



ACADEMIC AUDIT REPORT
ACADEMIC YEAR 2023 -2024

1. ACADEMIC CALENDAR

CALENDAR FOR THE MONTH OF JUNE 2023

DAY	DATE	ACADEMIC EVENTS
THURSDAY	01/06/23	
FRIDAY	02/06/23	
SATURDAY	03/06/23	
SUNDAY	04/06/23	
MONDAY	05/06/23	
TUESDAY	06/06/23	
WEDNESDAY	07/06/23	
THURSDAY	08/06/23	
FRIDAY	09/06/23	
SATURDAY	10/06/23	
SUNDAY	11/06/23	
MONDAY	12/06/23	
TUESDAY	13/06/23	
WEDNESDAY	14/06/23	
THURSDAY	15/06/23	
FRIDAY	16/06/23	
SATURDAY	17/06/23	Degree distribution ceremony for batch 2021-22
SUNDAY	18/06/23	
MONDAY	19/06/23	
TUESDAY	20/06/23	
WEDNESDAY	21/06/23	International Yoga Day workshop Cyber Crime workshop
THURSDAY	22/06/23	
FRIDAY	23/06/23	
SATURDAY	24/06/23	
SUNDAY	25/06/23	





MONDAY	26/06/23	Academic Term Begins
TUESDAY	27/06/23	TYBSC SEM 5 ATKT Exam Orientation TYBSC AB 37. Master class by Dring Bar Academy by Babuji Jinga for TYbsc
WEDNESDAY	28/06/23	ORIENTATION TYBSC CD Food Production Department Meeting
THURSDAY	29/06/23	Ashadhi Ekadashi/Bakri Eid
FRIDAY	30/06/23	TYBACA AB Orientation

CALENDAR FOR THE MONTH OF JULY 2023

DAY	DATE	ACADEMIC EVENTS
SATURDAY	01/07/23	Aarey Tree Plantation
SUNDAY	02/07/23	
MONDAY	03/07/23	SYBSC EFO orientation international plastic free day Green Audit Day
TUESDAY	04/07/23	SYBACA AB Orientation
WEDNESDAY	05/07/23	FYBSC AB Orientation
THURSDAY	06/07/23	FYBSC CD Orientation
FRIDAY	07/07/23	FYBACA AB Orientation
SATURDAY	08/07/23	FIRST YEAR GRAND WELCOME
SUNDAY	09/07/23	
MONDAY	10/07/23	FIRST YEAR TERM BEGINS
TUESDAY	11/07/23	
WEDNESDAY	12/07/23	Tandoor Masterclass TYBACA
THURSDAY	13/07/23	
FRIDAY	14/07/23	
SATURDAY	15/07/23	FDP Research papers First CDC Meeting Academic Year 23-24
SUNDAY	16/07/23	
MONDAY	17/07/23	Student Council Elections for CR/ACR Examination Committee Meeting
TUESDAY	18/07/23	Student Council Elections for CR/ACR
WEDNESDAY	19/07/23	
THURSDAY	20/07/23	Food Photography Guest Lecture by Mrs Hridgandha Mistry for TYBACA Posponed to 28th July / GRIEVANCE REDRESSAL COMMITTEE





		MEETING
FRIDAY	21/07/23	Masala Exhibition SYBACA
SATURDAY	22/07/23	One Day Workshop on Entrepreneurship Mindset and Skills
SUNDAY	23/07/23	
MONDAY	24/07/23	Green Environment, Energy Audit.Ecosensitizing Seminar for TYBSC Batch C&D.
TUESDAY	25/07/23	
WEDNESDAY	26/07/23	
THURSDAY	27/07/23	Food Production Department Meeting
FRIDAY	28/07/23	Food Photography Guest Lecture by Mrs Hridgandha Mistry for TYBACA
SATURDAY	29/07/23	Moharram
SUNDAY	30/07/23	
MONDAY	31/07/2	

CALENDAR FOR THE MONTH OF AUGUST 2023

DAY	DATE	ACADEMIC EVENTTS
TUESDAY	01/08/23	
WEDNESDAY	02/08/23	
THURSDAY	03/08/23	
FRIDAY	04/08/23	
SATURDAY	05/08/23	Flight Kitchen Taj Sats L&T Industrial Canteen or Hospital Canteen
SUNDAY	06/08/23	
MONDAY	07/08/23	
TUESDAY	08/08/23	
WEDNESDAY	09/08/23	1st ICC Meeting held
THURSDAY	10/08/23	Equipments Exhibition "EquiPLEX" for First year Students organised by Third year B.Sc. HS Students
FRIDAY	11/08/23	Glassware & Barware Exhibition "Prost"for Second year Students organised by Third year B.Sc. HS Students
SATURDAY	12/08/23	
SUNDAY	13/08/23	





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MONDAY	14/08/23	Freshers Party FYBSC /FYBACA
TUESDAY	15/08/23	Independence Day
WEDNESDAY	16/08/23	Parsi New Year
THURSDAY	17/08/23	Internal Assessment TYBSC SYBSC, TYBACA SYBACA SEM 3 & SEM 5
FRIDAY	18/08/23	Internal Assessment TYBSC SYBSC, TYBACA SYBACA SEM 3 & SEM 5
SATURDAY	19/08/23	
SUNDAY	20/08/23	
MONDAY	21/08/23	Internal Assessment TYBSC SYBSC, TYBACA SYBACA SEM 3 & SEM 5
TUESDAY	22/08/23	Internal Assessment TYBSC SYBSC, TYBACA SYBACA SEM 3 & SEM 5
WEDNESDAY	23/08/23	Internal Assessment TYBSC SYBSC, TYBACA SYBACA SEM 3 & SEM 5
THURSDAY	24/08/23	Internal Assessment TYBSC SYBSC, TYBACA SYBACA SEM 3 & SEM 5
FRIDAY	25/08/23	Internal Assessment TYBSC SYBSC, TYBACA SYBACA SEM 3 & SEM 5
SATURDAY	26/08/23	
SUNDAY	27/08/23	
MONDAY	28/08/23	
TUESDAY	29/08/23	Onam
WEDNESDAY	30/08/23	Raksha Bandhan
THURSDAY	31/08/23	Food Photography/Laundry Visit SYBSC

CALENDAR FOR THE MONTH OF SEPTEMBER 2023

DAY	DATE	ACADEMIC EVENTTS
FRIDAY	01/09/23	F &B Event Masterclass Dr. Anjana Laungani Health wellness and spa
SATURDAY	02/09/23	
SUNDAY	03/09/23	
MONDAY	04/09/23	Know your council day
TUESDAY	05/09/23	





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WEDNESDAY	06/09/23	Internal Assessment SEM 1 FYBSC & FYBACA
THURSDAY	07/09/23	Gopal Kala (Dahi Handi)
FRIDAY	08/09/23	Internal Assessment SEM 1 FYBSC & FYBACA
SATURDAY	09/09/23	One-day Faculty Development Programme on Check Plug software and its uses conducted on 9th September 2023 Shiva Farms Talaja TYBSC
SUNDAY	10/09/23	
MONDAY	11/09/23	Internal Assessment SEM 1 FYBSC & FYBACA
TUESDAY	12/09/23	Internal Assessment SEM 1 FYBSC & FYBACA
WEDNESDAY	13/09/23	Internal Assessment SEM 1 FYBSC & FYBACA/ FLORAL WORKSHOP FOR SYBSC STUDENTS 1PM-5PM.
THURSDAY	14/09/23	Internal Assessment SEM 1 FYBSC & FYBACA
FRIDAY	15/09/23	Internal Assessment SEM 1 FYBSC & FYBACA
SATURDAY	16/09/23	Ganpati Lunch SYBSC
SUNDAY	17/09/23	
MONDAY	18/09/23	
TUESDAY	19/09/23	Shree Ganesh Chaturthi
WEDNESDAY	20/09/23	University Holiday for Shree Ganesh Chaturthi
THURSDAY	21/09/23	University Holiday for Shree Ganesh Chaturthi
FRIDAY	22/09/23	University Holiday for Shree Ganesh Chaturthi
SATURDAY	23/09/23	University Holiday for Shree Ganesh Chaturthi
SUNDAY	24/09/23	
MONDAY	25/09/23	
TUESDAY	26/09/23	
WEDNESDAY	27/09/23	
THURSDAY	28/09/23	Anant Chaturthi
FRIDAY	29/09/23	
SATURDAY	30/09/23	





CALENDAR FOR THE MONTH OF OCTOBER 2023

DAY	DATE	ACADEMIC EVENTS
SUNDAY	01/10/23	
MONDAY	02/10/23	Mahatma Gandhi Jayanti
TUESDAY	03/10/23	
WEDNESDAY	04/10/23	
THURSDAY	05/10/23	Kaushlya Cocktail competition at DY patil College pune
FRIDAY	06/10/23	Kaushlya Cocktail competition at DY patil College pune & Bengali Theme lunch by SYBACA AB
SATURDAY	07/10/23	
SUNDAY	08/10/23	
MONDAY	09/10/23	SEM 3 SYBSC & SYBACA PRACTICAL EXAM/ Barilla Master class for Ty
TUESDAY	10/10/23	SEM 3 SYBSC & SYBACA PRACTICAL EXAM Food Production Department Meeting
WEDNESDAY	11/10/23	SEM 3 SYBSC & SYBACA PRACTICAL EXAM
THURSDAY	12/10/23	SEM 3 SYBSC & SYBACA PRACTICAL EXAM
FRIDAY	13/10/23	SEM 3 SYBSC & SYBACA PRACTICAL EXAM
SATURDAY	14/10/23	
SUNDAY	15/10/23	
MONDAY	16/10/23	SEM 3 SYBSC & SYBACA THEORY EXAM TYBSC & TYBACA SEM 5 PRACTICAL EXAM
TUESDAY	17/10/23	SEM 3 SYBSC & SYBACA THEORY EXAM TYBSC & TYBACA SEM 5 PRACTICAL EXAM
WEDNESDAY	18/10/23	SEM 3 SYBSC & SYBACA THEORY EXAM TYBSC & TYBACA SEM 5 PRACTICAL EXAM
THURSDAY	19/10/23	SEM 3 SYBSC & SYBACA THEORY EXAM TYBSC & TYBACA SEM 5 PRACTICAL EXAM
FRIDAY	20/10/23	SEM 3 SYBSC & SYBACA THEORY EXAM TYBSC & TYBACA SEM 5 PRACTICAL EXAM
SATURDAY	21/10/23	SEM 3 SYBSC & SYBACA THEORY EXAM
SUNDAY	22/10/23	Dusshera
MONDAY	23/10/23	SEM 3 SYBSC & SYBACA External EXAM
TUESDAY	24/10/23	SEM 3 SYBSC & SYBACA External EXAM
WEDNESDAY	25/10/23	SEM 1 FYBSC & FYBACA THEORY EXAM & 11th National Amateur Cocktail competition at DY Patil Navi Mumbai





THURSDAY	26/10/23	
FRIDAY	27/10/23	
SATURDAY	28/10/23	One day Faculty Development Programme on How to make a Business Plan for Teaching Staff conducted on 28th October 2023.
SUNDAY	29/10/23	
MONDAY	30/10/23	SEM 1 FYBSC & FYBACA THEORY EXAM
TUESDAY	31/10/23	SEM 1 FYBSC & FYBACA THEORY EXAM Bar Tales bartending competition at IHM Mumbai

CALENDAR FOR THE MONTH OF NOVEMBER 2023

DAY	DATE	ACADEMIC EVENTS
WEDNESDAY	01/11/23	
THURSDAY	02/11/23	
FRIDAY	03/11/23	
SATURDAY	04/11/23	Paka Darpna TYBACA Theme lunch
SUNDAY	05/11/23	
MONDAY	06/11/23	
TUESDAY	07/11/23	
WEDNESDAY	08/11/23	
THURSDAY	09/11/23	Joy of Giving
FRIDAY	10/11/23	Dhanteras
SATURDAY	11/11/23	Diwali Break
SUNDAY	12/11/23	Diwali Break
MONDAY	13/11/23	Diwali Break
TUESDAY	14/11/23	Diwali Break
WEDNESDAY	15/11/23	Diwali Break
THURSDAY	16/11/23	Diwali Break
FRIDAY	17/11/23	Diwali Break
SATURDAY	18/11/23	Diwali Break
SUNDAY	19/11/23	Diwali Break
MONDAY	20/11/23	Diwali Break
TUESDAY	21/11/23	Diwali Break
WEDNESDAY	22/11/23	Diwali Break





THURSDAY	23/11/23	SEM 1 FYBSC & FYBACA EXTERNAL EXAM
FRIDAY	24/11/23	SEM 1 FYBSC & FYBACA EXTERNAL EXAM
SATURDAY	25/11/23	Beach Cleaning Versova
SUNDAY	26/11/23	
MONDAY	27/11/23	Guru Nanak Jayanti
TUESDAY	28/11/23	SEM 1 FYBSC & FYBACA EXTERNAL EXAM
WEDNESDAY	29/11/23	SEM 1 FYBSC & FYBACA EXTERNAL EXAM
THURSDAY	30/11/23	SEM 1 FYBSC & FYBACA EXTERNAL EXAM

CALENDAR FOR THE MONTH OF DECEMBER 2023

DAY	DATE	ACADEMIC EVENTS
FRIDAY	01/12/23	World Aids Day SEM 1 FYBSC & FYBACA EXTERNAL EXAM
SATURDAY	02/12/23	
SUNDAY	03/12/23	
MONDAY	04/12/23	SEM 1 FYBSC EXTERNAL EXAM
TUESDAY	05/12/23	
WEDNESDAY	06/12/23	
THURSDAY	07/12/23	
FRIDAY	08/12/23	
SATURDAY	09/12/23	Beach Cleaning Dadar
SUNDAY	10/12/23	
MONDAY	11/12/23	
TUESDAY	12/12/23	
WEDNESDAY	13/12/23	
THURSDAY	14/12/23	
FRIDAY	15/12/23	
SATURDAY	16/12/23	
SUNDAY	17/12/23	
MONDAY	18/12/23	First Among Equals Commencement of TYBACA Sem V External Examination SEM 1 FYBSC & FYBACA PRACTICAL EXAM
TUESDAY	19/12/23	First Among Equals SEM 1 FYBSC & FYBACA PRACTICAL EXAM
WEDNESDAY	20/12/23	
THURSDAY	21/12/23	





FRIDAY	22/12/23	Christmas Lunch by SYBSC GH
SATURDAY	23/12/23	
SUNDAY	24/12/23	
MONDAY	25/12/23	Christmas
TUESDAY	26/12/23	Christmas Break
WEDNESDAY	27/12/23	Christmas Break
THURSDAY	28/12/23	Christmas Break
FRIDAY	29/12/23	Christmas Break
SATURDAY	30/12/23	Christmas Break
SUNDAY	31/12/23	Christmas Break

CALENDAR FOR THE MONTH OF JANUARY 2024

DAY	DATE	ACADEMIC EVENTS
MONDAY	01/01/24	Christmas Break
TUESDAY	02/01/24	
WEDNESDAY	03/01/24	
THURSDAY	04/01/24	Last TYBACA Sem V External Examination
FRIDAY	05/01/24	
SATURDAY	06/01/24	
SUNDAY	07/01/24	
MONDAY	08/01/24	
TUESDAY	09/01/24	Commencement of TYBACA Sem V Practical Examination
WEDNESDAY	10/01/24	Commencement of TYBSC Sem V External Examination
THURSDAY	11/01/24	TYBSC Sem V External Examination
FRIDAY	12/01/24	TYBSC Sem V External Examination
SATURDAY	13/01/24	
SUNDAY	14/01/24	
MONDAY	15/01/24	TYBSC Sem V External Examination
TUESDAY	16/01/24	TYBSC Sem V External Examination
WEDNESDAY	17/01/24	Last TYBSC Sem V External Examination
THURSDAY	18/01/24	





FRIDAY	19/01/24	Career Fair
SATURDAY	20/01/24	
SUNDAY	21/01/24	
MONDAY	22/01/24	
TUESDAY	23/01/24	Commencement of TYBSC Sem V Practical Examination
WEDNESDAY	24/01/24	Molecular Mixology Workshop for tybsc F&B batch
THURSDAY	25/01/24	TYBSC Sem V Practical Examination
FRIDAY	26/01/24	TYBSC Sem V Practical Examination
SATURDAY	27/01/24	
SUNDAY	28/01/24	
MONDAY	29/01/24	TYBSC Sem V Practical Examination
TUESDAY	30/01/24	TYBSC Sem V Practical Examination
WEDNESDAY	31/01/24	Last of TYBSC Sem V Practical Examination

CALENDAR FOR THE MONTH OF FEBRUARY 2024

DAY	DATE	ACADEMIC EVENTS
THURSDAY	01/02/24	
FRIDAY	02/02/24	Lebanese Workshop
SATURDAY	03/02/24	
SUNDAY	04/02/24	
MONDAY	05/02/24	
TUESDAY	06/02/24	Wine Appreciation 2nd yr sybsc batch
WEDNESDAY	07/02/24	
THURSDAY	08/02/24	Examination Committee Meeting
FRIDAY	09/02/24	
SATURDAY	10/02/24	
SUNDAY	11/02/24	
MONDAY	12/02/24	Certificate Course on Fire Safety & First Aid Workshop for T.Y.B. Sc RDM Specialization Batch D:12th Feb 2024-16th Feb 2024
TUESDAY	13/02/24	
WEDNESDAY	14/02/24	
THURSDAY	15/02/24	Bread Workshop TYBACA Breakfast
FRIDAY	16/02/24	Bread Workshop





SATURDAY	17/02/24	Chocolatier Workshop
SUNDAY	18/02/24	
MONDAY	19/02/24	
TUESDAY	20/02/24	
WEDNESDAY	21/02/24	
THURSDAY	22/02/24	2ND ICC MEETING HELD
FRIDAY	23/02/24	Floral Workshop
SATURDAY	24/02/24	Chocolatier Workshop
SUNDAY	25/02/24	
MONDAY	26/02/24	
TUESDAY	27/02/24	Sula Visit S.Y.B. Sc/T.Y.B.Sc f&B batch
WEDNESDAY	28/02/24	
THURSDAY	29/02/24	

CALENDAR FOR THE MONTH OF MARCH 2024

DAY	DATE	ACADEMIC EVENTS
FRIDAY	01/03/24	
SATURDAY	02/03/24	
SUNDAY	03/03/24	
MONDAY	04/03/24	Coffee workshop for 1st yr batch
TUESDAY	05/03/24	
WEDNESDAY	06/03/24	
THURSDAY	07/03/24	
FRIDAY	08/03/24	
SATURDAY	09/03/24	
SUNDAY	10/03/24	
MONDAY	11/03/24	
TUESDAY	12/03/24	Commencement of Internal Assessment FY/SY BSC & FY/SY BACA SEM 2/4
WEDNESDAY	13/03/24	Commencement of Internal Assessment FY/SY BSC & FY/SY BACA SEM 2/4
THURSDAY	14/03/24	Commencement of Internal Assessment FY/SY BSC & FY/SY BACA SEM 2/4
FRIDAY	15/03/24	Commencement of Internal Assessment FY/SY BSC & FY/SY BACA SEM 2/4
SATURDAY	16/03/24	
SUNDAY	17/03/24	
MONDAY	18/03/24	Internal Assessment FY/SY/TY BSC & FY/SY/TY BACA SEM 2/4/6 Food Production Department Meeting





TUESDAY	19/03/24	Internal Assessment FY/SY/TY BSC & TY BACA SEM 2/4/6
WEDNESDAY	20/03/24	Internal Assessment FY/SY/TY BSC & TY BACA SEM 2/4/6 SELF DEFENCE WORKSHOP - ICC
THURSDAY	21/03/24	Internal Assessment TY BSC SEM 6
FRIDAY	22/03/24	Internal Assessment TY BSC SEM 6
SATURDAY	23/03/24	
SUNDAY	24/03/24	
MONDAY	25/03/24	
TUESDAY	26/03/24	
WEDNESDAY	27/03/24	
THURSDAY	28/03/24	Certificate Course on Flower Arrangement for <u>T.Y.B. Sc RDM Specialization Batch D:28th</u> March -4th April 2024
FRIDAY	29/03/24	
SATURDAY	30/03/24	
SUNDAY	31/03/24	

CALENDAR FOR THE MONTH OF APRIL 2024

DAY	DATE	ACADEMIC EVENTS
MONDAY	01/04/24	
TUESDAY	02/04/24	
WEDNESDAY	03/04/24	
THURSDAY	04/04/24	
FRIDAY	05/04/24	
SATURDAY	06/04/24	
SUNDAY	07/04/24	
MONDAY	08/04/24	
TUESDAY	09/04/24	
WEDNESDAY	10/04/24	Flower Workshop for 2nd year students-RDM
THURSDAY	11/04/24	
FRIDAY	12/04/24	Epicuria 2024
SATURDAY	13/04/24	Epicuria 2024
SUNDAY	14/04/24	
MONDAY	15/04/24	

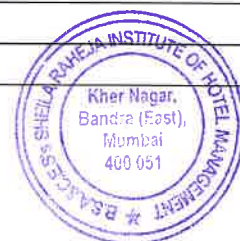




TUESDAY	16/04/24	
WEDNESDAY	17/04/24	Farewell TYBSC (H.S) & T.Y.B.A. (C.A)
THURSDAY	18/04/24	Laundry Visit S.Y.B. Sc (H.S) to Hilton Hotel Mumbai
FRIDAY	19/04/24	Laundry Visit S.Y.B. Sc (H.S) to Hilton Hotel Mumbai
SATURDAY	20/04/24	
SUNDAY	21/04/24	
MONDAY	22/04/24	
TUESDAY	23/04/24	
WEDNESDAY	24/04/24	
THURSDAY	25/04/24	
FRIDAY	26/04/24	
SATURDAY	27/04/24	
SUNDAY	28/04/24	
MONDAY	29/04/24	
TUESDAY	30/04/24	

CALENDAR FOR THE MONTH OF MAY 2024

DAY	DATE	ACADEMIC EVENTS
WEDNESDAY	01/05/24	Maharashtra Day
THURSDAY	02/05/24	
FRIDAY	03/05/24	
SATURDAY	04/05/24	
SUNDAY	05/05/24	
MONDAY	06/05/24	Semester II Final Examination F.Y.B.Sc. & F.Y.B.A.C.A.
TUESDAY	07/05/24	Semester II Final Examination F.Y.B.Sc. & F.Y.B.A.C.A.
WEDNESDAY	08/05/24	Semester II Final Examination F.Y.B.Sc. & F.Y.B.A.C.A.
THURSDAY	09/05/24	Semester II Final Examination F.Y.B.Sc. & F.Y.B.A.C.A.
FRIDAY	10/05/24	Semester II Final Examination F.Y.B.Sc. & F.Y.B.A.C.A.
SATURDAY	11/05/24	
SUNDAY	12/05/24	





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MONDAY	13/05/24	Semester II Final Examination F.Y.B.Sc. & F.Y.B.A.C.A.
TUESDAY	14/05/24	Semester II Final Examination F.Y.B.Sc. & F.Y.B.A.C.A.
WEDNESDAY	15/05/24	Semester V Final Examination T.Y.B.A.C.A.
THURSDAY	16/05/24	Semester V Final Examination T.Y.B.A.C.A.
FRIDAY	17/05/24	Semester V Final Examination T.Y.B.A.C.A.
SATURDAY	18/05/24	
SUNDAY	19/05/234	
MONDAY	20/05/234	Semester V Final Examination T.Y.B.A.C.A.
TUESDAY	21/05/234	Semester V Final Examination T.Y.B.A.C.A.
WEDNESDAY	22/05/234	
THURSDAY	23/05/234	
FRIDAY	24/05/234	
SATURDAY	25/05/234	
SUNDAY	26/05/24	
MONDAY	27/05/24	
TUESDAY	28/05/24	Semester V Final Examination T.Y.B.SC.
WEDNESDAY	29/05/24	Semester V Final Examination T.Y.B.SC.
THURSDAY	30/05/24	Semester V Final Examination T.Y.B.SC.
FRIDAY	31/05/24	Semester V Final Examination T.Y.B.SC.





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 patter 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

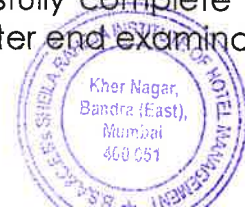
The course curriculum imparts complete practical & theoretical knowledge to the learner from basic to advance level of culinary skills in the kitchen and bakery department. The course covers the cuisines of the world. To successfully complete this course the learner has to secure passing marks in each 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 & PATISSERIE 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, brainstorming 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

INDUSTRIAL TRAINING

USHO 401

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

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 word wide





- To understand cold kitchen and charcutier

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, Break-even/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.





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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.

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

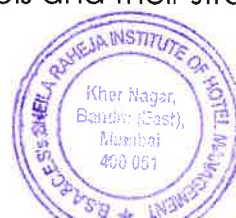
After successful completion of this course, the learners will be able to:

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. Technical 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.





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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
PRACTICAL**

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.





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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

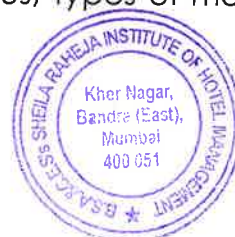
USCA 205

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





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**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- Summaries 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.





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Institute of
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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 asses 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

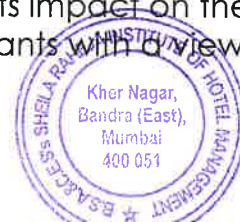
After successful completion of this course, the learners will be able to

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 SEM I RESULT STATISTICS DEC 2023

TOTAL STUDENT	127
TOTAL STUDENT APPEARED	127
PASS	63
FAIL	64
ATKT	29
O GRADE	0
A+	15
A	25
B+	16
B	06
C	01
D	0

RANK	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	DESHMUKH ASMITA MANDAR SAMPADA	A+	789 (MARKS)
2	DSOUA STEVE STANY FLORA	A+	767 (MARKS)
3	KALE MANAS MANGESH MADHURA	A+	761 (MARKS)





F.Y.B.Sc. Hospitality Studies (Semester II)

**FIRST YEAR B.SC. HOSPITALITY STUDIES
SEM II RESULT STATISTICS MAY 2024**

TOTAL STUDENT	127
TOTAL STUDENT APPEARED	127
PASS	92
FAIL	35
ATKT	27
O GRADE	02
A+	23
A	28
B+	24
B	08
C	07
D	0

RANK	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	DESHMUKH ASMITA MANDAR SAMPADA	O	767 (MARKS)
2	KALE KESHAV SHAILESH VARSHA	O	757 (MARKS)
3	KHAN ARSALAAN RIZWAN LUBNA	A+	766 (MARKS)

S.Y.B.Sc. Hospitality Studies (Semester III)

**SECOND YEAR B.A. CULINARY ART
SEM III RESULT STATISTIC OCTOBER 2023**

TOTAL STUDENT	62
TOTAL STUDENT APPEARED	62
PASS	51
FAIL	11
ATKT	07





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O GRADE	0
A+	23
A	16
B+	10
B	02
C	0
D	0

RANKER	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	KESARKAR VAIDEHI MANOJ POONAM	A+	893 (MARKS)
2	TOLAT AVAN FIRDOSH DIANA	A+	886 (MARKS)
3	RAJKOTWALA MARIYA HASANALI TASNEEM	A+	867 (MARKS)

S.Y.B.Sc. Hospitality Studies (Semester IV)

SECOND YEAR B.SC. HOSPITALITY STUDIES SEM IV RESULT STATISTICS APRIL 2024

TOTAL STUDENT	59
TOTAL STUDENT APPEARED	59
PASS	53
FAIL	06
ATKT	04
O GRADE	04
A+	23
A	15
B+	07
B	03
C	01
D	0





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RANK	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	GHUGHE PRATIKSHA KAILAS KACHABAI	O	797 (MARKS)
2	KUNDAIKAR NEHA KRISHNAKUMAR SHEETAL	O	796 (MARKS)
3	MALPEKAR SHAMIKA RAJ RAKHEE	O	783 (MARKS)

T.Y.B.Sc. Hospitality Studies (Semester V)

THIRD YEAR B.SC. HOSPITALITY STUDIES SEM V RESULT STATISTICS JANUARY 2024

TOTAL STUDENT	116
TOTAL STUDENT APPEARED	116
PASS	90
FAIL	26
ATKT	26
O GRADE	NIL
A+	35
A	32
B+	17
B	6
C	NIL
D	NIL

RANK	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	Ahuja Dev Sunil	A+	9.90
2	Patil Mansi Kanchan	A+	9.90
3	Joshi Aneesh Rahul	A ₋	9.70





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T.Y.B.Sc. Hospitality Studies (Semester VI)

THIRD YEAR B.SC. HOSPITALITY STUDIES SEM VI RESULT STATISTICS MAY 2024

TOTAL STUDENT	116
TOTAL STUDENT APPEARED	116
PASS	95
FAIL	21
ATKT	17
O GRADE	0
A+	28
A	37
B+	22
B	02
C	04
D	02

RANK	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	JOSHI ANEESH RAHUL SONALI	A+	9.80
2	NAKHWA APURVA KARUNESHWAR RAJASHREE	A+	9.50
3	PILANKAR MITALI VAIBHAV VANSHITA	A+	9.50





F.Y.B.A. Culinary Art (Semester I)

**FIRST YEAR B.A. CULINARY ART
SEM I RESULT STATISTICS DECEMBER 2023**

TOTAL STUDENT	59
TOTAL STUDENT APPEARED	59
PASS	47
FAIL	12
ATKT	04
O GRADE	0
A+	21
A	16
B+	09
B	01
C	0
D	0

RANK	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	ARSIWALA FATEMA AAMIR SAKINA	A I	881 (MARKS)
2	PATIL TANISHA PARAG SUMEDHA	A+	876 (MARKS)
3	CHAKI SAMIRA ADAM JEMILA	A+	873 (MARKS)

F.Y.B.A. Culinary Art (Semester II)

**FIRST YEAR B.SC. HOSPITALITY STUDIES
SEM II RESULT STATISTICS MAY 2024**

TOTAL STUDENT	127
TOTAL STUDENT APPEARED	127
PASS	92
FAIL	35
ATKT	27





O GRADE	02
A+	23
A	28
B+	24
B	08
C	07
D	0

RANK	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	DESHMUKH ASMITA MANDAR SAMPADA	O	767 (MARKS)
2	KALE KESHAV SHAILESH VARSHA	O	757 (MARKS)
3	KHAN ARSALAAN RIZWAN LUBNA	A+	766 (MARKS)

S.Y.B.A. Culinary Art (Semester III)

SECOND YEAR B.A. CULINARY ART SEM III RESULT STATISTICS OCTOBER 2023

TOTAL STUDENT	62
TOTAL STUDENT APPEARED	62
PASS	51
FAIL	11
ATKT	07
O GRADE	0
A+	23
A	16
B+	10
B	02
C	0
D	0





RANK	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	KESARKAR VAIDEHI MANOJ POONAM	A+	893 (MARKS)
2	TOLAT AVAN FIRDOSH DIANA	A+	886 (MARKS)
3	RAJKOTWALA MARIYA HASANALI TASNEEM	A+	867 (MARKS)

S.Y.B.A. Culinary Art (Semester IV)

SECOND YEAR B.A. CULINARY ART SEM IV RESULT STATISTICS APRIL 2024

TOTAL STUDENT	62
TOTAL STUDENT APPEARED	62
PASS	56
FAIL	06
ATKT	05
O GRADE	06
A+	28
A	15
B+	03
B	04
C	0
D	0

RANK	NAME OF THE STUDENT	GRADE	CGPI
1	PARDESHI ADITI MANOJ ANITA	O	936 (MARKS)
2	TOLAT AVAN FIRDOSH DIANA	O	933 (MARKS)
3	DAHANUKAR ADITI AMAR DARSHANA	O	929 (MARKS)





T.Y.B.A. Culinary Art (Semester V)

THIRD YEAR B.A. CULINARY ART SEM V RESULT STATISTICS DECEMBER 2023

TOTAL STUDENT	60
TOTAL STUDENT APPEARED	58
PASS	53
FAIL	7
ATKT	7
O GRADE	NIL
A+	19
A	21
B+	11
B	2
C	NIL
D	NIL

RANK	NAME OF THE STUDENT	GRADE	CGPI
1	Cheulkar Rudra Rajan	A+	9.90
2	Ahana Bagga	A+	9.80
3	D'Cunha Simran Lipson	A+	9.80

T.Y.B.A. Culinary Art (Semester VI)

THIRD YEAR B.A. CULINARY ART SEM VI RESULT STATISTICS MAY 2024

TOTAL STUDENT	60
TOTAL STUDENT APPEARED	58
PASS	54
FAIL	4





ATKT	4
O GRADE	NIL
A+	15
A	24
B+	8
B	3
C	NIL
D	NIL

RANK	NAME OF THE STUDENT	GRADE	CGPI /Marks
1	Patel gracy Manish	A+	9.9
2	Cheulkar Rudra Rajan	A+	9.75
3	D'Cunha Simran Lipson	A+	9.70

Co- Curricular Report

A). Internship Report

Training Report Summer 2023-24

Taj Trees Vikhroli	Westin Goregaon	Taj Lands End	Courtyard By Marriott
Bharvi Brahme	Vibhuti Patil	Buttar Palak Kuldeep Singh	Faizan Shaikh gulfam
Aakash Parida	Siddhant Vichare	Rushil sawant	
	Rohan Patil	Nishita Rawat	
	Harshal Vyavhare	Monisha therani	
	Palash Tejwani	Bharati Yadav	
		Tanmay Sawant	
		Saloni Bhalchandra Patil	
		Yajat Raheja	





JW Marriott Juhu	Leela Mumbai	Trident BKC	J W Marriott Sahar
Sujith sukumaran	Ayush Salgaonkar	Prem Sawant	Naif Shaikh
Robin singh	Kavish Puthran	Durvesh Sawant	
Janhavi Sanjay Prasad		Jiya Patil	
		Harsh Shetty	
		Harsh Singh	
Taj Mahal	Taj Santacruz	Intercontinental	Grand Hyatt
Raphael	Artham Yadav	Atharva Pawar	Aarya Sadekar
Saber Batul	Anjali Tiwari		Siddhi Sutar
Divya Ravi Sehgal	Aditit malap		
Alaisha Patel	Akshad sawant		
Tejal Tank			
Rutuja Tillu			
Arva Prashant Mahamunkar			

Training Report Winter 2022-23

Taj Mahal Palace	The Oberoi	Trident Bkc	Leela
Arva Prashant Mahamunkar	Shivani Patil	Harsh Singh	Ayush Salgaonkar
Raphael	Harsh Sagar	Prem Sawant	Kavish Puthran
Saber	Dheer Thakker	Durvesh Sawant	





Divya Ravi Sehgal		Jiya Patil	
Alaisha Patel		Harsh Shetty	
Tejal Tank			
Rutuja Tillu			
Taj The Trees Vikhroli	Westin Goregaon	Jw Marriot Juhu	St.Regis
Bharvi Brahme	Vibhuti Patil	Janhavi Sanjay Prasad	Shweta Waghmare
Aakash Parida	Siddhant Vichare	Sujith sukumaran	Gargee Pokale
	Rohan Patil	Robin singh	Kanak Patel
	Harshal Vyavhare		Harsh Sen
	Palash Tejwani		Mayur Parmar
			Shaikh Faizan Imran
			Rajnish Yadav
			Karan Pillai
			Arman Vohra
			Arish Sabawalla
Taj Santacruz	Courtyard By Marriott	J W Marriott Sahar	Grand Hyatt
Akshad sawant	Faizan Shaikh gulfam	Naif Shaikh	Aarya Sadekar
Artham Yadav			Siddhi Sutar
Anjali Tiwari			





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Aditi malap			
Taj Lands' End	Intercontinental	Taj Wellington Mews	
Buttar Palak Kuldeep Singh	Atharva Pawar	Urja Surve	
Rushil sawant			
Nishita Rawat			
Monisha therani			
Bharati Yadav			
Tanmay Sawant			
Saloni Bhalchandra Patil			
Yojat Raheja			





B.) Study Tour Report

The students of B.Sc. Hospitality Studies & B.A. Culinary Art went for a study tour to Goa on 27th February 2024- 02nd March 2024

Itinerary for study tour to Goa

After an exhilarating yet enjoyable train journey to Goa, the students of SRIHM reached their stay at the Pride Sun Village Resort and Spa in the heart of Baga. The resort, adorned with Portuguese-inspired architecture, immersed its guests in the vibrant essence of Goa. Notably, the resort's restaurant, Hibiscus, provided a familiar touch reminiscent of our own at SRIHM.

Day 1

The day began with a sumptuous buffet breakfast. The resort had a serene swimming pool, well-equipped guest rooms, and prompt room service – ensuring that the students' every need was met.

In the afternoon, a visit to Aguada Fort unveiled stunning views of the Mandovi River and the Arabian Sea. The red-brown fort, housing the Central Jail and a 19th-century lighthouse, offered a perfect setting for relaxation and capturing picturesque moments.

As the sun dipped into the ocean, Baga beach provided a perfect backdrop for unwinding. The students indulged in the beauty of the sunset, with the option to dip their feet in the water or take a leisurely stroll along the sandy shores.

Day 2

The day commenced with a visit to Dona Paula, where the students were treated to a scenic view and untamed beauty. The road leading to the beach featured charming Portuguese-inspired houses and a jetty offering breath-taking viewpoints. The observatory provided an excellent vantage point to capture the vast expanse of the ocean.

Later in the evening, groups of students enjoyed various water sports at Baga beach, including parasailing, banana boat rides, and jet skiing. Others chose to relax at the hotel, taking advantage of the luxurious swimming pool.





Day 3

The highlight of the day was a visit to Paul John Distillery in Margao, known for its finest whiskey craftsmanship. Students experienced the meticulous process behind the production of a wide range of single malt, blended, and oak cask-aged whiskeys. The tour included an introductory video, a walkthrough of the facility, and a detailed explanation of the whiskey-making process.

Lunch at Adlem Goi, an authentic Goan restaurant in Old Goa, featured a delectable thali with prawn curry, steamed rice, rawa-fried fish, kokum curry, pumpkin vegetable, fried shrimp, pickle, and papad – a perfect treat after the distillery visit.

The day concluded with a cruise over the Mandovi River, providing a stunning view of Panjim's shoreline and an opportunity to dance to live music on the cruise boats equipped with a dance floor.

Day 4

Exploration of Altino allowed students to wander through Panjim's winding streets, including the famous Fontainhas, known for its Portuguese architecture and rich Goan history. The area offered a leisurely walk, shopping, and delightful cafés and restaurants.

The visit to the Basilica of Born Jesus in Old Goa showcased the captivating old-world charm of Goa's churches and convents, recognized as a UNESCO World Heritage Site. The students also took a moment for prayer inside the basilica.

The day concluded with a visit to the Mangeshi Temple, known for its historical significance and unique architecture. Students presented garlands and floral offerings as a mark of respect to Lord Shiva, making it a spiritually enriching experience.

As the sun sets on our incredible journey in Goa, the echoes of laughter, the thrill of adventures, and the warmth of friendships forged will remain etched in our hearts forever. These past days have been a vibrant tapestry of experiences, woven together with the threads of joy, exploration, and shared moments.

From the picturesque beaches of Baga to the historic forts overlooking the vast expanse of the Arabian Sea, every moment seemed like a page from a travel magazine. Our days were filled with the excitement of water sports at Baga beach, the serenity of Dona Paula, and the rich cultural exploration of Old Goa. We marveled at the architectural wonders of the Basilica of Born Jesus, found





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solace in the spiritual embrace of the Mangeshi Temple, and immersed ourselves in the artistry of Paul John's whiskey distillery.

The nights, adorned with the vibrant hues of Goan sunsets, brought us together on cruises along the Mandovi River, creating a rhythm of laughter and dance that mirrored the beating heart of our newfound camaraderie.

As we bid adieu to the charming streets of Panjim, the sandy shores of Baga beach, and the cultural gems of Old Goa, we carry with us a treasure trove of memories. The shared meals, the late-night conversations, and the spontaneous adventures have created a bond that transcends time and distance.

As we disperse to our respective paths, let's carry the spirit of Goa – of joy, adventure, and togetherness – into the chapters of our lives yet to unfold. This journey was not just a trip; it was a celebration of friendship, an ode to exploration, and a reminder that the most beautiful moments are those shared with cherished companions.

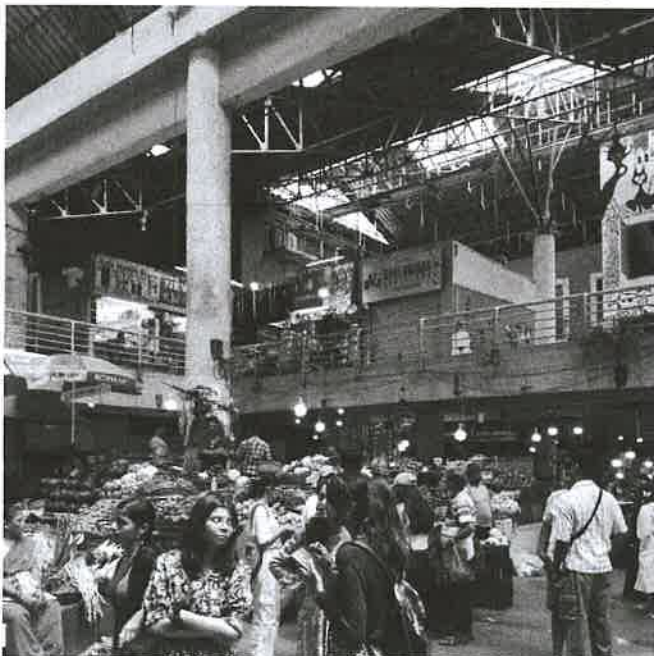
Until we meet again, Goa, you will forever hold a special place in our hearts, a testament to the magic that happens when friends embark on a journey together





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Industry visits to Hilton Mumbai International Airport

Course- S.Y.B Sc Hospitality Studies- G & H Batch

Venue- Hilton Mumbai International Airport

Date- 18th & 19th April 2024

No. of Participants: 18.04.24 – 12

19.04.24 - 13

On the 18th & 19th of April 2024, the Rooms Division Management Department of Sheila Raheja Institute of Hotel Management (SRIHM) organized an industrial visit to the Hilton Hotel for the students of S.Y.B.Sc. G & H Batches. The students were accompanied by Mr. Kirk Sampey & Mr. Bhavesh Rahamatkar on the 18th & Ms. Suchismita Roy and Mr. Kirk Sampey on the 19th respectively. The purpose of the visit was to educate the students on how a high-end hotel handles its laundry and linen.

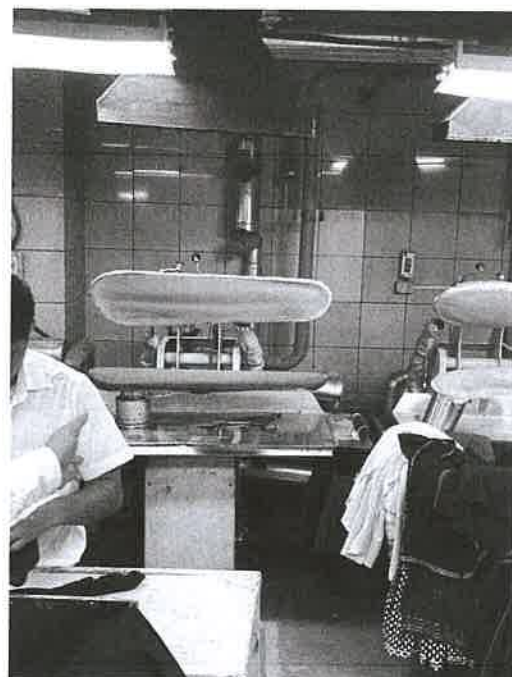




The students were warmly welcomed by the Executive Housekeeper- Mr. Mandar More. He proceeded to give us a brief about the Hilton group of hotels and resorts and their sister concerns. The hotel is a 5-story hotel with 171 rooms, 2 banquet halls, a business center and amenities like swimming pool, spa, gymnasium and salon. Mr. Mandar briefed us about how the laundry process in an upscale hotel works. Since the batch had already gone through training, the briefing felt more like a discussion. He tested our understanding of the operation of the laundry in a high-end hotel while also providing us with an overview of the process. He explained everything from sorting to cleaning procedures to drying, steaming, and ironing.

After the briefing, we visited the laundry. There we could view all the industrial machines put to efficient work. The laundry was equipped with 3 washing machines, connected with auto- mated agent dispensers, a calendaring machine, dryers, ironing boards, cuff and collar presser, steam irons and Suzie. The laundry also had a section where guest laundry was collected, tagged, cleaned and delivered back in a span of a day.

Overall, the visit was a great way to put our theoretical knowledge to practical use and understand the working of the department better.





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C.) Masterclass/ Workshop/Events

ACADEMIC YEAR 2023-24			
SR NO	EVENT NAME	DEPARTMENT	DATE
1	Degree Distribution Ceremony	Management	17 June 2023
2	Cyber Frauds Awareness Seminar	Raheja Group of Institutions	21 June 2023
3	Guest Lecture & Demonstration on Bartending by Drink Academy	Food & Beverage Service	27th June 2023
4	Orientation & Reorientation	Management	27.06.23 to 07.07.23
5	Carcass Demo Lecture (Chef Iyer)	Food Production	18 July 2023
6	Guest lecture & Demonstration on Food Photography	Food Production	28th July, 2023
7	Masala Exhibition	Food Production	24 July 2023
8	Student council elections & results July-August 2023	Management	July-August 2023
9	Master Class on Artisanal Breads and Viennoiserie	Food Production	8/8/2023
10	Equiplex 2023	Food & Beverage Service	8/10/2023
11	Prost 2023	Food & Beverage Service	8/11/2023
12	Barbenheimer	Management	14.08.23
13	Independence Day celebration	Management	15th August 2023
14	Platted Dessert Workshop by Chef Nikita Malhotra	Food Production	17th & 18th August 2023
15	Dr. Anjana Laungani masterclass on health, wellness & workplace ergonomics	Management	01st September 2023
16	Know your council	Management	04.09.23
17	Flower arrangement workshop	RDM	13.09.23
18	Teachers' day	Management	05.09.23
19	Yagnakaya: Ganesh Chaturthi celebrations 2023	Food Production	14-9-23





20	Thai Demo By Chef Akshat and Chef Khun Nong	Food Production	15-09-2023
21	MORDE STUDENT PASTRY CHAMPIONSHIP 2023	Food Production	26 September, 2023
22	NESTLE YOUNG STAR CHEF CHALLENGE 2023	Food Production	27 September, 2023
23	Kaushalya 2023	Food & Beverage Service	5th & 6th October 2023
24	Aamantran Shonar Bangla	Food and Beverage Service & Food Production	6th October 2023
25	Masterclass by Barilla and Chef Andrea Tranchero	Food Production	9th October 2023
26	Vachan Preeana Divas - Book Exhibition	DLE and Marathi Vangamay	16th October 2023
27	International Chefs Day Competition October,23	Food Production	20th October 2023
28	11th national amateur bartending competition 2023	Food & Beverage Service	27th October 2023
29	Bar tales 2023	Food & Beverage Service	31st October 2023
30	Paka-darpana - the culinary mirror of India 2023	Management	04th November 2023
31	Master Class and Orientation session by ALMA the International school Of Italian Cuisine	Food Production	24th November 2023
32	Fruit Mixing at Infinity Mall, Malad	Food Production	03rd December 2023
33	HOPE 2023	Management	10th December 2023
34	La Fiesta De Navidad	Food and Beverage Service & Food Production	Chef. Manoj/Chef Dilraj/Chef Vinayak
35	Basic Bartending workshop (5days) 2024	Food & Beverage Service	23rd January 2024 to 17th February 2024
36	Incredible Chef challenge	Food Production	23rd January 2024 to 25th January





			2024
37	Auro Competition	All	23rd Jan 2024
38	Republic Day celebrations	Students Council	26th January 2024
30	Kikkoman India Cooking Contest at IHM Mumbai	Food Production	31st January 2024
40	MAGN 2024	All	31st January to 1st February 2024
41	Patisserie Masterclass By Chef Mauel Bouillet	Food Production	5th February 2024
42	Athithya 2024	Food Production	7th & 9th Feb 2024
43	Cocktails & Dreams workshop	Food & Beverage Service	13th February 2024
44	ELEMENTS 2024	Management	13th February 2024 to 16th February 2024
45	Lebanese culinary workshop	Food Production	15th to 22nd February 2024
46	Fire safety and first aid by Mr. Alnoor Gadiya	Room Division Management	12th February 2024
47	The breakfast extravaganza - 'Oeuf! the yolks on us'	Management	15th February 2024
48	Degree distribution ceremony 2024	Management	21st February 2024
49	Millet marvel exhibition	Food Production	23rd February 2024
50	Self Defence workshop 2024		20th March 2024
51	Educational tour - Goa	Management	26th February 2024 to 01st March 2024
52	Xpression 2024	Food & Beverage	27th February 2024
53	Curate 2024 -Parul University	Food Production	6th & 7th March 2024
54	International Womens Day 2024	ICC	08th March 2024
55	Master class on entrepreneurship by Mr. Sasha Mirchandani	Management	12th March 2024
56	Self Defense workshop 2024	ICC	20th March 2024
57	Chula Cooking	Food Production	22nd March 2024
58	Crafting edible art the allure of chocolate centrepieces by chef Sankesh Bangera	Food Production	27th & 28th March 2024
59	Better Kitchen 2024	Food Production	29th March 2024





60	Gender Sensitization	Food Production	4th April 2024
61	Epicuria 2024	Curriculum Based Event	12th & 13th April 2024
62	Aurum Reverie	Food & Beverage Service	17th April 2024
63	Hilton Mumbai Laundry Visit	Room Division Management	18th & 19th April 2024

D.) DLLE Event

ACADEMIC YEAR 2022-23			
1	International Yoga Day	DLLE	21 June 2023
2	Tree Plantation	DLLE	1 July 2023
3	Nature Trail	DLLE	15th July 2023
4	Blood Donation Camp	DLLE	28 August 2023
5	DII F 1st term training course	DLLE	05.09.23
6	Joy of Giving	DLLE	23rd December 2023
7	Dadar Beach Cleaning	DLLE	13th Jan 2024
8	DLLE 2nd term training course	DLLE	23rd Dec 2023
9	Career Fair	DLLE	2nd feb
10	Udaan 2024 - the flight of extension	DLLE	05th February 2024
11	Marathi Bhasha Divas	DLLE	27th February 2024
12	Mangroves Cleanup Drive	DLLE	21st April 2024





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 (2023-24)

1) One day Faculty Development Programmes for Teaching Staffs on the following:

A Faculty Development Programme (FDP) is a structured initiative designed to enhance the professional skills and academic competencies of faculty members in educational institutions. These programs aim to improve teaching practices, research capabilities, and administrative skills, thereby contributing to the overall quality of education.





Key Components of an FDP:

Benefits of FDP:

- **Improved Teaching Quality:** Faculty members gain new insights and tools for effective teaching.
- **Enhanced Research Output:** Training in research methodologies leads to better quality research and publications.
- **Career Advancement:** Participation in FDPs can lead to promotions and greater responsibilities.
- **Networking Opportunities:** Faculty members can connect with peers, experts, and industry professionals.

Implementation:

- **Institutions:** Universities, colleges, and educational organizations typically organize FDPs.
- **Duration:** These programs can range from one day to several weeks.
- **Format:** FDPs can be conducted in-person, online, or in a hybrid mode.

FDPs are critical for continuous professional development, helping educators stay updated with the latest trends and best practices in their field

The following Faculty Development Program were organized by IQAC department: -

- a) One Day Faculty Development Program organized by IQAC on Research Methodologies for Teaching Staff on 8th July 2023.
- b) One day Faculty Development Program organized by IQAC on E resources for Teaching Staff on 15th July 2023
- c) One-day Faculty Development Program organized by IQAC on Entrepreneurship -Mindset and Skills for Teaching Staff on 22nd July 2023
- d) One-day Faculty Development Program for Teaching Staff on Check Plag software and its uses conducted on 9th September 2023
- e) One-day Faculty Development Program organized by IQAC on Program Objectives and Course Outcomes Mapping for Teaching Staff conducted on 7th October 2023.
- f) One day Faculty Development Program organized by IQAC on How to make a Business Plan for Teaching Staff conducted on 28th October 2023.
- g) One-day Faculty Development Program organized by IQAC on APA Style of Referencing for Writing Research Papers for Teaching Staff conducted on 2nd





December 2023.

h) One day Faculty Development Program organized by IQAC on Literature Review conducted on 5th March 2024.

2) Purchasing of ERP

- Standardization and automation
- Data centralization and accuracy
- Enhanced reporting and analytics
- Improved customer relationship management
- Regulatory compliance:
- Scalability and flexibility

Benefits of ERP:

- **Improved Efficiency:** By automating routine tasks and integrating various business processes, ERPs help reduce operational costs and improve efficiency.
- **Data Accuracy and Consistency:** Centralized data management ensures that all departments are working with the same data, reducing errors and inconsistencies.
- **Better Decision-Making:** Real-time data access and reporting capabilities help management make informed decisions quickly.
- **Enhanced Collaboration:** With data shared across departments, ERP systems foster collaboration and communication within the organization.
- **Scalability:** ERP systems can grow with your business, adding new users or functionalities as needed.

Implementation:

Implementing an ERP system can be a complex process that involves careful planning, data migration, employee training, and sometimes customization of the software to fit the organization's specific needs. ERP systems play a crucial role in the digital transformation of businesses, providing the tools needed to streamline operations, improve efficiency, and gain a competitive edge.

Hence the ERP will be implemented from the Academic Year 2024-25

3) Students enrolling for SWAYAM Courses.

SWAYAM stands for Study Webs of Active-Learning for Young Aspiring Minds is an Indian Massive Open Online Course (MOOC) platform. SWAYAM is an initiative launched by the Ministry of Human Resource Development, Government of India





under Digital India to give a coordinated stage and free entry to web courses, covering all advanced education, High School and skill sector courses. As we realized from this COVID 19 pandemic situation and initiatives of Govt. of India for Online Education, there will be more need-based courses required in SWAYAM as well as for different institutional platform to provide better learning opportunities for youths. Hence, the teacher/course developers need to be trained on how to develop online courses in compliance with SWAYAM standard.

Our FY.B.SC (H.S) & F.Y.B.A.C.A students of the Academic Year 2023-24 enrolled in the SWAYAM Course.

Course Code:	nou24_ge19
Course Name:	TS-5: Ecology, Environment and Tourism
No. of Students Registered	56
No. of Students Enrolled for Exam	29
No. of Students Appeared for Exam	29
No. of Students passed exam	Awaited

Course Code:	nou24_ge19
Course Name	TS-5: Ecology, Environment and Tourism
No. of Students Registered	56
No. of Students Enrolled for Exam	26
No. of Students Appeared for Exam	21
No. of Students passed exam	Awaited





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





Sheila Raheja
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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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