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UNIVERSITY OF MYSORE

Estd. 1916

Vishwavidyanilaya Karyasoudha
Crawford Hall, Mysuru- 570 005

No.AC6/153/2020-21

Dated: 10-10-2022

Notification

Sub:- Syllabus of III & IV semester of B.B.A.(Tourism and Hospitality)
Programme from the academic year 2022-23 as per NEP-2020.


- Ref:-** 1. BOS in Business Administration meeting held on 26-08-2022
2. Decision of the Faculty meeting held on 07-09-2022.
3. Decision of the AC meeting held on 23-09-2022.

The Board of Studies in Business Administration (UG) which met on 26-08-2022 has recommended and approved III & IV semester syllabus and pattern of Examination of B.B.A.(Tourism and Hospitality) Programme from the Academic year 2022-23 as per NEP -2020.

The Faculty of Commerce and Academic Council at their meetings held on 07-09-2022 and 23-09-2022 respectively has also approved the above said syllabus and hence 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

DRAFT APPROVED BY THE REGISTRAR


Deputy Registrar (Academic)
Deputy Registrar (Academic)
University of Mysore
Mysore-570 005

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, Manasagangotri, Mysuru.
6. The Director, PMEB, 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

DRAFT AS PROVIDED BY THE REGISTRAR

Deputy Registrar (Academic)
University of Mysore
T. Narayana Murthy
Mysuru

1. All the Principal of affiliated Colleges of the University of Mysore Mysuru. Those who are sending B.B.A. (III) Courses.
2. The Registrar (Examination) University of Mysore, Mysuru.
3. The Chairman BOSBOK, in Business Administration (BMS), Manasagangothri, Mysuru.
4. The Dean, Faculty of Commerce, UOS in Commerce, Manasagangothri, Mysuru.

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 Under NEP-2021-22.

III and IV semester

2022

Course Structure

Semester III								
Sl. No.	Course Code	Title of the Course	Category of Courses	Teaching Hours per Week (L + T + P)	SEE	CIE	Total Marks	Credits
19	Lang.1.1	Language - I	AECC	3+1+0	60	40	100	3
20	Lang.1.2	Language – II	AECC	3+1+0	60	40	100	3
21	BBATH3.1	Food and Beverage Production-III	DSC	3+2+0	60	40	100	3
	3.1A	Practicals		0+0+4	15	10	25	1
22	BBATH3.2	Food and Beverage Service-III	DSC	3+2+0	60	40	100	3
	3.2A	Practicals		0+0+4	15	10	25	1
23	BBATH3.3	Front Office Operations	DSC	3+2+0	60	40	100	3
	3.3A	Practicals		0+0+4	15	10	25	1
24	BBATH3.4	Artificial Intelligence	SEC	1+0+2	25	25	50	2
25	BBATH3.5	Sports	SEC VB	0+0+2	-	25	25	1
26	BBATH3.6	NCC / NSS / R&R(S&G) / Cultural	SEC VB	0+0+2	-	25	25	1
27	BBATH3.7	Food Safety and Nutrition / Event Management	OEC	3+0+0	60	40	100	3
Sub –Total (C)					430	345	775	25

Semester IV								
Sl. No.	Course Code	Title of the Course	Category of Courses	Teaching Hours per Week (L + T + P)	SEE	CIE	Total Marks	Credits
28	Lang.1.1	Language - I	AECC	3+1+0	60	40	100	3
29	Lang.1.2	Language – II	AECC	3+1+0	60	40	100	3
30	BBATH4.1	Tourism Development	DSC	3+2+0	60	40	100	4
31	BBATH4.2	Food and Beverage Production-IV	DSC	3+2+0	60	40	100	3
	4.2A	Practical		0+0+4	15	10	25	1
32	BBA.TH4.3	House Keeping Management	DSC	3+2+0	60	40	100	3
	4.3A	Practical		0+0+4	15	10	25	1
33	BBATH4.4	Constitution of India	AECC	2+0+0	25	25	50	2
34	BBATH4.5	Sports	SEC VB	0+0+2	-	25	25	1
35	BBATH4.6	NCC / NSS / R&R(S&G) / Cultural	SEC VB	0+0+2	-	25	25	1
36	BBATH4.7	Food Safety and Quality Control / Front office Operations	OEC	3+0+0	60	40	100	3
Sub –Total (D)					415	335	750	25

Detailed syllabus of III Semester

FOOD AND BEVERAGE PRODUCTION –III

THEORY

Credit:03

UNIT 1 ART OF COOKERY

Style of cookery – oriental/Asian/European/Continental/Pan American.

History and Development of Modern Cuisine – Classical and Contemporary.

UNIT 2 BASIC PRINCIPLES OF FOOD PRODUCTION

VEGETABLE AND FRUIT COOKERY

- A. Introduction – classification of vegetables
- B. Pigments and colour changes
- C. Effects of heat on vegetables
- D. Cuts of vegetables
- E. Classification of fruits
- F. Uses of fruit in cookery
- G. Salads and salad dressings

STOCKS

- A. Definition of stock
- B. Types of stock
- C. Preparation of stock
- D. Recipes
- E. Storage of stocks
- F. Uses of stocks
- G. Care and precautions

SOUPS

- A. Classification with examples
- B. Basic recipes
- C. Consommés
- D. Garnishes and accompaniments

SAUCES

- A. Classification of sauces
- B. Recipes for mother sauces
- C. Derivatives

UNIT 3 MEAT COOKERY

- A. Introduction to meat cookery
- B. Cuts of beef/veal
- C. Cuts of lamb/muttons
- D. Cuts of pork
- E. Variety meats (offals)

EGG COOKERY

- A. Introduction to egg cookery
- B. Structure of an egg
- C. Selection of egg
- D. Uses of egg in cookery

- E. Methods of cooking egg

FISH COOKERY

- A. Introduction to fish cookery
- B. Classification of fish with examples
- C. Cuts of fish
- D. Selection of fish and shell fish
- E. Cooking of fish (effects of heat)

RICE, CEREALS & PULSES

- A. Introduction
- B. Classification and identification
- C. Cooking of rice, cereals and pulses
- D. Varieties of rice and other cereals

UNIT4 BAKERY:

i) PASTRY

- A. Short crust
- B. Laminated
- C. Choux
- D. Hot water/Rough puff
 - Recipes and methods of preparation
 - Differences
 - Uses of each pastry
 - Care to be taken while preparing pastry
 - Role of each ingredient
 - Temperature of baking pastry

ii) SIMPLE BREADS

- A. Principles of bread making
- B. Simple yeast breads
- C. Role of each ingredient in bread making
- D. Baking temperature and its importance

UNIT 5 PASTRY CREAMS

- A. Basic pastry creams
- B. Uses in confectionery
- C. Preparation and care in production

PRACTICAL :
Credit:02

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 - Maharashtra cuisine
- Week 2 - Punjabi
- Week 3 - West Bengal
- Week 4 - Gujarat
- Week 5 - Kashmiri
- Week 6 - Tamil Nadu
- Week 7 - Assam
- Week 8 - Bihar
- Week 9 - Kerala
- Week 10 - Andhra

FOOD AND BEVERAGE SERVICE - III

THEORY

Credit: 03

Module 1:

10HOURS

WINES - Introduction & Definition - Classification - Table/still/Natural – Fortified Sparking Aromatized - Wine producing Countries of The World Including India. Principal Wine Regions of France, Germany, Italy, Spain, Portugal, and New World wine producing countries.

Module 2:

10HOURS

SPIRITS - Introduction and Definition, Production of Spirit , Pot-Still method, Patent still method, Whisky, Rum, Gin, Brandy, Vodka, Tequila, Other spirits, Proof spirits - Different Scales, Service

Module 3:

04HOURS

APERITIFS – Definition, Types, Service

Module 4:

06HOURS

LIQUEURS – Definition, Production, Service

Module 5:

10HOURS

COCKTAILS - Definition, History in Brief, Classification, Cocktail Bar equipments, Preparation & Service of Cocktails, Mock tails/Specially Coffees GLOSSARY OF TERMS RELATED TO ALCOHOLIC BEVERAGES

PRACTICALS:

Credit: 02

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

WEEK 1	Service of Wines
WEEK 2	Service of Whisky
WEEK 3	Service of Rum
WEEK 4	Service of Gin
WEEK 5	Service of Brandy
WEEK 6	Service of Vodka
WEEK 7	Service of Tequila
WEEK 8	Service of Aperitifs
WEEK 9	Service of Liqueurs
WEEK 10	Service of Cocktails

FRONT OFFICE OPERATIONS

Theory:

Total Credit:03

UNIT 1

08hrs

Introduction to Tourism, Hospitality & Hotel Industry – Tourism and its importance, Hospitality and its origin hotels & their evolution and growth, a brief introduction to hotel core areas with special reference to the front office.

UNIT 2

10hrs

Classification of Hotels – based on size, star, location, clientele, ownership basis, independent hotels, management contracted hotel, chains, franchise/affiliated, supplementary accommodation, timeshares and condominium. Types of Rooms – Single, Double, Twin, Suite, food/meal plans, Types of room rates. (Rack, FIT, crew, group, corporate, weekend, etc.), Guest types - FIT, VIP, Business Travellers, GIT, Special Interest Tours, Domestic, International.

UNIT 3

10hrs

Front office department: Sections & Layouts of front office department, coordination of front office with other departments of the hotel, front office equipment (non-automated, semi-automated and automated), functions, procedures & records.

UNIT 4

8hrs

Front office organization - Functional Areas, Front office Hierarchy, Duties and responsibilities, Personality traits, Rules of the house-for guests & staff

UNIT 5

8 hrs

Reservation and registration process-lobby-Bell Desk - Functions, Procedures & Records-check in and checkout Procedure.

PRACTICALS:

Credit :02

1. Appraisal of front office equipment and furniture
2. Rack, Front desk counter & bell desk
3. Filling up of various forms in the front desk
4. Welcoming of guest
5. Telephone handling
6. Roleplay:
 - a. Reservation
 - b. Arrivals
 - c. Luggage handling
 - d. Message and mail handling
 - e. Guest cycle

Reference Books:

- Hotel Front Office – A Training Manual By Sudhir Andrews
- Hotel Front Office Training Manual By SuvradeepGaurangaGhosh
- Front Office Management in Hotel By B.K.Chakravarthy
- Front Office Management By R.K.Singh
- Hotel Front Office Operations and Management By Jatashankar R Tewari
- Managing Front Office Operations By Michael L. AHLEA
- Front Office Operations by Bhatnakar

FOOD SAFETY AND NUTRITION

Total Credit:03

Module – I

10hrs

Introduction - Nutrition and its relation to health, Nutrients, Food groups, basic terminologies and Hygiene, Sanitation, Importance of hygiene and sanitation in the Hospitality Industry. Personal hygiene for staff members in the production areas in preparing food or coming in touch with food and beverages. Personal hygiene for staff coming in touch with guests.

Module – II

10hrs

Vitamins and Minerals - (a) Water-soluble vitamins – functions, Deficiency, Sources, (b) Fat-Soluble vitamins - Functions, Deficiency, Sources. (c) Major minerals - calcium, phosphorus, Magnesium, Iron, Sodium, Chloride, Potassium, Iodine, Fluorine - Definition, Functions, Deficiency, and Sources. (d) Minor minerals - Definition of Molybdenum, Zinc, Copper, Sulphur, Chromium. (e) Water.

Module – III

10hrs

Nutrients : (a) Carbohydrates - Definition, classification, Functions, Sources of Carbohydrates, Deficiency and excess intake (b) Lipids - Definition, classification, function, sources, Deficiency, and Excess intake, Refined and Hydrogenated fats. (c) Proteins - Definitions, Classification, Function, Amino Acids, Sources of Proteins, deficiency.

Module – IV

06hrs

Sanitation - Proper care and food sanitation, Food handling for kitchen and service staff, High-risk Foods, Preventing Contamination, Temperature Control, Storage of various food materials, Food hygiene regulation.

Module – V

06hrs

Food Safety - Basic Introduction To Food Safety, Food Hazards and Risks, Contaminants and Food Hygiene, Food Safety Regulations, Food Safety Act, HACCP and Its terminologies, Food labeling.

Reference Books:

- Food Science and Nutrition - Sunetra Roday
- Food Hygiene - Kavita Ed Marwaha
- Clinical Dietetics & Nutrition by F.P. Anita
- Fundamentals of Food and Nutrition, Mudambi and Rajgopal
- Food Science & Nutrition – Srilakshmi

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EVENT MANAGEMENT

Total Credits: 3

Module 1:**10 Hrs**

Introduction to event management: Meaning-Definition -types of event- Elements of Event-event team -code of ethics- Major characteristics- Broad classification of Events -Event management- principles of event management- Five C's of event management-Event manager-role-event organization Chart-Authorities.

Module 2:**10 hrs**

Event Planning-Concept-Process –Initial planning – Planning a meeting - purpose – visualization – Pre-event and Post event Activities-Venue selection-layout diagram-controlling and monitoring-Event Marketing-promotion-Advertisement-social media-sponsorship-Food and beverage-risk management-event evaluation-Technologies used in Event Planning. .

Module 3:**08hrs**

Event Leadership, Safety & Security: skills for team leadership, group development, managing meeting, occupational safety, crowd management, emergency planning & reporting.

Module 4:**08hrs**

Event Budgeting and Fiscal Management –Elements - Sources of funding – identifying income and expenditure-location- site selection – location requirements – hotel – conventional centers – contracts – suppliers and services – food and beverages.

Module 5:**06hrs**

MICE Tourism- Components of MICE- Economic and social significance of MICE.- Criteria's required for a MICE destination,-major MICE destinations in the world & in India- Case studies.

BOOKS FOR REFERENCE:

1. Event Planning Ethics and Etiquette: A Principled Approach to the Business – Judy Allen
2. Event Planning –Judy Allen
3. Meeting Spectrum – Rudi .R Right
4. Meeting Conventions and exposition and introduction to industry – Rhoda J.Montgomery

Detailed syllabus of IV Semester

Total Credits: 4

Tourism Development

Unit -1

The concept of Tourism: Travel and tourism:-Definitions, Components of tourism, Historical development of tourism- The product- destinations purpose of visits by tourists – Attractions amenities – component products i.e. Transport - Accommodation -Catering -Entertainment - Other Services.

Unit -2

Types of tourism: Mass tourism and alternative tourism, Leisure tourism, Cultural tourism, Health tourism, Eco tourism, Sustainable tourism, Responsible tourism, Adventure tourism, Pilgrimage tourism, Business tourism

Unit -3

Tourism organization: Need for organization. National Tourism Organization, UNWTO, IATA, ICAO, UFTAA, WTTC, PATA, TAAI, IATO, ITDC

Unit- 4

Tourist Behavior: Tourism system, Travel motivators, Types of tourists-Interactional models- Cognitive-normative models

Unit -5

Transportation: Types of transportation. Air transportation-Major airports in India-Airlines of India, Water transportation-Road and Rail transportation in India

Reference:

- Principles and practice of Management–A.K.Bhatia
- Travel Agency Management – Mohinmdar Chand
- Travel management-JagmohanNegi
- Successful tourism planning-Prannath Seth

FOOD AND BEVERAGE PRODUCTION-IV

Theory:

Credit:03

Unit-1

Culinary Terms -Indian & Western Rechaufe cooke-Basic principles -Types of salads & different salad dressings Sandwiches-Different types. Definition. Preparation. Spreads.

Unit-2

Colour pigments-Types, Effect Of Heat Poultry, games and birds-Cuts, Selection, Preparation , - Menu Example & garnishes

Unit-3

Meat -Pre- slaughtering steps, Structure, Factors Beef Cookery -Selection, Cuts & joints, Steak Cookery Pork-Selection, Cuts, Ham, Bacon, Salami, Sausages Lamb &Mutton-Classification, joints • Use, menu examples

Unit-4

Bakery theory-Principles, Bread making, Faults & remedies-General idea of cakes, pastries, sponge & icing.

Unit-5

Basic pasta-Manufacturing types, Description &use-Convenience food , types & advantages Food preservation -Long & short term preservation Milk &milk products.

PRACTICAL

Credit:02

Week 1- Masala bhat, Masala Fried Fish ,Carrot cuchumber, Srikhand

Week 2- Masala Bread ,Coconut Cookies, Jam Ring ,Eggless Cake

Week 3 - Vagharelo Bhaat, Bhakari , Fish Patia, Doodhi Nu Muthia, Basundi

Week 4 -Ghee Bhaat ,Doi Maach, Tooria Posts Charchari, Gulab Jamun

Week 5-Fruit Cake ,Brioche, Masala Buns, Pudding

Week 6 -Keema Pulao, Chauli Beans Usal, Sweet and Sour Suran, Khaman kakdi, besan ladoo

Week 7 -Lemon Curd Tart, Baba-au-rum, Vol-au-vent(chicken Mushroom)

Week 8-Prawn pulao, Fish Caldeen, Cashew potato curry, Tomato Cuchumber

Week 9 -Poories, Moong dal Khichadi, Mutton Kholapuri, Pakoda Kadi

Week10- Aloo ghobi ki Taheri, Shahi Paneer, Rajma masala, Misse Roti, Jallebi

HOUSE KEEPING MANAGEMENT

Total Credit: 03

Sl.No.	Topic (Theory)	Hours
01	THE ROLE OF HOUSEKEEPING IN HOSPITALITY OPERATION Role of Housekeeping in Guest Satisfaction and Repeat Business	02
02	CLEANING ORGANISATION A. Principles of cleaning, hygiene and safety factors in cleaning B. Methods of organising cleaning C. Frequency of cleaning daily, periodic, special D. Design features that simplify cleaning E. Use and care of Equipment	08
03	CLEANING AGENTS A. General Criteria for selection B. Classification C. Polishes D. Floor E. Use, care and Storage F. Distribution and Controls G. Use of Eco-friendly products in Housekeeping	12
04	COMPOSITION, CARE AND CLEANING OF DIFFERENT SURFACES A. Metals B. Glass C. Leather, Leatherites, Rexines D. Plastic E. Ceramics F. Wood G. Wall finishes H. Floor finishes	12
05	KEYS A. Types of keys B. Computerised key cards C. Key control	03
06	ROOM LAYOUT AND GUEST SUPPLIES A. Standard rooms, VIP ROOMS B. Guest's special requests	03

**PRACTICAL
Credit:02**

Sl. No.	Topic	Hours
01	Room Layout and Standard Supplies	06
02	Identification of Cleaning Equipment	04
03	Cleaning of different surfaces <ul style="list-style-type: none"> • Daily • Periodic • Special tasks 	16
04	Maid's Trolley – Setting up a trolley	02
05	Bed making	12
06	Daily cleaning of guestrooms & bathrooms	12
07	Public Area Cleaning	06
08	Guest Room Inspection	02

OEC

FOOD SAFETY AND QUALITY CONTROL

UNIT-I (10Hours)

Principles of Quality control of foods –Raw material control, processed food control and finished product inspection. Leavening agents- classification, uses and optimum levels. Food additives - Preservatives, colouring, flavouring, sequestering agents, emulsifiers, antioxidants.

UNIT-II (10 Hours)

Standardisation systems for quality control of foods:-National and International standardization system, GMP, GHP. Different types of food grade materials. Food adulteration - Common adulterants in foods and tests to detect common adulterants.

UNIT-III (08 Hours)

Standards for foods: Cereals and pulses, milk and milk products, Coffee, tea, sugar and sugar products.

UNIT-IV (08 Hours)

Methods for determining quality - Subjective and objective methods. Sensory assessment of food quality-appearance, color, flavour, texture and taste, different methods of sensory analysis, preparation of score card, panel criteria, sensory evaluation room.

UNIT-V (08 Hours)

Food safety, Risks and hazards: Food related hazards, Microbial consideration in food safety, HACCP-principles and structured approach.

Reference Books:

1. Food science-Norman potter
2. Food Technology-Presscott.S.C.and Procter
3. Food chemistry-Meyer
4. Food science, Chemistry and experimental foods-M.Swaminathan
5. Food chemistry-Lee
6. Food science-Srilakshmi(2001)2nd edition, New age international publishers- (2001)

FRONT OFFICE OPERATIONS

Total Credits: 03

UNIT 1

08hrs

Introduction to Tourism, Hospitality & Hotel Industry – Tourism and its importance, Hospitality and its origin hotels & their evolution and growth, a brief introduction to hotel core areas with special reference to the front office.

UNIT 2

10hrs

Classification of Hotels – based on size, star, location, clientele, ownership basis, independent hotels, management contracted hotel, chains, franchise/affiliated, supplementary accommodation, timeshares and condominium. Types of Rooms – Single, Double, Twin, Suite, food/meal plans, Types of room rates. (Rack, FIT, crew, group, corporate, weekend, etc.), Guest types - FIT, VIP, Business Travellers, GIT, Special Interest Tours, Domestic, International.

UNIT 3

10hrs

Front office department: Sections & Layouts of front office department, coordination of front office with other departments of the hotel, front office equipment (non-automated, semi-automated and automated), functions, procedures & records.

UNIT 4

8hrs

Front office organization - Functional Areas, Front office Hierarchy, Duties and responsibilities, Personality traits, Rules of the house-for guests & staff

UNIT 5

8 hrs

Reservation and registration process-lobby-Bell Desk - Functions, Procedures & Records-check in and checkout Procedure.

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