurants and bars.





COURSE OUTCOME

After successful completion of this course, the learners will be able to

CO1- Discuss the importance and need for ecofriendly practices in culinary operations and assess the guidelines for obtaining approval as an ecofriendly hotel.

CO2- Appraise with energy and water conservation program to be implemented in ecofriendly hotels.

CO3- Design ecofriendly kitchens implementing the use of green technology.

CO4- Assess ecofriendly practices used in food service outlets.

CO5- Design ecofriendly restaurants and bars implementing the use of green technology.

Examination Statistics.: B.Sc. (Hospitality Studies)

F.Y.B.Sc. Hospitality Studies (Semester I)

FIRST YEAR B.SC. HOSPITALITY STUDIES I RESULT STATISTIC DECEMBER 2022	
TOTAL STUDENT	122
TOTAL STUDENT APPEARED	122
PASS	87
FAIL	35
ATKT	35
O GRADE	0
A+	23
A	41
B+	18
B	1
C	4

RANKER	NAME OF THE STUDENT	GRADE
1	CEMENTWALA LUBAINA YUSUF YASMEEN	A+
2	PATIL SALONI BHALCHANDRA REKHA	A+
3	KUNDAIKAR NEHA KRISHNAKUMAR SHEETAL	A+





F.Y.B.Sc. Hospitality Studies (Semester II)

FIRST YEAR B.SC. HOSPITALITY STUDIES II RESULT OSTATISTIC APRIL 2023	
TOTAL STUDENT	122
TOTAL STUDENT APPEARED	122
PASS	100
FAIL	22
ATKT	17
O GRADE	8
A+	36
A	23
B+	17
B	12
C	4

RANKER	NAME OF THE STUDENT	GRADE
1	PATIL SALONI BHALCHANDRA REKHA	O
2	RAHEJA YAJAT DEEPAK VANDANA	O
3	CEMENTWALA LUBAINA YUSUF YASMEEN	O

S.Y.B.Sc. Hospitality Studies (Semester III)

SECOND YEAR B.SC. HOSPITALITY STUDIES III RESULT STATISTIC DECEMBER 2022 THEORY BATCH	
TOTAL STUDENT	64
TOTAL STUDENT APPEARED	60
PASS	60
FAIL	0
ATKT	0
O GRADE	5
A+	23
A	15
B+	7





B	8
C	2

RANKER	NAME OF THE STUDENT	GRADE
1	AHUJA DEV SUNIL (SAKSHI)	O
2	KAPRANI ROHIT CHANDAN (DEEPIKA)	A+
3	BHAGAT BHUSHAN VASANT (VAISHALI)	A+

S.Y.B.Sc. Hospitality Studies (Semester IV)

SECOND YEAR B.SC. HOSPITALITY STUDIES IV RESULT STATISTIC APRIL 2023 THEORY BATCH	
TOTAL STUDENT	64
TOTAL STUDENT APPEARED	60
PASS	51
FAIL	13
ATKT	9
O GRADE	1
A+	20
A	13
B+	7
B	8
C	2

RANKER	NAME OF THE STUDENT	GRADE
1	AHUJA DEV SUNIL (SAKSHI)	O
2	KAPRANI ROHIT CHANDAN (DEEPIKA)	A+
3	BHAGAT BHUSHAN VASANT (VAISHALI)	A+
4	NAKHAWA APURVA KARUNESHWAR (RAJASHREE)	A+





T.Y.B.Sc. Hospitality Studies (Semester V)

THIRD YEAR B.SC. HOSPITALITY STUDIES V RESULT STATISTIC DEC 2022	
TOTAL STUDENT	118
TOTAL STUDENT APPEARED	117
PASS	102
FAIL	15
ATKT	15
O GRADE	0
A+	30
A	44
B+	17
B	10
ABS	1

RANKER	NAME OF THE STUDENT	GRADE
1	CHAVES CHANTEL OLIVIA ELIOT JONIT * DAMANI SHARMIN NASIR MUMTAZ	A+
2	SIMIN ABDUL NAZER THARAYIL AZUDHAB	A+
3	*ANAND TANISHA VIKAS RITIKA * DSOUZA RUAN RUFUS CHARLOTTE * GORATHE JAGRUTI MANGESH RUCHIKA * PANDYA VIRAJ HITESH * SALVI SAUNDARYA SHAM SONAL	A+

T.Y.B.Sc. Hospitality Studies (Semester VI)

THIRD YEAR B.SC. HOSPITALITY STUDIES VI RESULT STATISTIC APRIL 2022	
TOTAL STUDENT	118
TOTAL STUDENT APPEARED	117
PASS	96
FAIL	21
ATKT	21
O GRADE	1





A+	33
A	34
B+	20
B	7
ABS	1

RANKER	NAME OF THE STUDENT	GRADE
1	KATE RUTUJA RAVINDRA	O
2	DSOUZA RUAN RUFUS	A+
3	VAIDYA GAYATRI SATISH	A+

F.Y.B.A. Culinary Art (Semester I)

FIRST YEAR B.A. CULINARY ARTS SEM I RESULT STATISTIC DECEMBER 2022	
TOTAL STUDENT	63
TOTAL STUDENT APPEARED	62
PASS	48
FAIL	14
ATKT	14
A+	18
A	21
B+	8
B	1

RANKER	NAME OF THE STUDENT	GRADE
1	BATUL SABIR (FATEMA)	A+
2	DCUNHA SIMRAN LIPSON (SYLVIA)	A+
3	BAGGA AHANA CHANDRAMOHAN (SHARDA)	A+





F.Y.B.A. Culinary Art (Semester II)

FIRST YEAR B.A. CULINARY ARTS SEM II RESULT STATISTIC APRIL 2023	
TOTAL STUDENT	62
TOTAL STUDENT APPEARED	62
PASS	48
FAIL	14
ATKT	14
A+	18
A	21
B+	8
B	1

RANKER	NAME OF THE STUDENT	GRADE
1	TOLAT AVAN FIRDOSH DIANA	A+
2	KESARKAR VAIDEHI MANOJ POONAM	A+
3	DSILVA SHANEL NEIL SHARON	A+

S.Y.B.A. Culinary Art (Semester III)

SECOND YEAR B.A. CULINARY ARTS SEM III RESULT STATISTIC DECEMBER 2023	
TOTAL STUDENT	65
TOTAL STUDENT APPEARED	63
PASS	43
FAIL	20
ATKT	20





O GRADE	0
A+	10
A	20
B+	8
B	5

RANKER	NAME OF THE STUDENT	GRADE
1	CHEWKAR RUDRA RAJAN (ALMITRA)	A+
2	CHAWLA DHRITI KISHORE (SAPNA)	A+
3	DARYANANI MAHESH SURESH (KIRAN)	A+

S.Y.B.A. Culinary Art (Semester IV)

SECOND YEAR B.A. CULINARY ARTS SEM III RESULT STATISTIC APRIL 2023	
TOTAL STUDENT	65
TOTAL STUDENT APPEARED	63
PASS	58
FAIL	7
ATKT	5
O GRADE	1
A+	26
A	22
B+	4
B	3
C	2





RANKER	NAME OF THE STUDENT	GRADE
1	PATEL GRACY MANISH (MAMTA)	O
2	BATUL SABIR (FATEMA)	A+
3	SADARANGANI ANJALI	A+

T.Y.B.A. Culinary Art (Semester V)

THIRD YEAR B.A. CULINARY ARTS SEM V RESULT STATISTIC JANUARY 2023	
TOTAL STUDENT	60
TOTAL STUDENT APPEARED	59
ABSENT	1
PASS	49
FAIL	10
ATKT	10
O GRADE	2
A+	22
A	14
B+	10
B	1

RANKER	NAME OF THE STUDENT	GRADE
1	CHANDARKOR MRUDULA VIVEK UMA	O
2	KACHANE ANUSHA VIJAY MADHURI	O
3	MERCHANT MD UBAID IMTIAZ TARANNUM	A+





T.Y.B.A. Culinary Art (Semester VI)

THIRD YEAR B.A. CULINARY ART SEM VI RESULT STATISTIC APRIL 2023	
TOTAL STUDENT	60
TOTAL STUDENT APPEARED	60
PASS	57
FAIL	3
ATKT	3
O GRADE	2
A+	31
A	16
B+	4
B	2
C	2
TOTAL STUDENT	60
TOTAL STUDENT APPEARED	60

RANKER	NAME OF THE STUDENT	GRADE
1	JOSHI MIHIKA	O
2	KOTAK VIBHA	O
3	KANCHANE ANUSHA	A+

Co- Curricular Report

A). Internship Report

Training Report Summer 2022-23

The Leela Mumbai	St. Regis	The Trident, BKC	The Intercontinental Marine Drive
Ankush Ghosh	Govind Pramodh Menon	Shaizad Halari	Omkar Kabade- TI
Aditya Gujar	Digambar Gurhale	Rohit Kaprani	Bhavika Gaokar
Aditya Kumar Jha	Smeet Mangesh Kambli	Mayur Mhatre	Shaurabh Shashi Lugun





Umar Farooq Khan	Manav Dalal	Harpavit Gujral- TI	Gurpreet Garewal Singh
Leandra Misquitta	Ahuja Dev Sunil		Shravani Chogle
Gaurang Sanjay Ghag	Suyash Joglekar		Vedant Gaikwad
Tanushka Milind Acharekar	Vidhur Gaikwad- TI		
Lovesh Chiluveri- TI	Anil Kori		
Perna Lad	Jayanthi Boddu		
Aditya Mishra	Kaveri Bhikule		
Archit Jadhav	Trisha Ezakaden		
Leza.Arif.Ajmeri	Shivangi Arora		
Vedant Sanjay Karande			
Sanskriti Amin			
Anushka Birajdar			
Ankit Netaji Chougule			
Jenish Doshi			
Disha Ajit Chachad			
Yash Gadkari			
Xavier Fernandes			
Mayur Chitte			
21	12	4	6

Grand Hyatt	Novotel Juhu	Taj Lands' End	Holiday Inn
Bhushan Bhagat	Amisha Bhatt	Kshitij Manjrekar	Bhargav Jadhav
Aryan Dedhia	Aryan Bagkar		
Aneesh Joshi	Iekshwaku Mhatre		
Arya Borkar	Durva Mahadeshwar		





Taybah Khan	Samida Kasabi		
Prasad Kokare	Dhruv Lalwani		
Sairaj Latke	Sahil Kalantre		
Aryan Ahiwale	Jiten Jadhav		
Ashish Lokhande	Khushi Badheka		
Soham Kshirsagar	Mujtaba Khan		
Sagar Joshi-TI			
Reeha Khan			
12	10	1	1

Training Report Winter 2022-23

The Oberoi, Mumbai	The Trident Nariman Point	The St. Regis, Mumbai	The President, Mumbai - IHCL SeleQtions
Walmiki Nikhita Shrikanth	Panchal Krupa Natwarlal	Nalla Pavani Prakash	Ayush Parab
	Santhmayor Glen John	Pai Chinmay Venkatesh	
	Sewlani Ronak Bharatlal	Rushant Patil	
	Shetty Romir Ashish	Gracian Rodrigues	
	Yadav Karishma Raj - TI	Kiran Nabakishore Sahoo	
	Kimberly Anne Torres	Patke Varad Sharad	
		Rao Chirag Jagdishwar	
		Shetty Dhruv Dayanand	
		Singh Dev	





		Vipul	
		Surve Parth Parikshit	
		Verma Kunal Sumersingh	
		Purav Shikhare	
1	6	12	1

The Taj Mahal Palace, Mumbai	The Taj Gateway Hotel Ambad Nashik	Taj Lands' End	The Trident, Bkc
Nagwekar Soham Jeevan	Dhruv Pandit	Singh Kashish Bablu	Pilankar Mitali Vaibhav- Ti
	Abhishek Baride		Mansi Patil
			Shaikh Aliya Meraj
			Parmar Mehul Ramesh
			Singh Muskan Sandeep
			Pawar Aabhishek Sunil
			Shivmate Harsh Girish
			Soparkar Disha Mahesh
1	2	1	8

The Leela, Mumbai	The Novotel, Juhu, Mumbai	The Intercontinental, Marine Drive
Sanap Rutika Sandeep	Seetharaman Prashant Murli-	Patel Harshita Harish
Pirani Muskan Nasruddin	Susvilkar Vighanesh Anil	Sumit Otari
Surve Pooja Sanjay	Vedant Nagvekar	
Singh Prem Ramkisan	Nipun Kumbhar	
Nerurkar Dhanashri Sudatta	Parakkal Chris Stanly	
Talekar Yash Rajesh	Tiwari Ankita Arvindkumar	
Suryawanshi Akash Shidu	Apurva Nakhawa	
Prithyani Ronit Suresh	Sequeira Damien Lawrence	
Sachdev Aman	Pratham Mohite	





Jignesh		
Patil Aryan Sunil		
10	9	2

The Grand Hyatt, Mumbai	ITC Grand Maratha, Mumbai	The Retreat
SHINDE CHINMAYE VINOD	Priya More	Shlok Shetty
PALIPI LALITKUMAR DHARMARAJU		
TAMBE TANVEE KUNDAN		
DINGLE ANSHUL DINESH		
4	1	1

B.) Study Tour Report

The students of T.Y.B.Sc. Hospitality Studies & T.Y.B.A. Culinary Art went for a study tour to Thailand on 24th August 2022.

Itinerary for study tour to Thailand.

Day 01: --<7th August, 2019>

- Arriving at Suvarnabhumi Airport by SpiceJet SG-81 10:10 hrs.
- After VISA, Immigration and Baggage Pick-up exit from Gate 10 C.
- Transfers to Pattaya by using coaches
- En-route Lunch at Sriracha Tiger Zoo
- Entry at Sriracha Tiger Zoo
- Proceed to Pattaya
- Check-in at the hotel
- Evening Alcazar Cabaret
- Dinner at an Indian Restaurant
- Overnight stay at the Mercure Pattaya hotel

Day 02: --<8th August, 2019>

- Breakfast at the hotel
- Half day Coral Island by speed boats
- Lunch at an Indian Restaurant
- Pattaya City tour
- Dinner allowance
- Overnight stay at the Mercure Pattaya hotel





Day 03: --<9th August, 2019>

- Breakfast at the hotel
- Full day Nong Nooch Village with Tram Tour
- Lunch at Nong Nooch Village
- Floating Market <entrance only>
- Dinner at an Indian restaurant
- Overnight stay at the Mercure Pattaya hotel

Day 04: --<10th August, 2019>

- Breakfast at the hotel
- Check-out from the hotel
- Transfer by Coaches to Bangkok
- En-route Gems Gallery<Pattaya>
- Lunch at Bangkok
- Check in at Bangkok Hotel
- Intl. Join Dinner Cruise on Chao Phraya Princess boat- with Indian food.
- Overnight stay at the Mercure Makkasan Bangkok hotel

Day 05: --<11th August, 2019>

- Breakfast at the hotel
- Full day at Safari world and Marine Park
- Indian Lunch at the Park
- Dinner at an Indian restaurant
- Overnight stay at the Mercure Makkasan Bangkok hotel

Day 06: --<12th August, 2019>

- Breakfast at the hotel
- Full day leisure
- Lunch allowance
- Dinner allowance
- Overnight stay at the Mercure Makkasan Bangkok hotel

Day 07: --<13th August, 2019>

- Breakfast at the hotel
- Check-out from the hotel
- Temple & City tour – Golden Buddha, Marble Temples,
- Grand Palace and Emerald Buddha Temple
- Lunch at an Indian restaurant
- Transfer to Airport<Suvarnabhumi Airport>
- Departing by SpiceJet SG-82 22:40hrs.





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Institute of
Hotel Management

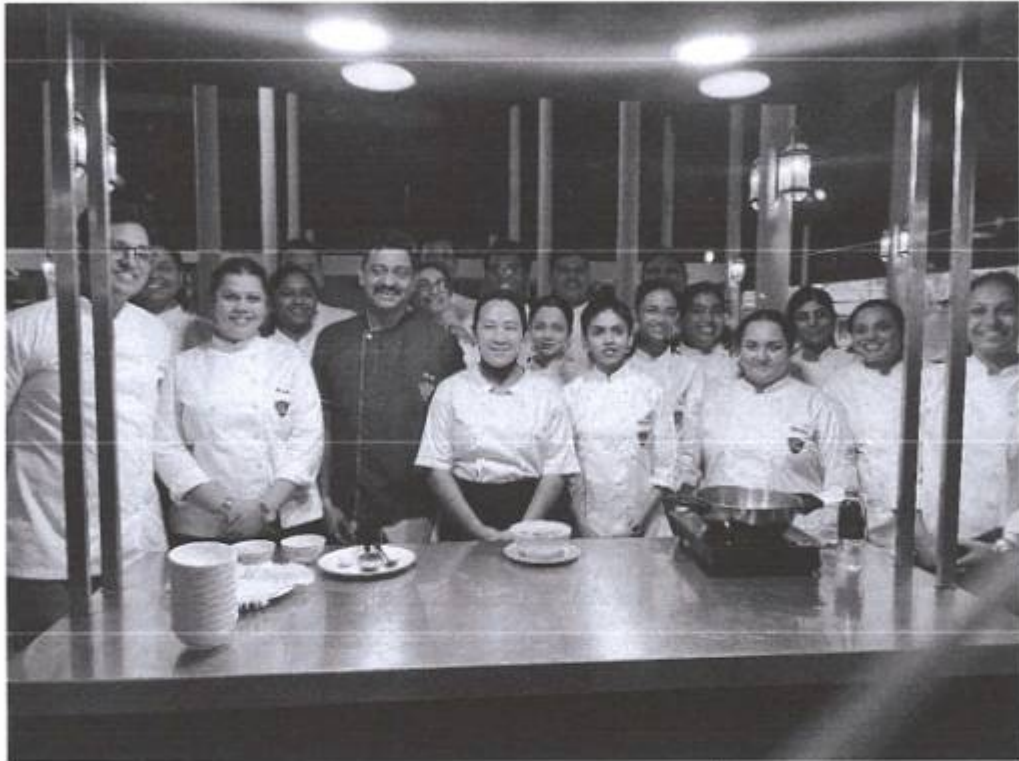
Affiliated to the University of Mumbai





Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai





The students of F.Y.B.Sc. Hospitality Studies & F.Y.B.A. Culinary Art went for a study tour to Jaipur & Ranthambore on 08th March 2023.

Itinerary for study tour to Jaipur & Ranthambore

Duration: 07 Nights / 08 Days.
Hotel Stay: 02 Nights Ranthambore, 03 Nights Jaipur,
Journey: Mumbai – Sawai Madhopur, Jaipur - Mumbai by train
Journey 3 Tier AC, Sightseeing & transfer by Ac coaches.

Tour Itinerary....

Mar 08: Tour Begins

Departure for Sawai Madhopur from Mumbai Central - MMCT by Jaipur Sup. Fast
Exp. (12955) at 19.05 hrs. Overnight train
Stay: Overnight train journey.
Meals: Dinner.

Mar 09: Sawai Madhopur – Ranthambore (15 kms)

Arrival in Sawai Madhopur at 09.25 hrs. On arrival transfer & check into the hotel. (Rooms are subject to availability) Post lunch, we leave for Ranthambore National Park for Canter Safari which starts at 02.30 pm to explore the wildlife.
Overnight
Stay at Ranthambore.
Places to visit... Ranthambore National Park, Stay: Ranthambore.
Meals: Breakfast, Lunch, Dinner.

Mar 10: Ranthambore

After leisurely breakfast rest of the day to explore places of interest in and around Ranthambore. Overnight Stay at Ranthambore.
Places to visit... Ranthambore Fort, Trinetra Ganesha Temple, Rajiv Gandhi Regional Museum of Natural History, Dastkar village
Stay: Ranthambore.
Meals: Breakfast, Lunch, Dinner.





Mar 11: Ranthambore - Jaipur (180 kms/3h30m)

After an early breakfast we leave for Jaipur. On arrival transfer & check into the hotel. Post lunch, we leave for Sightseeing. Spend evening at Chokhi Dhani - replication of ethnic Rajasthani Village. Find a festive celebration every time in a different manner

with a purview of real Rajasthani village culture in fun, entertainment, games, thrill, shopping, Rajasthani diet, Rajasthani Kalbeliya Dance or Ghoomer or other folk dance

, music and much more to look... to taste... to experience. Overnight stay in Jaipur. Things to do... City Palace, Jantar Mantar, Hawa Mahal (Outside View), Chokhi Dhani Ethnic Village

Stay: Jaipur.

Meals: Breakfast, Lunch, Dinner – Rajasthani Traditional

12 Mar; Jaipur

After breakfast rest of the day to explore places around Jaipur... Like Amber Fort - known for its unique artistic style, blending both Hindu and Muslim (Mughal) elements,

and its ornate and breathtaking artistic mastery.

Sanganer.... famous for indigo and textile printing, handmade paper industry and for Jain temples, Galta Ji... a sacred pilgrimage with great historical significance. Overnight stay in Jaipur.

Places to Visit... Food Processing / manufacturing unit, Amer Fort, Sangner, Jal Mahal (water palace- drive past) Galta ji temple

Stay: Jaipur

Meals: Breakfast, Lunch, Dinner.

Mar 13: Jaipur

After breakfast we leave for places of tourist interest & Sightseeing. Overnight stay Jaipur.

Places to Visit... Food Processing / manufacturing unit, Albert Hall Museum, Isarlat Sargasooli, Birla Temple, later free time for shopping on Bapu Galli Stay: Jaipur

Meals: Breakfast, Lunch, Dinner.

Mar 14: Jaipur - Mumbai (Mon, Wed)

After leisurely breakfast, some free time for shopping. Post lunch leave for Jaipur railway station to board the train for home town by 12956 JP MMCT SF Exp. at 14:00 hrs.

Stay: Overnight Train Journey

Meals: Breakfast, Lunch, Dinner.

Mar 15: Tour Concludes

Arrival in Mumbai at 06:55 hrs. Tour Concludes.





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C.) Masterclass/ Workshop/Events

ACADEMIC YEAR 2022-23			
SR NO	EVENT NAME	DEPARTMENT	DATE
1	Basic bartending workshop- 10 days	F & B Service	3rd to 15th June 2022
2	Students' council elections & result June-July 2022	Students Council	12th July 2022
3	Kebab workshop by Chef Anand Singh Rana	Food Production	07th July 2022
4	Chai Pe Charcha- Media Team High Tea	Cultural Team	08th July 2022
5	Career opportunities in the Service Industry by Mr. Vikas Arora	F & B Service	14th July 2022
6	Alumni Meet 2022	Students Council	17th July 2022
7	Grand Welcome	Students Council	20th July 2022
8	A theme dinner titled "Ziyafat"	Food Production	22nd July, 2022
9	The fresher's party themed Zombilicious – the freshly dead ones!	Students Council	26th July 2022
10	ELIXIR- The bar & glassware exhibition and Equiyage the equipment exhibition	F & B Service	18th August 2022
11	Bar tending Workshop- cocktails & innovative bartending	F & B Service	23rd August 2022
12	A Wine Masterclass-by our Alumni Ms. Malaica Abreo	F & B Service	23th August 2022
13	Thailand Trip	SRIHM	23th August 2022
14	On 24th August, 2022, a Thai Master class was conducted at Legend Siam, Pattaya, a theme park in Na Chom Thian, Thailand.	Food Production	24th August, 2022
15	Laundry Visit	RDM	25th August 2022
16	Guest Lecture- Career opportunities in Housekeeping	RDM	29th August 2022
17	Celebration of Ganesh festival- Avighna 2022	SRIHM	30th August 2022
18	Teachers Day	SRIHM	05th September 2022





19	The content writing Masterclass	Literary & Magazine	16th September, 2022
20	Bartending was conducted by Cocktails & Dreams – School of Bar & Bartending Operations, Mumbai	F & B Service	16th September, 2022
21	Flower arrangement workshop	RDM	22nd September 2022
22	" Aurelia" - The Grand Victorian Repast	SRIHM	24th September 2022
23	Krav Maga Global Workshop	SRIHM	27th September 2022
24	Courtyard by Marriott- Industrial Visit	SRIHM	28th to 30th September 2022
25	Garba Night- "Ae Halo"	Cultural Team	30th September 2022
26	On the occasion of International Chef's Day- a Culinary Quiz for the First-Year students-Eureka Culinaire	Cultural Team	20th October 2022
27	Diwali Celebrations	SRIHM	22nd October 2022
28	Mrs. Veena Munganahalli - An Angel Investor and Mentor conducted a masterclass on '7 Pillars of Business Set-ups' at Raheja Education Complex	SRIHM	9th November 2022
29	A "fruit mixing session" at SRIHM	SRIHM	18th November 2022
30	International Men's Day	SRIHM	21st November 2022
31	Fruit Mixing at Infiniti Mall	SRIHM	27th November 2022
32	A taste of Japanese cuisine through a Master Class conducted by Chef Sidney D'Cunha.	Food Production	28th November 2022
33	Barefoot empress book launch and film preview by chef Vikas Khanna	SRIHM	02nd December 2022
34	Hope 2022	SRIHM	11th December 2022
35	'Introduction to Food Styling' seminar conducted by the award-winning Food Stylist - Chef Nitin Tandon.	Food Production	19th December 2022
36	"Mistletoe Mania" Christmas celebration and dinner.	SRIHM	22nd December 2022





37	A Star Culinary Competition	SRIHM	04th & 5th January 2023
38	Master Class conducted by Chef Jihad El Shammi-Lebanese	Food Production	17th January 2023
39	Master class on Food Media and beyond - career options to explore after graduation.	Food Production	19th January 2023
40	Taare Zameen Par	SRIHM	20th January 2023
41	Auro University- National Budding Hospitality Competition	SRIHM	23rd to 25th January 2023
42	Republic Day celebration	SRIHM	26th January 2023
43	Blooming Breakfast	Food Production	31st January 2023
44	Linen Origami Competition	RDM	02nd February 2023
45	The breakfast club- let the first meal last	Food Production	02nd February 2023
46	Imaginary rain book launch by Chef Vikas Khanna	SRIHM	03rd February 2023
47	Kikkoman cooking contest	Food Production	07th February 2023
48	Elements 2023- Festivals around the Globe.	SRIHM	16th February 2023
49	Everest better kitchen culinary challenge season-4	Food Production	17th & 18th February 2023
50	Flower arrangement workshop	RDM	22nd February 2023
51	Laundry visit- Hilton	RDM	22nd February 2023
52	Mayanagri- Safar Bombay se Mumbai tak	SRIHM	25th February 2023
53	Marathi Bhasha Divas	SRIHM	27th February 2023
54	Flower arrangement workshop	RDM	28th February 2023
55	International women's day celebration	SRIHM	08th March 2023
56	First aid and fire safety workshop	SRIHM	13th March 2023
57	Basics in entrepreneurship, innovation and importance of business ethics	SRIHM	14th March 2023
58	Educational tour (industrial visit Ranthambore- Jaipur	SRIHM	08th to 15th March 2023
59			
60	"Madness" Masterclass by Dr. Ashesh Bhumkar	SRIHM	21st March 2023





61	Felicitation- Mr. Ubaid Merchant	SRIHM	21st March 2023
62	The Red Affair	Student Council	05th April 2023
63	Nita Mukesh Ambani Cultural Centre visit- India in Fashion	SRIHM	06th April 2023

D.) DLLE Event

ACADEMIC YEAR 2022-23			
1	Tree plantation drive	DLLE	5th October 2022.
2	Plastic collection drive	DLLE	10th December 2022
3	DLLE- Diwali Outreach	DLLE	30th October 2022
4	Joy of Giving	DLLE	23rd December 2022
5	Career Fair	DLLE	17th March 2023

E.) IQAC Initiative

The Internal Quality Assurance Cell (IQAC) of Sheila Raheja Institute of Hotel Management (SRIHM) formerly known as Sheila Raheja Hotel and Catering School was set up as a quality sustenance and enhancement measure on 9th March, 2018. The IQAC plays an important role in ensuring quality of the functioning of administrative and academic units of the college in order to make the students aware of the current and futuristic challenges and opportunities. The key function of the IQAC is to develop a system for conscious and consistent improvement in the overall performance of the College. Its work is towards internalization and institutionalization of quality enhancement initiatives. The IQAC under the Chairmanship of the Principal has Heads of Departments, Alumni and representatives of the management, non-teaching staff and other stakeholders as its members. At SRIHM the IQAC is a vehicle for ushering in quality enhancement by working out planned strategies and by constantly monitoring its progress using its arms including the Academic and Administrative Audit. The IQAC collects the feedback of **various stakeholders (Students, Teachers, Alumni, Employers and Parents)** to assess outcomes of its teaching-learning processes and the performance of the students and teachers. Realizing the importance of feedback in teaching and learning in the present-day competitive academic environment, the IQAC has evolved, identified and implemented a system of obtaining feedback from the stakeholders and **prepare Action Taken reports**, which are analyzed at various fora, including meetings with the Chairperson. The Management along with the Principal ensures that equal opportunities are given to staff members who are best suited for a particular department and also, they





are provided with opportunities to hone their skills. The IQAC has developed a Teaching and Non-teaching (Performance Based Appraisal Form) for the personal improvement of the staff members and to take suggestions for betterment of their performance, thus providing encouragement for growth and improvement.

The following initiatives are institutionalized by IQAC which are as follows:

For the Academic Year (2022-23)

- Green, Energy and Environment Audit
- Gender Audit
- Soft skill training for our students by a soft skill trainer

F. Alumni Association

SRIHM Alumni Association

Vision-

Our vision is to serve as a platform to encourage all of the SRIHM alumni to actively participate in building a community to support and share, knowledgeable, social and motivational capital, to attend all events benefiting alumni, and contribute towards this community for the upliftment of the alumni, current students as well as ex-students of the institute.

Mission-

The mission of the Alumni Association is to develop and strengthen ties of our alumni amongst themselves as well as with the institute, by providing meaningful programs, benefits, services, and communication to promote self-pride, achievements and initiate meaningful collaborations.

Benefits of the association-

SRIHM Alumni association's main objective is to help former students find job opportunities and improve their chances of landing a job offer with opportunities for expanding a graduate's professional network. Career counselling, seminars, webinars, and networking events provide helpful information about the job market.

Being able to connect with former classmates can be another benefit of belonging to an alumni association. Whether this leads to a career opportunity or is simply a chance to catch up with old friends and acquaintances, graduates will benefit from alumni directories and online social media groups that keep the lines of communication open well after the caps and gowns have been removed.





Connecting with fellow alumni is one way to find career and social opportunities, but reconnecting with past professors can offer a wealth of opportunities as well. This is particularly true for research, as many professors at colleges and universities are engaged in some type of academic research. Graduates could connect with professors in their field to gain worthwhile experience or guidance with a particular research topic.

Alumni associations aren't always all business. They offer several chances to partake in social events, such as mixers, happy hours, and galas as well as homecoming events, football tailgates, alumni award ceremonies, and class reunions. Graduates can take a break from work and post-college life and reconnect with former classmates as well as other alumni, while making social connections that could lead to lasting friendships.

Graduates often want to stay connected to their alma mater and help future generations of alumni have the same opportunities and positive experiences they did. SRIHM Alumni associations offer several ways to give back, including gifts, endowments, membership fees, and volunteer opportunities. Giving back to an alumni association is a great way to keep the legacy going and ensure that future generations of students have the opportunity to pursue quality higher education.

Whether you're making a career change, positioning yourself for that next promotion, or looking to hire for your own company, your university career center can help you. Alumni are usually offered exclusive job postings, resume reviews, webinars, networking events, and a variety of online videos and resources—often free of charge. Our Alumni association encourages ex-students to return back to their alma mater and educate budding hospitality professionals about their journey.


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