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UNIVERSITY OF MYSORE
Estd. 1916



VishwavidyanilayaKaryasoudha
Crawford Hall, Mysuru- 570 005

No.AC6/153/2020-21

Dated: 26-10-2021

Notification

Sub:- Syllabus and Examination Pattern of B.B.A.(Tourism and Hospitality)
Course from the academic year 2021-22 as per NEP-2020.

- Ref:-**
1. BOS in Business Administration meeting held on 7/8-10-2021
 2. Decision of the Faculty meeting held on 16-10-2021.
 3. Decision of the AC meeting held on 22.10.2021.

The Board of studies in Business Administration (UG) which met on 7/8-10-2021 has recommended and approved the syllabus and pattern of Examination of B.B.A.(Tourism and Hospitality) Programme from the Academic year 2021-22 as per NEP -2020.

The Faculty of Commerce and Academic Council at their meetings held on 16-10-2021 and 22-10-2021 respectively have also approved the above said proposal and it is hereby notified.

The syllabus and Examination pattern is annexed herewith and the contents may be downloaded from the University Website i.e., www.uni-mysore.ac.in

REGISTRAR
University of Mysore
MYSORE
26/10/2021

To:-

1. All the Principal of affiliated Colleges of University of Mysore, Mysore. Those who are running B.B.A.(T,H) Courses.
2. The Registrar (Evaluation), University of Mysore, Mysuru.
3. The Chairman, BOS/DOS, in Business Administration (BIMS), Manasagangothri, Mysore.
4. The Dean, Faculty of Commerce, DOS in Commerce, Manasagangothri, Mysuru.

5. The Director, Distance Education Programme, Moulya Bhavan, Manasagangothri, Mysuru.
6. The Director, PMEBA, Manasagangothri, Mysore.
7. Director, College Development Council, Manasagangothri, Mysore.
8. The Deputy Registrar/Assistant Registrar/Superintendent, Administrative Branch and Examination Branch, University of Mysore, Mysuru.
9. The PA to Vice-Chancellor/ Registrar/ Registrar (Evaluation), University of Mysore, Mysuru.
10. Office Copy.

SVN

REGISTRAR
UNIVERSITY OF MYSORE
MANASAGANGOTRI



The University of Mysore

UNIVERSITY OF MYSORE

BBA Tourism and Hospitality (BBA – TH)
SYLLABUS

NEP 2020

***IMPLEMENTED FROM THE
ACADEMIC YEAR 2021-22***

DEPARTMENT OF BUSINESS ADMINISTRATION

Manasa Gangothri, Mysuru – 570 006



UNIVERSITY OF MYSORE
SYLLABUS FOR BBA - Tourism and Hospitality DEGREE
AS PER NEP – 2020 REGULATIONS
IMPLEMENTED FROM THE ACADEMIC YEAR 2021-22

I. OBJECTIVES:

1. To develop the skills required for the application of tourism and hospitality concepts and techniques learned in the classroom at the workplace.
2. To provide competent and technical skills personnel to the industry in the area of Tourism and Hospitality. To enhance the employability skills of the Tourism and Hospitality students.
3. To enhance the capability of the students improve their decision-making skills.
4. To encourage entrepreneurship among students pursuing education in the field of Tourism and Hospitality.
5. To empower students for pursuing professional courses like MBA (HA), and higher degree courses.
6. To ensure holistic development of Tourism and Hospitality students.

II. ELIGIBILITY FOR ADMISSION:

Candidates who have passed Two Year Pre University Course of Karnataka State in any discipline or its equivalent (viz., 10+2 of other states, ITI, Diploma etc.) are eligible for admission into this program.

III. DURATION OF THE PROGRAM:

The program of study is Four years of Eight Semesters. A candidate shall complete his/her degree within eight academic years from the date of his/her admission to the first semester. The NEP 2020 provides multiple exit options for students as specified below:

EXIT OPTION:

- a. The students who successfully complete ONE year/ 2 Semesters and leave the program, will be awarded Certificate in Tourism and Hospitality.
- b. The students who successfully complete TWO years/ 4 Semesters and leave the program, will be awarded Diploma in Tourism and Hospitality.
- c. The students who successfully complete THREE years/ 6 Semesters and leave the program, will be awarded Bachelors Degree in Tourism and Hospitality (BBA-TH)
- d. An option is given to the students to continue their education to the Fourth year and those who successfully complete FOUR years/ 8 Semesters will be awarded Bachelors Degree in Tourism and Hospitality (Hons). [BBA -TH(Hons)]

IV. MEDIUM OF INSTRUCTION

The medium of instruction shall be English. .

V. ATTENDANCE

- a. For the purpose of calculating attendance, each semester shall be taken as a Unit.
- b. A student shall be considered to have satisfied the requirement of attendance for the semester, if

he/she has attended not less than 75% in aggregate of the number of working periods in each of the subjects compulsorily.

- c. A student who fails to complete the course in the manner stated above shall not be permitted to take the University Examination.

VI. TEACHING AND EVALUATION

MBA graduates with B.Com, BBM/BBA and BBS as basic degree from a recognized university are only eligible to teach and to evaluate all the Business Administration courses except Languages, Constitution of India, Environmental Studies, Health Wellness/Social and Emotional learning, Sports/NCC/NSS/Other)

VII. SKILL DEVELOPMENT / RECORD MAINTENANCE

- a. Every college is required to establish a dedicated business lab for the purpose of conducting practical/ assignments to be written in the record.
- b. In every semester, the student should maintain a record book in which a minimum of 5 exercise or activities per course are to be recorded.

VIII. SCHEME OF EXAMINATION

- a. There shall be an University examination at the end of each semester. The maximum marks for the university examination in each paper shall be 60 marks for DSC, DSE, Vocational, SEC and OEC.
- b. Internal Assessment 40 marks for DSC, DSE, Vocational, SEC and OEC.

Guidelines for Continuous Internal Evaluation and Semester End Examination:

The CIE andSEE will carry 40% and 60% weightage each, to enable the course to be evaluated for a total of 100 marks, irrespective of its credits. The evaluation system of the course is comprehensive & continuous during the entire period of the Semester. For a course, the CIE and SEE evaluation will be on the following parameters:

Sl. No.	Parameters for the Evaluation	Marks
	Continuous Internal Evaluation (CIE)	
1	Continuous & Comprehensive Evaluation (CCE) – (A)	20 Marks
2	Internal Assessment Tests (IAT) –(B)	20 Marks
	Total of CIE (A+B)	40 Marks
3	Semester End Examination (SEE) – (C)	60 Marks
	Total of CIE and SEE (A + B + C)	100 Marks

Continuous Internal Evaluation:

- a. **Continuous & Comprehensive Evaluation (CCE):** The CCE will carry a maximum of 20% weightage (20 marks) of total marks of a course. Before the start of the academic session in each semester, a faculty member should choose for his/her course, minimum of four of the following assessment methods with 5 marks each (4x5=20 marks)
- i. Individual Assignments
 - ii. Seminars/Class Room Presentations/ Quizzes
 - iii. Group Discussions /Class Discussion/ Group Assignments
 - iv. Case studies/Case lets
 - v. Participatory & Industry-Integrated Learning/ Industrial visits
 - vi. Practical activities / Problem Solving Exercises
 - vii. Participation in Seminars/ Academic Events/Symposia, etc.
 - viii. Mini Projects/Capstone Projects
- b. **Internal Assessment Tests (IAT):** The IAT will carry a maximum of 20% weightage (20 marks) of total marks of a course. Under this component, two tests will have to be conducted in a semester for 30 marks each and the same is to be scaled down to 10 marks each.

Internal Assessment Test

Course Code:

Name of the Course:

Duration: 1 Hour

Total Marks: 30

PART-A

Answer any one of the following questions. 5 marks

(1x 5 = 5)

1.-----

2.-----

PART- B

Answer any one of the following questions. 10 marks

(1x 10 = 10)

3.-----

4.-----

SECTION- C

Answer any one of the following questions. 15 marks

(1x 15 = 15)

5,-----

6.-----

SEMESTER END EXAMINATION (SEE):

The Semester End Examination for all the courses for which students who get registered during the semester shall be conducted. SEE of the course shall be conducted after fulfilling the minimum attendance requirement as per the University norms. The BOS of the University has prepared the SEE framework and the question paper pattern for SEE is presented below for 60 marks.

PATTERN OF QUESTION PAPER

TIME : 3 HOURS

MARKS: 60

PART – A

Answer any FIVE of the following questions. Each question carries 2 marks.

(5x2= 10)

1. -----
2. -----
3. -----
4. -----
5. -----
6. -----
7. -----

PART – B

Answer any TWO of the following questions. Each question carries 10 Marks.

(2x10 =20)

8. -----
9. -----
10. -----
11. -----

PART – C

Answer any TWO of the following questions. Each question carries 15 Marks

(2x15=30)

12. -----
13. -----
14. -----
15. -----

Minimum Marks for a Pass:

Candidates who have obtained a minimum of 35% marks in semester end examination i.e. 21 marks out of 60 marks of theory examination and 40% in aggregate i.e. total 40 marks out of 100 marks of Semester End Examination marks and Continuous Internal Evaluation marks.

BBA (Tourism and Hospitality)

Proposed Scheme of Teaching & Evaluation for BBA (Basic/Honors in Tourism and Hospitality) with Tourism and Hotel Management as Core subject

Semester I

Sl. No	Course code	Title of Course	Category of Courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
1	Lang. 1.1	Language - I	AECC	3+1+0	60	40	100	3
2	Lang. 1.2	Language - II	AECC	3+1+0	60	40	100	3
3	BBATH 1.1	Food & Beverage Production - I	DSC	3+0+2	50	50	100	4
4	BBATH 1.2	Food & Beverage Service - I	DSC	3+0+2	50	50	100	4
5	BBATH 1.3	Introduction to Tourism	DSC	4+0+0	60	40	100	4
6	BBATH 1.4	Digital Fluency	SEC-SB	1+0+2	25	25	50	2
7	BBATH 1.5	Bar tending/Basics of Hotel Operations	OEC	3+0+0	60	40	100	3
Sub - Total (A)					365	285	650	23

Semester II

Sl. No	Course code	Title of Course	Category of Courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
8	Lang. 2.1	Language - I	AECC	3+1+0	60	40	100	3
9	Lang. 2.2	Language - II	AECC	3+1+0	60	40	100	3
10	BBATH 2.1	Food & Beverage Production - II	DSC	3+0+2	50	50	100	4
11	BBATH 2.2	Food & Beverage Service - II	DSC	3+0+2	50	50	100	4
12	BBATH 2.3	Accommodation Management	DSC	3+2+0	60	40	100	4
13	BBATH 2.4	Health Wellness/ Social & Emotional Learning	SECVB	1+0+2	25	25	50	2
14	BBATH 2.5	Environmental Studies	AECC	2+0+0	30	20	50	2
15	BBATH 2.6	Adventure Tourism/Accommodation Management	OEC	3+0+0	60	40	100	3
Sub - Total (B)					395	305	700	25

Semester III

Sl. No	Course code	Title of Course	Category of Courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
16	Lang. 3.1	Language - I	AECC	3+1+0	60	40	100	3
17	Lang. 3.2	Language - II	AECC	3+1+0	60	40	100	3
18	BBATH 3.1	Food & Beverage Production - III	DSC	3+0+2	50	50	100	4
19	BBATH 3.2	Food & Beverage Service - III	DSC	3+0+2	50	50	100	4
20	BBATH 3.3	Front Office - I	DSC	3+0+2	50	50	100	4
21	BBATH 3.4	Artificial Intelligence/ Critical thinking & Problem Solving	SEC-SB	1+0+2	30	20	50	2
22	BBATH 3.5	Shapes and Design of Hotels/ Machines in Hospitality Industry	OEC	3+0+0	60	40	100	3
Sub - Total (C)					360	290	650	23

Semester IV

Sl. No	Course code	Title of Course	Category of Courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
23	Lang. 4.1	Language - I	AEC C	3+1+0	60	40	100	3
24	Lang. 4.2	Language - II	AEC C	3+1+0	60	40	100	3
25	BBATH 4.1	Tourism Development	DSC	4+0+0	60	40	100	4
26	BBATH 4.2	Food & Beverage Production - IV	DSC	3+0+2	50	50	100	4
27	BBATH 4.3	Food & Beverage Service - IV	DSC	3+0+2	50	50	100	4
28	BBATH 4.4	Constitution Of India	SEC-SB	1+0+2	30	20	50	2
29	BBATH 4.5	Sports/NCC/NSS/Yoga	SEC-VB	1+0+2	25	25	50	2
40	BBATH 4.6	Nutrition/Hygiene and sanitation	OEC	3+0+0	60	40	100	3
Sub - Total (D)					395	305	700	25

Semester V

Sl. No	Course code	Title of Course	Category of Courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
31	BBATH 5.1	Travel & Tourism Management	DSC	4+0+0	60	40	100	4
32	BBATH 5.2	Food & Beverage Management	DSC	3+2+0	60	40	100	4
33	BBATH 5.3 Elective	Elective - 1 (PAPER 1)	DSE	4+0+0	60	40	100	4
34	BBATH 5.4 Elective	Elective - 2 (PAPER 1)	DSE	4+0+0	60	40	100	4
35	BBATH 5.5	Hygiene & Food Safety	Vocational -1	4+0+0	60	40	100	4
36	BBATH 5.6	Cyber - Security / Ethics & Self Awareness	SEC-VB	1+0+2	30	20	50	2
Sub - Total (E)					330	220	550	22

Semester VI

Sl. No	Course code	Title of Course	Category of Courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
37	BBATH 6.1	Management Principles & Practices	DSC	4+0+0	60	40	100	4
38	BBATH 6.2	Facilities Management	DSC	4+0+0	60	40	100	4
39	BBATH 6.3	Elective - 1 (PAPER 2)	DSE	4+0+0	60	40	100	4
40	BBATH 6.4	Elective - 2 (PAPER 2)	DSE	4+0+0	60	40	100	4
41	BBATH 6.5	Computers in Hospitality	Vocational -1	3+0+2	50	50	100	4
42	BBATH 6.6	Professional Communication	SEC-VB	2+0+0	30	20	50	2
Sub - Total (F)					320	230	550	22
Total					2165	1635	3800	140

Semester VII								
Sl. No	Course code	Title of Course	Category of Courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
43	BBATH 7.1	Human Resource Management in Hospitality Industry	DSC	4+0+0	60	40	100	4
44	BBATH 7.2	Cruise & Airline Hospitality Operations	DSC	4+0+0	60	40	100	4
45	BBATH 7.3	Hospitality Law	DSC	4+0+0	60	40	100	4
46	BBATH 7.4	One Course from Selected Elective Group	DSE	4+0+0	60	40	100	4
47	BBATH 7.5	Application Software in Hospitality industry	Vocational -1	2+0+2	50	50	100	3
48	BBATH 7.6	Research Methodology	SEC-VB	3+0+0	30	20	50	3
Sub - Total (G)					320	230	550	22
Semester VIII								
Sl. No	Course code	Title of Course	Category of Courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
49	BBATH 8.1	Organizational Behaviour in Tourism and Hospitality	DSC	4+0+0	60	40	100	4
50	BBATH 8.2	Cruise Management	DSC	4+0+0	60	40	100	4
51	BBATH 8.3	Event management	DSC	4+0+0	60	40	100	4
52	BBATH 8.4	Digital Marketing	Vocational-4	2+0+2	50	50	100	3
53	BBATH 8.5	Research Project / Internship with Viva- Voce OR Elective Paper (Two Courses from the selected Elective Group)	DSC	-	100+20(viva)	80	200	6
			DSE	3+0+2(P) 4+0+0(T)	60*	40*	100*	3*
			DSE	3+0+2(P) 4+0+0(T)	60*	40*	100*	3*
Sub- Total (H)					350	250	600	21
Grand Total - Honors					2835	2115	4950	183

* Students who do not opt for Research Project/Internship shall take two elective courses.

BACHELOR DEGREE WITH HONORS - Experience of workplace problem solving in the form of internship or research experience preparing for higher education or entrepreneurship experience.

Notes:

- One Hour of Lecture is equal to 1 Credit.
- Two Hours of Tutorial is equal to 1 Credit (Except Languages).
- Two Hours of Tutorial is equal to 2 Hours of Teaching
- Two Hours of Practical is equal to 1 Credit.
- Two Hours of Practical is equal to 1 Hour of Teaching
- Practical Classes may be conducted in the Business Lab or in Computer Lab or in Class room depending on the requirement. One batch of students should not exceed half (i.e., 30 or less than 30 students) of the number of students in each class/section. 2 Hours of Practical Class is equal to 1 Hour of Teaching, however, whenever it is conducted for the entire class (i.e., more than 30 students) 2 Hours of Practical Class is equal to 2 Hours of Teaching.

Acronyms Expanded

- **AECC** :Ability Enhancement Compulsory Course
- **DSC©** :Discipline Specific Core(Course)
- **SEC-SB/VB** :Skill Enhancement Course-Skill Based /Value Based
- **OEC** :Open Elective Course
- **DSE** :Discipline Specific Elective
- **SEE** :Semester End Examination
- **CIE** :Continuous Internal Evaluation
- **L+T+P** :Lecture +Tutorial +Practical(s)

The regulations of the University of Mysore is applicable wherever required.

ELECTIVE GROUPS AND COURSES:

Discipline Specific Electives-V Semester						
Sl.No	Food & Beverage Management	Accommodation Management	Human Resource Management	Tourism	Event Management	Ancillary Departments in Hospitality
Paper-1	Liquor Lincencing	Laundry	Compensation and Performance Management	Consumer Behaviour in Tourism	Interior Design in Hotels	Information Technology in Hotels

Discipline Specific Electives-VI Semester						
Sl.No	Food & Beverage Management	Accommodation Management	Human Resource Management	Tourism	Event Management	Ancillary Departments in Hospitality
Paper-2	Retail concept in F&B Industry	Horticulture	Employee Welfare & Social Security	International Travel Formalities	Flower Arrangement	Safety and Security in Hotels

Discipline Specific Electives -VII Semester						
Sl.No	Food & Beverage Management	Accommodation Management	Human Resource Management	Tourism	Event Management	Ancillary Departments in Hospitality

Paper-3	International Cuisine	Housekeeping Control Desk	Labor Law & Industrial Relations	Ground Handling and In-Flight Services	Bartending	Sales & marketing
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Discipline Specific Electives -VIII Semester						
Sl.No	Food & Beverage Management	Accommodation Management	Human Resource Management	Tourism	Event Management	Ancillary Departments in Hospitality
Paper-4	Bakery Management	Linen & Uniforms	Human Resource Development	Airline Management	Entertainment in Hospitality (Music & Dance)	Stores & Purchases
Paper-5	Bar Management	Front Office Administration	International HRM	Global Tourism	Party / Event Bookings	Ancillary / Medical Facilities in Hotels

NOTE: Student shall continue with the same elective group in V and VI semesters, however, he/she may change the elective group in VII semester, but shall continue in the same group in VIII semester.

1.2(T): FOOD & BEVERAGE PRODUCTION –I

THEORY		40 HRS
MODULE 1	PROFESSIONAL STANDARDS AND ETHICS FOR FOOD HANDLERS	04 HRS
	1.1 Personal hygiene	
	1.2 General kitchen hygiene and sanitation	
	1.3 HACCP (Hazard Analysis and Critical Control Points)	
	1.4 Ethics in the kitchen	
MODULE 2	FOOD COMMODITIES	10 HRS
	2.1 Classification of Ingredients	
	2.2 Characteristics of Ingredients	
	2.3 Uses of Ingredients	
	2.4 Food and its relation to health	
	2.5 Major nutrients – functions, sources and deficiency of Carbohydrates, Proteins, Fat, Vitamins, Minerals, Water and Fiber	
MODULE 3	COOKING FUELS AND KITCHEN EQUIPMENT	08HRS
	3.1 Types of cooking fuels	
	3.2 Uses of cooking fuels	
	3.3 Safety precautions	
	3.4 Classification of Kitchen Equipment	

- 3.5 Uses of Kitchen Equipment
- 3.6 Care and maintenance

MODULE 4 PROCESSING OF COMMODITIES 06 HRS

- 4.1 Cleaning and pre-preparation of food commodities
- 4.2 Quality points & cuts of fruit, vegetables, fish, lamb, beef, pork, poultry and game.

MODULE 5 METHODS OF COOKING 06 HRS

Classification, principles, equipment required, commodities that can be used, menu examples for - Boiling, Steaming, Poaching, Blanching Sautéing, Grilling, Roasting, Baking Braising, Broiling, Microwaving, Frying. Stewing and En Papillote.

MODULE 6 INDIAN CUISINE 06 HRS

Characteristics, ingredients used, , equipment used, cooking methods for regional cuisines – Punjabi, Awadhi, Bengali, Hyderabadi, Chettinad, Coastal India, Karnataka. Glossary of Indian Culinary Terms and Popular dishes

(P): FOOD & BEVERAGE PRODUCTION –I

PRACTICAL 28 HRS

The syllabus in practical contains the following topics which may be distributed in 7 weeks of 4 hours each. Rest of the weeks to be utilized for revision of curricula.

- WEEK 1 Layout of the kitchen & Kitchen organization chart, cleaning procedure of kitchen
- WEEK 2 Introduction to kitchen equipment, their uses, knife skills, & Cuts of vegetables
- WEEK 3 Cuts of meat and fish.
- WEEK 4 Methods of cooking with suitable preparation
- WEEK 5 Preparations of Stocks & Basic Mother Sauces
- WEEK 6 Preparations of Soups
- WEEK 7 Demonstration of marinades, masalas, pastes and gravies

PRACTICAL EXAMINATION FOR I SEM

TOTAL MARKS: 50 MARKS

Internal Examiner: Total 15 Marks (To be submitted to University)

External Examiner: Total 35 Marks (To be awarded through practical examination)

A. Journal – 5 marks

The student is required to present a neat and covered certified journal containing all the recipes, diagrams and other information as given by the teacher.

B. Grooming/Scullery- 5 marks

The uniform, personal grooming will be checked as well as the cleaning of equipment and area

C. Identification of equipment/Ingredients -5 marks

Students are required to identify ingredients and equipment which will be pre-arranged by the internal examiner.

D. Preparation of a Mother sauce- 5 marks

The student needs to prepare one of the basic mother sauces which will be evaluated for taste, texture, appearance and method of preparation.

E. Preparation of a Mother sauce- 5 marks

The student needs to prepare one of the basic mother sauces which will be evaluated for taste, texture, appearance and method of preparation.

F. Preparation of a Soup with suitable garnish- 5 marks

The student needs to prepare one of the soups amongst the different types of soups taught during the semester (according to the classification of soup) which will be evaluated for taste, texture, appearance and method of preparation.

G. Viva- 5 marks

The viva will be conducted by the external examiner and will pertain to the practical syllabus of 1 semester.

(T): FOOD & BEVERAGE SERVICE – I

THEORY

40 HOURS

MODULE 1

Food & Beverage Service Industry

06HRS

Introduction to Food and Beverage Service

Types of catering operations– commercial, welfare, transport, others

MODULE 2

Attributes of Food & Beverage Service

Personnel

04HRS

MODULE 3

Food & Beverage Service organization

10

HRS

Organization of the F & B Department

Job Specifications for the F & B Department

Job Descriptions (Directeur de Restaurant (Restaurant Manager), Maitre d' hotel (Sr. Captain), Chef de Rang (Station waiter), Busboy, Hostess, Sommelier (Wine waiter), RSOT, Chef d'etage (Floor Waiter)

MODULE 4

Food & Beverage Service outlets

08HRS

Restaurant, Coffee Shop, Room Service, Bar, Banquets

MODULE 5

F & B Service Equipment

12HRS

Furniture
Linen
Crockery
Silverware
Glassware
Disposables
Special Equipment (Trolleys, Electrical equipment etc)

(P): FOOD & BEVERAGE SERVICE PRACTICAL – I
PRACTICALS

40 HRS

The syllabus in practical contains the following topics which may be distributed in 10 weeks of 4 hours each.

A journal is required to be maintained by every student in relation to the practical syllabus as endorsed by the subject teacher and the external examiner.

WEEK 1	Briefing/debriefing
WEEK 2 - 3	Identification of Equipment
WEEK 4 - 6	Laying and relaying a table cloth, Napkin folds
WEEK 7 – 8	setting a TDH/A la Carte cover, Service of water
WEEK 9	Restaurant service and dining etiquettes
WEEK 10	Mise- en- Scene/ Mise -en Place

Examination pattern: (35MARKS)

- Students will be asked to identify any 10 Food and Beverage Service equipments from the display. **(10 marks)**
- Setting up of one cover (TDH / A' la carte) **(5 marks)**
- Napkin folding (2nos : one lunch fold and one dinner fold) **(5 marks)**
- Laying / Relaying of table cloth **(5 marks)**
- Service of water (bottle / jug) **(5 marks)**
- Journal and Viva **(5 marks)**

INTRODUCTION TO TOURISM

60 Marks

Unit – I

Introduction to Tourism - Tourism: definition, meaning, nature and scope; Tourist, travelers, visitor, transit visitor and excursionist - definition and differentiation; Leisure, recreation and tourism and their Interrelationship; Concept of tourism resource, attraction, product, market, industry and destination in the context of tourism; Components and elements of tourism: Intermediaries and suppliers; The tourism system; Types and typologies of tourism; Approaches to study tourism

Unit – II

Historical Dimensions of Tourism - Travel and tourism through the Ages: Early Travels, 'Renaissance' and „Age of Grand Tours'; Emergence of modern tourism, concept of “Paid holiday”; Understanding tourism motivations ; Factors affecting growth and development of International and national Tourism; Concept of Push and Pull factors in Tourism; Impacts of Industrialization and Technological Advancements on tourism industry

Unit – III

Infrastructure in Tourism - Tourism Infrastructure - Types, Forms and Significance; Accommodation: Forms and types; Transport Sectors: Modes and relative significance; Other support Infrastructures required for tourism

Unit – IV

Tourism Demand and Supply - Concept of demand and supply in tourism; Unique features of tourist demand; Constraints in creating ideal destination

Unit – V

Significance of Tourism Industry - Economic impacts of tourism: income and employment, multipliers of tourism, balance of payments, foreign exchange etc. ; Socio-cultural impacts of tourism: cultural exchange among nations and international understanding; Impacts of tourism on ecology and environment.

Bartending

60marks
40hrs

The syllabus in Theory contains the following topics which may be distributed in 10 weeks of 4 hours each.

A journal is required to be maintained by every student in relation to the theory syllabus endorsed by the subject teacher and the external examiner.

Unit-1

INTRODUCTION TO BARTENDING

Meaning, Role of Bartender, Characteristics of great bartenders ,
8hrs

Unit-2

8hrs

TOOLS OF THE TRADE

Bartender Terminologies
Glassware and other equipments

Unit-3

8hrs

PREPARING FOR A SHIFT

Bar Preparations
Bartender Final Readiness Checklist

Unit-4

8hrs

Product Specify {wine/beer}
Cocktails
Non- Alcoholic Beverages

Unit-5

8hrs

PRODUCTIVITY BEHIND THE BAR

Working as a Team | OWN YOUR ZONE

Basics of Hotel Operations

60 Marks

Unit – I

Introduction and overview of accommodation industry in India- Classification of hotels-Heritage Hotels - Departments of hotel - Hotel categories

Unit - II

Hotel Front Office – Functions – Organization structure – various personnel, guest cycle activities, night audit and its functions, registration, front office systems, front office documents, front office communication, qualities required by front office personnel, room tariff, room plans and types.

Unit – III

Housekeeping department – definition, organization structure, functions, job descriptions of executive house keeper, assistant house keeper, housekeeping equipments types of rooms and beds, role of housekeeping in guest satisfaction and repeat business – types of keys

Unit – IV

Food and Beverage department and its functions, Structure, responsibilities of food and beverage personnel, job description of food and beverage manager, production staff, the beverage staff, methods of food and beverage cost control, tasks in restaurant services, service systems,

Unit - V

Hotel Marketing Department its functions, organization structure, job descriptions, hotel sales, methods used, back office functions and organization structure

Semester - II

2.2(T): FOOD & BEVERAGE PRODUCTION-II

THEORY	40 HRS
MODULE 1 AIMS AND OBJECTIVES OF COOKING FOOD	06 HRS
1.1 Importance of cooking food 1.2 Effects of action of heat on food- cereals, pulses, starchy vegetables, green leafy vegetable sweetening agents, meat, fish, eggs, dairy products, dairy fat, vegetable oils and fats, animal fat, nuts and oil seeds	
MODULE 2 ART OF COOKERY	04 HRS
Styles of Cookery-Oriental/Asian/European/Continental/Pan American History and Development of Modern Cuisine-Classical and Contemporary	
MODULE 3 STOCKS, SAUCES AND SOUPS	12 HRS
Types of Stocks, Mirepoix, Bouquet Garni, & its Uses Basic mother sauces, derivatives, Thickening agents used in sauces rectification of faulty sauces, miscellaneous sauces & Gravies, Jus roti and Jus lie Soups– Classification, principles, garnishing and accompaniments Popular international soups	
MODULE 4 FOOD PRESERVATION	05 HRS
Methods of Food Preservation Physical and chemical agents in food preservation Preservation of perishable foods	
MODULE 5 CHEESE	05 HRS
Manufacturing process Types of cheese according to texture Uses of cheese in cookery Famous cheese of the world	
MODULE 6 BAKERY AND CONFECTIONERY	08 HRS
Role of ingredients in baking Types of Dough-Bread Types of batters-pancakes Types of Breads-Names and description of Breakfast, Lunch, Snack and International breads Glossary of Bakery Terms	

2.2(P): FOOD & BEVERAGE PRODUCTION-II

PRACTICALS

40 HRS

The syllabus in practical contains the following topics which may be distributed in 10 weeks of 4 hours each.

Indian cuisine- 10 Menus with four preparations in each

WEEK 1	Punjabi cuisine
WEEK 2	Awadhi cuisines
WEEK 3	Bengali cuisines
WEEK 4	Hyderabadi cuisines
WEEK 5	Chettinad cuisines
WEEK 6	Goan cuisines
WEEK 7	Kerala cuisines
WEEK 8	Mangalorean cuisines
WEEK 9	Karnataka cuisines
WEEK 10	Mughlai cuisines

PRACTICAL EXAMINATION FOR II SEM

TOTAL MARKS: 50 MARKS

INTERNAL EXAMINER 15 MARKS TO BE SUBMITTED TO UNIVERSITY

EXTERNAL EXAMINER 35 MARKS TO BE AWARDED THROUGH PRACTICAL EXAMINATION

A. Journal – 5 marks

The student is required to present a neat and covered certified journal containing all the recipes, diagrams and other information as given by the teacher.

B. First course- 5 marks

The first course which may be soup or starter will be evaluated for taste, texture, appearance and palatability

C. Second course – 10 marks

The second course which may be entrée or main course will be evaluated for taste, texture, appearance and palatability

D. Third course- Accompaniment-5 marks

The third course which may be a vegetable preparation or bread preparation will be evaluated for taste, texture, appearance and palatability

E. Fourth course- Dessert- 5 marks

The fourth course which is a sweet preparation will be evaluated for taste, texture, appearance and palatability

F. Viva- 5 marks

The viva will be conducted by the external examiner and will pertain to the menu that have been given for the examination

2.3(T): FOOD & BEVERAGE SERVICE - II

THEORY		40 HRS
MODULE 1	Types of service and menus Table Service- French, Russian, English, American, Silver Assisted service-carver, Buffet Self-service, cafeteria Specialized service-gueridon, automated, tray, trolley etc.	04HRS
MODULE 2	Menu Planning Introduction Types of menus Rules to be observed while planning menus Classical French Menu - 13 courses Menu Terms Food and its accompaniments with cover Basics of Menu Design	10 HRS
MODULE 3	Break Fast Types – Continental, English, Buffet, Indian Cover set up and service	04HRS
MODULE 4	Non Alcoholic Beverages Classification Hot Beverages – Tea, Coffee, Cocoa - production, types, brand names and service Cold Beverages – waters, juices, milk based, syrups, squashes, aerated – types, brands and service	10 HRS
MODULE 5	In-Room Dining Layout and design Cycle of service Forms and formats- RSOT control sheet, Waiter's card, Breakfast Door Knob, Amenity Voucher	04HRS
MODULE 6	Function catering and Buffet Types of functions Banquet menu Table and seating plans Booking procedure with forms and formats- BFC, Booking Diary, Function of the Day, Banquet seating calculation Introduction to Buffet- Services, Themes and equipment	08HRS

(P): FOOD & BEVERAGE SERVICE PRACTICAL – II

PRACTICALS

40HRS

The syllabus in practical contains the following topics which may be distributed in 10 weeks of 4 hours each.

A journal should be maintained by every student, in relation to the practical syllabi duly endorsed by the subject teacher and the external examiner.

WEEKS 1-4	Compiling of a menu in French
WEEK 5-6	Cover Set up, Service sequence.
WEEK 7	Silver services, Pre plated service
WEEK 8	BFP Compiling
WEEK 9	Service of non-alcoholic beverages
WEEKS 10	Room service tray set ups

Examination pattern: (35 MARKS)

- **Menu Compilation:** Students are required to compile a five course French TDH menu with explanation, by picking a slip which has the necessary guidelines. Each student should set a cover and serve a course (Main course by silver service and the rest being pre plated). A pre designed blank menu card should be brought to write the menu. **(15 Marks)**
- **Room Service Tray set ups:** (Continental Breakfast, English Breakfast, Indian Breakfast) **(5 marks)**
- **Service of Non Alcoholic Beverages:** Taking an order and service of Non Alcoholic Beverages **(5 Marks)**
- **BFP Compiling:** (Annual General Body Meeting / Cocktail Dinner / Wedding Reception / Conference / Board Meeting / Theme dinner) **(5 Marks)**
- **Journal and Viva:** (5 Marks)

ACCOMMODATION MANAGEMENT

60 Marks

UNIT - I ORGANISATION OF FRONT OFFICE AND HOUSEKEEPING – Layout, staff, duties and responsibilities of front office staff, symbols used in Front Office, Flow chart of Front Office, Co-ordination of Front Office with other departments, Functions of receptionist. LOBBY

& BELL DESK OPERATION – Role of Lobby Manager, Role of Guest Relations Executive, Functions of Bell Desk, Bell Desk Layout and equipment, s staff organization and luggage handling procedure on guest arrival and departure, Left Luggage Procedure. Organisation of Housekeeping - Layout, Staff Organization, brief outline of duties of staff in Housekeeping department, duties of executive Housekeeper.

UNIT - II RESERVATION - Importance of reservations, Functions of reservations, Sources and modes of reservations, Reservation enquiry – use of letter, fax, telephone and e-mail, Methods of recording booking, over booking, confirming bookings, Group reservations and VIP reservations, instant reservation, instant reservation systems, Central reservation systems. Cancellation and amendments, Forms and formats used in reservation, Reservation process, Group reservation.

UNIT– III REGISTRATION – Various types of registration, Documents Generated Registration process

INFORMATION – Functions of information section, Guest Alphabetical Index rack, Message Handing, Handling Guest Rooms keys.

UNIT– IV HOUSEKEEPING CONTROL DESK Importance and role of control desk – Handling telephone calls – Co-ordination with various departments – Handling difficult situations, Forms, Formats and registers used. Duty allotment and Duty chart, Leave application procedures, briefing and De-briefing staff, Gate pass procedures, Housekeeping purchases and Indents, Security system, protecting guest, Safe deposit, emergency procedures, master keys.

UNIT– V Linen & Laundry – Layout of linen & laundry room, types of linen, storage of linen, Linen exchange procedure inventory & stock, textiles, types of fibers & fabrics used in hotels.

ADVENTURE TOURISM

60 marks

Unit I:

Adventure Tourism: Concept of adventure tourism, classification of adventure tourism, Adventure on Ground: Mountain climbing, trekking, skiing, ice skating, motor car rally, rock climbing, camel safari, bungee jumping. HMI, NIM.

Unit II:

Adventure in Water: - River running-canoeing, kayaking, white water rafting, diving, rowing, surf 15 boating, wind surfing etc. River reading

Unit III:

Adventure in Air:- Ballooning, parachuting & sky diving, paragliding, Para sailing, gliding, soaring, hang gliding, micro lighting, weather observations.

Unit IV :

Future prospects of adventure tourism in India, Importance of human resource in adventure tourism, emerging trends of adventure tourism , adventure tourism institutions in India.

Unit V :

Safety and Precautionary Measures for Adventure Tourism(Land, Air, Water)

Accommodation Management

60 marks

UNIT - I ORGANISATION OF FRONT OFFICE AND HOUSEKEEPING – Layout, staff, duties and responsibilities of front office staff, symbols used in Front Office, Flow chart of Front Office, Co-ordination of Front Office with other departments, Functions of receptionist. LOBBY

& BELL DESK OPERATION – Role of Lobby Manager, Role of Guest Relations Executive, Functions of Bell Desk, Bell Desk Layout and equipment, staff organization and luggage handling procedure on guest arrival and departure, Left Luggage Procedure. Organisation of Housekeeping - Layout, Staff Organization, brief outline of duties of staff in Housekeeping department, duties of executive Housekeeper.

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UNIT– V Linen & Laundry – Layout of linen & laundry room, types of linen, storage of linen, Linen exchange procedure inventory & stock, textiles, types of fibers & fabrics used in hotels.

From
BOS chairman
BBA-TH

To
The Registrar
University of Mysuru

Sir,

AC-
EB

AC-6
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Following is the amended BBA-TH NEP based 1st semester program structure for the year 2021-22.

BBA (Tourism and Hospitality)
Proposed Scheme of Teaching & Evaluation for BBA (Basic/Honors in Tourism and Hospitality) with Tourism and Hotel Management as Core subject

Semester I

Sl. No	Course code	Title of Course	Category of Courses	Teaching hours per week (L+T+P)	SEE	CIE	Total Marks	Credits
1	Lang. 1.1	Language - I	AECC	3+1+0	60	40	100	3
2	Lang. 1.2	Language - II	AECC	3+1+0	60	40	100	3
3	BBATH 1.1	Food & Beverage Production - I	DSC	3+0+2	60	40	100	4
4	BBATH 1.2	Food & Beverage Service - I	DSC	3+0+2	60	40	100	4
5	BBATH 1.3	Introduction to Tourism	DSC	4+0+0	60	40	100	4
6	BBATH 1.4	Digital Fluency	SEC-SB	1+0+2	25	25	50	2
7	BBATH 1.5	Bar tending/Basics of Hotel Operations	OEC	3+0+0	60	40	100	3
8	BBATH 1.6	Yoga	SEC-VB	0+0+2	0	25	25	1
9	BBATH 1.7	Health & Wellness	SEC-VB	0+0+2	0	25	25	1
Sub - Total (A)					385	315	700	25

Seal and Signature
Principal

714va Vikas College of Hotel Management
& Catering Technology

Chairman BOS
CHAIRMAN
DOS in Business Administration (BIMS)
UNIVERSITY OF MYSORE
Manasagangotri, MYSORE-570006