





## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM 201	<b>Title of the Course</b>	Food Production Operations-1(Theory)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To manage the planning, factors, and types of menus, one needs to understand the points to be considered while planning the menu.						

Course Outcomes	
<b>CO1</b>	To understand definitions uses and types of menus with standard recipe formulation and its format use in the hotel industry. Different types of breakfast.
<b>CO2</b>	To understand production, by-products, and uses of common commodities used in the kitchen like milk, and cheese.
<b>CO3</b>	To learn about salads its origin, types, and dressing.
<b>CO4</b>	To learn basic knowledge of Indian curry, gravies, breads, sweets & accompaniments.

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Menu planning recipe formulation -</b>	Factors affecting menu planning standard recipes: definition, writing, format, and costing. Basic principles of menu planning – recapitulation, nutritional factors for the above. Principles of indenting for volume feeding, quantity purchase & storage.	10	CO1
2	<b>Commodities</b>	Milk and milk products: composition of milk, storage, types of milk, cream, butter, curd cheese; production of cheese, classification of cheese, cheese from different countries. Vegetables: classification, selection, effects of heat. Fruits: classification, selection, uses in cookery. Nuts & seeds: definition, use.	10	CO2
3	<b>Salads</b>	Introduction, composition of salads, types of salad, salad dressing, emerging trends in salad making, and salient features of preparing good salads.	10	CO3
4	<b>Basic Indian cookery</b>	Introduction to Indian spices & vegetables b) role of spices in Indian cookery. Masalas- a) blending of spices b) different masalas used in Indian cookery (wet & dry masalas) c) composition of different masalas d) varieties of masalas available in regional areas e) special masala blends, introduction to Indian cookery: - a) historical background b) culture c) religion d) equipment e) staple diets	15	CO4

<b>References Books:</b>											
Food Production Operations by Chef Parvinder S. Bali											
Practical Professional Cookery by Cracknell and Kaufmann											
Catering Management by Mohini Sethi & Surjeet Malhan											
Hygiene and Sanitation by S. Roday											
Indian Food: A Historical Companion by Achaya KT & Food: A Culinary History by Jean-Louis Flandrin											
<b>e-Learning Source:</b>											
<a href="https://whatscookingamerica.net/glossary/">https://whatscookingamerica.net/glossary/</a>											
<a href="http://www.foodsubs.com/">http://www.foodsubs.com/</a>											

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<b>CO1</b>	1	2	1	2	1	2	1	1	1	2	1
<b>CO2</b>	2	1	2	2	2	1	2	2	2	1	2
<b>CO3</b>	1	2	2	2	1	2	1	1	1	2	2
<b>CO4</b>	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM201P	<b>Title of the Course</b>	Food Production Operations- 1(Practical)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To manage the planning, factor and types of menu and to understand points to be consider while planning menu.						

Course Outcomes	
<b>CO1</b>	To understand Practical application in menu preparation.
<b>CO2</b>	To identify various methods of preparation.
<b>CO3</b>	To understand different types of salad making.
<b>CO4</b>	To understand the preparation of basic Indian cookery.

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Menu Planning Recipe Formulation</b>	Types of menu presentation. Different menu preparation. Indents writing for the menu according to the recipe.	5	CO1
2	<b>Commodities</b>	Milk preparation. Items to prepare include cheese. Menu according to category.	5	CO2
3	<b>Salads</b>	Different types of salad preparation including international and national salad.	2	CO3
4	<b>Basic Indian Cookery</b>	Basics preparation of Indian cookery.	3	CO4

<b>References Books:</b>	
Food Production Operations by Chef Parvinder S. Bali	
Practical Professional Cookery by Cracknell and Kaufmann	
Catering Management by Mohini Sethi & Surjeet Malhan	
Hygiene and Sanitation by S. Roday	
<b>e-Learning Source:</b>	
<a href="https://whatscookingamerica.net/glossary/">https://whatscookingamerica.net/glossary/</a>	
<a href="http://www.foodsubs.com/">http://www.foodsubs.com/</a>	

PO-PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
CO1	1	2	1	2	1	2	1	1	1	2	1
CO2	2	1	2	2	2	1	2	2	2	1	2
CO3	1	2	2	2	1	2	1	1	1	2	2
CO4	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM202	<b>Title of the Course</b>	Food Beverage Service operation-1(Theory)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To impart the working procedures and skills required in managing this department of food and beverage related to wines and beer.						

Course Outcomes	
<b>CO1</b>	To understand the making process of beer.
<b>CO2</b>	To understand the wine law of wine-producing countries.
<b>CO3</b>	To understand the making process of beer.
<b>CO4</b>	To understand the food & beverages outlets operation control system.

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Classification of Alcoholic Beverage</b>	Beer-History (A brief description of how beer came into being), Ingredients. Brewing process: Bottom fermentation; Top fermentation. Storage of beer, service of Beer. Types of beer (ales, lagers, draught, and wheat beers), Brand Names (National & International).	10	CO1
2	<b>Wine</b>	Wine Introduction to wine, cider and perry, definition of wine. Viticulture seasons, Quality of soil, and the area of production. Types & Composition of grapes and its effect on the nature of wine, wine makers' Calendar. Wine-making Methods. Wine classification & Types: table, fortified, aromatized & sparkling. Characteristics of wine: still, sweet, dry, vintage, & non-vintage.	10	CO2
3	<b>Wines of France</b>	Different regions, their geographical composition and climate, grape varieties with characteristics of wines from each region.	15	CO3
4	<b>Restaurant Operation Control System</b>	Necessity of a good control system. Functions of the control system. K.O.T./B.O.T. Taking order and presenting bills/bills voiding, cancellation method. Duplicate and triplicate checking system. Inter-departmental transfer, summary sheet, control of cash & credit sales.	10	CO4

<b>References Books:</b>											
Sudhir Andrews: F & B Service Trg. Manual											
Denni R. Lillicrap: F & B Service											
John Walleg: Professional Restaurant Service											
Brian Varghese: Professional F& B Service Management											
Brown, Heppner & Deegan: Introduction to F&B Service											
<b>e-Learning Source:</b>											
<a href="https://www.unlockfood.ca/en/Articles/Menu-Planning/7-Steps-for-Quick-and-Easy-Menu-Planning.aspx">https://www.unlockfood.ca/en/Articles/Menu-Planning/7-Steps-for-Quick-and-Easy-Menu-Planning.aspx</a>											
<a href="https://hoteltalk.app/the-role-of-a-butler/">https://hoteltalk.app/the-role-of-a-butler/</a>											

PO-PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
	CO1	1	2	1	2	1	2	1	1	1	2
CO2	2	1	2	2	2	1	2	2	2	1	2
CO3	1	2	2	2	1	2	1	1	1	2	2
CO4	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM202P	<b>Title of the Course</b>	Food Beverage Service Operation-1(Practical)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To impart working procedures and skills required in managing this department of food and beverage related to wines and beer.						

Course Outcomes	
<b>CO1</b>	To understand the making and service process of national & international wines.
<b>CO2</b>	To know about the different wine-producing countries and their specialty wine.
<b>CO3</b>	To understand the food and matching wine service harmony.
<b>CO4</b>	To learn different types restaurant systems.

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Classification of Alcoholic Beverage</b>	Beverage order taking and preparation of bot. Revision of first-year Practical's, table layout and services for different types of meals.	5	CO1
2	<b>Wine</b>	Understand the wine law of wine-producing countries. Fuels –their usage and precautions while dealing with them in f&b outlets. Services of red wine, white wine, and champagne with all the courses.	5	CO2
3	<b>Wines of France</b>	Familiarization with the glassware, equipment, and tools required in relation to beer & wine services. Preparing charts, different regions of France, and their characteristics of wine. Regions and characteristics of wine of two other countries.	3	CO3
4	<b>Restaurant Operation Control System</b>	Order taking for food & beverages, preparation for k.o.t.Understand different control systems in restaurants.	2	CO4

<b>References Books:</b>	
Sudhir Andrews: F & B Service Trg. Manual	
Denni R. Lillicrap: F & B Service	
John Walleg: Professional Restaurant Service	
Brian Varghese: Professional F& B Service Management	
<b>e-Learning Source:</b>	
<a href="https://www.unlockfood.ca/en/Articles/Menu-Planning/7-Steps-for-Quick-and-Easy-Menu-Planning.aspx">https://www.unlockfood.ca/en/Articles/Menu-Planning/7-Steps-for-Quick-and-Easy-Menu-Planning.aspx</a>	
<a href="https://hoteltalk.app/the-role-of-a-butler/">https://hoteltalk.app/the-role-of-a-butler/</a>	

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<b>CO</b>											
<b>CO1</b>	1	2	1	2	1	2	1	1	1	2	1
<b>CO2</b>	2	1	2	2	2	1	2	2	2	1	2
<b>CO3</b>	1	2	2	2	1	2	1	1	1	2	2
<b>CO4</b>	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM203	<b>Title of the Course</b>	Accommodation & Front Office Operations -1(Theory)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	This module is prescribed to appraise students about Different types of Room Rates applicable in hotels, and guest complains.						

Course Outcomes	
<b>CO1</b>	To understand the basics of room tariff
<b>CO2</b>	To handle various guest services.
<b>CO3</b>	To sewing room activities and manage the uniform room.
<b>CO4</b>	To different types of laundry and stain removal procedures.

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Room Tariff Formulation &amp; Bell desk management</b>	Factors affecting Room Tariff. The basis for establishing the end of day, Room Rate Designation Procedures: Check-in., Check-out., Left language Procedure Duties & Responsibilities of Bell Boy & Bell Captain.	10	CO1
2	<b>Guest Services</b>	Handling guest mails, Handling guest messages, Room key management. Safety deposit Locker: Procedure, Wake-up call. Paging system. Guest Complaint & Handling Procedure.	10	CO2
3	<b>Sewing room &amp; Uniform room</b>	Activities and area provided. Equipment's. Purpose of uniforms No. of sets issuing procedure & exchange of uniform. Designing a uniform. Layout and planning of the uniform room.	10	CO3
4	<b>Fibers and fabrics &amp; Stain removal</b>	Definition. Origin and classification. Characteristics of different fibers – cotton, linen, silk, polyester, nylon, acrylic. Types. Different types of strains. Cleaning methods.	15	CO4

<b>References Books:</b>											
Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).											
Hotel House Keeping – Sudhir Andrews Publisher: Tata Mc Graw Hill.											
Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.											
Bruce Braham – Hotel Front Office.											
Jatashankar R. Tewari- Hotel Front Office Operations & Management.											
<b>e-Learning Source:</b>											
<a href="https://www.bbcgoodfood.com/howto/guide/top-10-non-alcoholic-drinks">https://www.bbcgoodfood.com/howto/guide/top-10-non-alcoholic-drinks</a>											
<a href="https://www.brandwatch.com/blog/the-biggest-restaurant-industry-trends/">https://www.brandwatch.com/blog/the-biggest-restaurant-industry-trends/</a>											

PO-PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
CO1	1	2	1	2	1	2	1	1	1	2	1
CO2	2	1	2	2	2	1	2	2	2	1	2
CO3	1	2	2	2	1	2	1	1	1	2	2
CO4	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM203P	<b>Title of the Course</b>	Accommodation & Front Office Operations-1 (Practical)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	0	0	2	1
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	This module is prescribed to appraise students about different types of room rates applicable in hotels, guest complains.						

Course Outcomes	
<b>CO1</b>	To Understand knowledge about fiber, fabrics and yarn.
<b>CO2</b>	To perform Sewing room activities and managing uniform room.
<b>CO3</b>	To have Some knowledge about fiber, fabrics and yarn.
<b>CO4</b>	To understand Planning and organizing of the linen room and uniform room.

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Room tariff formulation &amp; bell desk management</b>	Bell desk activities during: - check-in & check-out. Understanding layouts of front office and housekeeping Message and mail handling and books filling up.	5	CO1
2	<b>Guest services</b>	Handling guest mails & messages. Handling various types of enquires.	5	CO2
3	<b>Sewing room &amp; uniform room</b>	Sewing room – mending and use of sewing kit. Visit to hotel laundry / commercial laundry.	2	CO3
4	<b>Fibers and fabrics &amp; stain removal</b>	Stain removal: identification and removal of the stains using the specific methods and reagents.	3	CO4

<b>References Books:</b>	
Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).	
Hotel House Keeping – Sudhir Andrews Publisher: Tata Mc Graw Hill.	
Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.	
Bruce Braham – Hotel Front Office.	
<b>e-Learning Source:</b>	
<a href="https://www.brandwatch.com/blog/the-biggest-restaurant-industry-trends/">https://www.brandwatch.com/blog/the-biggest-restaurant-industry-trends/</a>	
<a href="https://www.precog.co/blog/sustainability-food-and-beverage-manufacturing/">https://www.precog.co/blog/sustainability-food-and-beverage-manufacturing/</a>	

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
CO1	1	2	1	2	1	2	1	1	1	2	1
CO2	2	1	2	2	2	1	2	2	2	1	2
CO3	1	2	2	2	1	2	1	1	1	2	2
CO4	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM204	<b>Title of the Course</b>	Hotel Accountancy	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	5	1	0	6
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	After successful course completion, learners will be able to develop basic hotel accountancy.						

Course Outcomes	
<b>CO1</b>	To understand the basic concept of accounting.
<b>CO2</b>	To understand the double entry system journal, ledgers, various subsidiary books, cash books and final accounts.
<b>CO3</b>	To understand the concept of bank reconciliation statement.
<b>CO4</b>	To understand the use of balance sheets in hotels

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Introduction</b>	Meaning and concept of accounting, principles of accounting, subsidiaries books of account, journal entries, ledger, cash book (single, double column cash book) Trial balance: need, importance, limitations, preparation of trading and p&l account and balance sheet with simple adjustments.	22	CO1
2	<b>Bank Reconciliation Statement and Depreciation</b>	Bank reconciliation statement, depreciation: concept, rationale and methods, slm & wdv (straight line method & written down value method). 01 uniform system of accounts for hotels uniform system of accounts for hotels. Introduction to a uniform system of accounts.	21	CO2
3	<b>Analysis Of Financial Statements</b>	Introduction to financial analysis, nature, importance, and use of financial ratios, types of financial ratios: (liquidity, debt, profitability, coverage, and market value ratios etc.) Fund flow statement: its meaning, objectives, and preparation. Cash flow statement: its meaning, objectives, and preparation. Differentiate between cash flow statement and fund flow statement.	31	CO3
4	<b>Internal audit and statutory audit</b>	Internal audit and statutory audit distinction between internal audit and statutory audit implementation and review of internal audit.	16	CO4

<b>References Books:</b>	
S.N. & S.K. Maheshwari, Management Accounting.	
G.S Rawat Elementary of Accountancy.	
S.A Siddiqui Comprehensive Accountancy.	
J.R Boliboi Book-keeping.	
<b>e-Learning Source:</b>	
<a href="https://nibmehub.com/opac-service/pdf/read/Hospitality%20management%20accounting-%208th%20edition.pdf">https://nibmehub.com/opac-service/pdf/read/Hospitality%20management%20accounting-%208th%20edition.pdf</a>	
<a href="https://www.uou.ac.in/sites/default/files/slm/BHM-404T.pdf">https://www.uou.ac.in/sites/default/files/slm/BHM-404T.pdf</a>	

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<b>CO1</b>	1	2	1	2	1	2	1	1	1	2	1
<b>CO2</b>	2	1	2	2	2	1	2	2	2	1	2
<b>CO3</b>	1	2	2	2	1	2	1	1	1	2	2
<b>CO4</b>	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------





## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM205	<b>Title of the Course</b>	Bar Management	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	2	1	0	3
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To familiarize the students with the planning bar layout and bar operations function smoothly.						

Course Outcomes	
<b>CO1</b>	To understand Bar and its classification.
<b>CO2</b>	To understand preparation methods for mixed drinks.
<b>CO3</b>	To identify the layouts of different types of bars.
<b>CO4</b>	To recognize different types of bar equipment: - Large, medium & small

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Bar</b>	Introduction, beverage management, brief history types of bar lounge & bar service Organization of lounge bar syrups and other non-alcoholic beverage mix drinks.	10	CO1
2	<b>Bar Layout &amp; Planning</b>	Introduction, bar section details, bar shapes: planning criteria bars, plans, elevations & sections, themes & concepts bar equipment, glassware's.	15	CO2
3	<b>Service &amp; Selling Techniques</b>	Bartenders: job analysis salesmanship of bar attendants, guidelines for bar attendants hygiene & health bar duties, staff management qualities of a professional manager responsible service of alcohol.	5	CO3
4	<b>Bar operation &amp; Control</b>	Customer service and customer relations sales promotion & merchandising managing the service sequence method of beverage control, stock control in the bar portion control cash handling procedures, and bar licenses.	15	CO4

References Books:	
Michael M Coltman	Beverage Management
Lipenski & Lipenski	Professional Beverage Management
Mahendra Singh Negi	Handbook of Bar & Beverage
Michael M Coltman	Beverage Management

e-Learning Source:	
	<a href="https://hoteltechreport.com/news/hotel-housekeeping-duties">https://hoteltechreport.com/news/hotel-housekeeping-duties</a>
	<a href="https://www.cvent.com/en/blog/hospitality/hotel-interior-design">https://www.cvent.com/en/blog/hospitality/hotel-interior-design</a>
	<a href="https://www.hycdesign.com/blogs/design-guides/2021-new-trends-in-hotel-guestroomdecoration">https://www.hycdesign.com/blogs/design-guides/2021-new-trends-in-hotel-guestroomdecoration</a>

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<b>CO</b>											
<b>CO1</b>	1	2	1	1	1	2	1	1	1	2	1
<b>CO2</b>	2	1	2	2	2	1	2	2	2	1	2
<b>CO3</b>	1	2	2	2	1	2	1	2	1	2	2
<b>CO4</b>	2	1	2	1	2	1	2	1	2	1	2

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM206	<b>Title of the Course</b>	Hospitality Management	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	2	0	0	2
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To learn the basic concept of how the hospitality industry in India functions & what the different categories.						

Course Outcomes	
<b>CO1</b>	To understand the growth and development of international hotel chains in India.
<b>CO2</b>	To understand the linkages of the hospitality industry with another sector.
<b>CO3</b>	To understand and assess the contribution of the hospitality industry to an economy.
<b>CO4</b>	To understand the growth and development of various hospitality industry in India.

Unit No.	Title of the Unit	Topic	Contact Hrs.	Mapped CO
1	<b>Hospitality Industry</b>	Hospitality: meaning and concepts, hospitality as a career, hospitality as an industry, hospitality as support service development of hospitality industry in India, recent trends in Indian hospitality industry, significance of hospitality industry in India, problems of tourism and hospitality industry, prospects of hospitality industry. Major players in the hospitality industry in India	8	CO1
2	<b>Contribution of Hospitality Industry</b>	Hospitality industry –complementary to other sectors, linkage of the hospitality industry with other businesses, the contribution of the hospitality industry to India & global economy. Employment pattern and forecast in the hospitality industry in India. Role of information technology in the hospitality industry, the importance of responsible hospitality, human resource management.	7	CO2
3	<b>Management in Hospitality</b>	Planning in hospitality management, long-range planning tools, organizing in hospitality management, and human resource management in hospitality management.	8	CO3
4	<b>Regulations required for Hospitality Organization</b>	Classification of hotels- as per location, size, target markets, level of service, ownership & affiliation, other lodging establishment departments, laws and rules about the hospitality industry, hospitality organization-fhrai, hracc, ih&ra, customer general etiquettes, telephone handling, effective communication skills.	7	CO4

<b>References Books:</b>	
Introduction to Hospitality Industry: A Text Book Prof. S.C. Bagri & Ashish Dahiya	
Introduction to Management in the Hospitality Industry –Clayton W. Barrows, Tom Powers, Dennis Reynolds	
Introduction to Hospitality Management, 5 <sup>th</sup> edition –John .R.Walker	
<b>e-Learning Source:</b>	
<a href="https://hospitalityinsights.ehl.edu/hospitality-management">https://hospitalityinsights.ehl.edu/hospitality-management</a>	
<a href="https://www.cvent.com/en/blog/hospitality/what-is-hospitality-management">https://www.cvent.com/en/blog/hospitality/what-is-hospitality-management</a>	
<a href="https://baou.edu.in/assets/pdf/BBAATR_101_slm.pdf">https://baou.edu.in/assets/pdf/BBAATR_101_slm.pdf</a>	

PO-PSO												
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4	
<b>CO1</b>	1	2	1	2	1	2	1	1	1	2	1	
<b>CO2</b>	2	1	2	2	2	1	2	2	2	1	2	
<b>CO3</b>	1	2	2	2	1	2	1	2	1	2	2	
<b>CO4</b>	2	1	2	1	2	1	2	1	2	1	2	

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------





## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM207	<b>Title of the Course</b>	Food Production Operations-2(Theory)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	IV	3	1	0	4
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To impart fundamental knowledge of food production among students and to familiarize the students with day to day working atmosphere of the food production dept. in hotels.						

Course Outcomes	
<b>CO1</b>	To discuss about the study of various north & west regional cuisines of India.
<b>CO2</b>	To analyze the study of various south & east regional cuisines of India.
<b>CO3</b>	To identify the bakery science: bread making.
<b>CO4</b>	To elaborate on the bakery science cake making.

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Study of various north &amp; west regional cuisines of India</b>	Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipment, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.- Kashmiri Punjabi muglai /Awadh Rajasthan Maharashtrian	15	CO1
2	<b>Study of various south &amp; east regional cuisines of India</b>	Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine, Key Ingredients, Popular Foods, Seasonal Foods, Special Equipment, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods. Bengali andhra pradesh tamil nadukerala.	15	CO2
3	<b>Bakery science Bread making</b>	Identification and handling of raw materials -Wheat & wheat flour, sugar, fat, Yeast, water, salt, milk, etc. Functions of ingredients in bakery products. Method of bread making: (i) Straight dough method, (ii) Sponge and dough method, (iii) Salt delayed method, (iv) Flying ferment method. Bread faults and remedies Bread diseases Bread varieties.	15	CO3
4	<b>Bakery science cake-making</b>	Functions of ingredients. Cake-making methods: (i) Sugar batter method, (ii) Flour batter method, (iii) Blending method, (iv) Boiling method, (v) Sugar Water method, (vi) All process. Cake faults and remedies Various types of basic paste: -choux paste, short crust paste, puff paste, flaky paste, hot water paste, Danish paste.	15	CO4

<b>References Books:</b>	
The Professional Chef- Lerol A. Polsom	
Theory of cookery – Krishna Arora	
Thangam Philip - Theory of cookery-II	
<b>e-Learning Source:</b>	
<a href="https://whatscookingamerica.net/glossary/">https://whatscookingamerica.net/glossary/</a>	
<a href="http://www.foodsubs.com/">http://www.foodsubs.com/</a>	
<a href="https://foodprint.org/eating-sustainably/real-food-encyclopedia/">https://foodprint.org/eating-sustainably/real-food-encyclopedia/</a>	

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<b>CO1</b>	1	2	1	2	1	2	1	1	1	2	1
<b>CO2</b>	2	1	2	2	2	1	2	2	2	1	2
<b>CO3</b>	1	2	2	2	1	2	1	1	1	2	2
<b>CO4</b>	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM207P	<b>Title of the Course</b>	Food Production Operations- 2(Practical)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	IV	<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To impart fundamental knowledge of food production among students and to familiarize the students with day to day working atmosphere of the food production dept. in hotels.						

Course Outcomes	
<b>CO1</b>	To understand the practical application of various types of Indian regional preparation.
<b>CO2</b>	To identify various bakery practical's to cover the following.
<b>CO3</b>	To understand and prepare different menu items according to regions.
<b>CO4</b>	To identify ingredients in sweet preparation.

Unit No.	Title of the Unit	Topic	Contact Hrs.	Mapped CO
1	<b>Various types of Indian regional Preparation</b>	Punjabi menu with various sweets preparations related to Punjabi cuisine, Awadhi menu including all the famous delicacies, Hyderabad menu with all the basic preparation, south Indian menu items of different sections of the south.	5	CO1
2	<b>Bakery Practical to Cover the Following</b>	Bread making straight dough method, breakfast rolls, short crust pastry, and its products: tarts, pie, etc. Flaky & puff, pastry and their products: patties, palmers, cheese straws, vol-an-vent, cream horns, etc. Choux pastry and its products: éclairs, profit rolls. Sponge cakes: genoise.	5	CO2
3	<b>Regional Representation of the menu</b>	Different menu preparations include different regions of India, sponge, and fatless sponge. Icing: butter, icing, glazed, icing, assembling cakes, heavy cake: pound cake. Cookies with basic cookie paste.	3	CO3
4	<b>Sweet preparation of the different region</b>	Different preparations of sweets from all regions of India	2	CO4

<b>References Books:</b>											
Food Production Operations by Chef Parvinder S. Bali											
Practical Professional Cookery by Cracknell and Kaufmann											
Catering Management by Mohini Sethi & Surjeet Malhan											
Hygiene and Sanitation by S. Roday											
Indian Food: A Historical Companion by Achaya KT & Food: A Culinary History by Jean-Louis Flandrin											
<b>e-Learning Source:</b>											
<a href="https://whatscookingamerica.net/glossary/">https://whatscookingamerica.net/glossary/</a>											
<a href="http://www.foodsubs.com/">http://www.foodsubs.com/</a>											

PO-PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
CO1	1	2	1	2	1	2	1	1	1	2	1
CO2	2	1	2	2	2	1	2	2	2	1	2
CO3	1	2	2	2	1	2	1	1	1	2	2
CO4	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM208	<b>Title of the Course</b>	Food Beverage Service Operation 2(Theory	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	IV	<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To impart an overview of the entire food and beverage service department and to make students familiar with the working procedures and skills required in managing this department.						

Course Outcomes	
<b>CO1</b>	To explain the meaning of distilled beverages classification of distilled beverages' alcoholic strength.
<b>CO2</b>	To identify the traditional spirits.
<b>CO3</b>	To describe the various liqueurs.
<b>CO4</b>	To knowledge of the history of cocktails, & the classification of cocktails.

Unit No.	Title of the Unit	Description	Contact Hrs.	Mapped CO
1	<b>Distilled beverages classification of</b>	Distillation process (pot still, patent still) definition and types of spirits: whisky, rum, vodka, gin, brandy. Production process, national & international brand name, and service of the same.	15	CO1
2	<b>Traditional Spirits</b>	Definition and characteristics of traditional spirits: tequila, absinthe, tiquira, ouzo, slivovitz, aquavit, calvados, fenny, arrack. Types of aperitifs- vermouth & bitters	10	CO2
3	<b>Liqueurs</b>	History, definition, types, and manufacturing: distillation, hot method, cold method, infusion, percolation, aging, sweetening liqueurs. Brands, origin, base, and flavoring. Bar operations- types of bars, shape and size of bar, bar control, bar staffing, opening, and closing duties & bar equipment.	10	CO3
4	<b>Cocktails &amp; Mock tails</b>	Definition, common cocktails, recipe, methods of preparations, and golden rules for making cocktails presentation (garnishes & glassware) and spirit, beer, and wine-based cocktail.	10	CO4

<b>References Books:</b>	
Sudhir Andrews: F & B Service Training. Manual	
Denni R. Lillicrap: F & B Service	
John Walleg: Professional Restaurant Service	
Brian Varghese: Professional F& B Service Management	
<b>e-Learning Source:</b>	
<a href="https://hoteltechreport.com/news/hotel-housekeeping-duties/">https://hoteltechreport.com/news/hotel-housekeeping-duties/</a>	
<a href="https://hmhub.me/role-of-housekeeping-in-guest-satisfaction-and-repeat-business/">https://hmhub.me/role-of-housekeeping-in-guest-satisfaction-and-repeat-business/</a>	

PO-PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
CO1	1	2	1	2	1	2	1	1	1	2	1
CO2	2	1	2	2	2	1	2	2	2	1	2
CO3	1	2	2	2	1	2	1	1	1	2	2
CO4	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM208P	<b>Title of the Course</b>	Food Beverage Service Operation-2(Practical)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	IV	<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To impart practical knowledge of food and beverage service and working procedures, skill required in managing this department.						

Course Outcomes	
<b>CO1</b>	To know the brief knowledge of preparation of bot.
<b>CO2</b>	To learn about the beverage service.
<b>CO3</b>	To develop skills in the preparation of beverages.
<b>CO4</b>	To learn all the concepts related to the bar.

Unit No.	Title of the Unit	Topic	Contact Hrs.	Mapped CO
1	<b>Preparation of BOT</b>	Beverage order taking and preparation of BOT.	5	CO1
2	<b>Beverages Service</b>	Service of spirits & traditional Spirits, Liqueurs, and cocktails.	5	CO2
3	<b>Preparation of Beverages</b>	Demonstration / Preparation and presentation of one variety of each stirred & shaken cocktail.	2	CO3
4	<b>Bartending skills</b>	Bartending Skills related to practical section to operate bar.	3	CO4

**References Books:**

Sudhir Andrews: F & B Service Training. Manual

Denni R. Lillicrap: F & B Service

John Walleg: Professional Restaurant Service

Brian Varghese: Professional F& B Service Management

**e-Learning Source:**

<https://hoteltechreport.com/news/hotel-housekeeping-duties>

<https://hmhub.me/role-of-housekeeping-in-guest-satisfaction-and-repeat-business/>

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<b>CO1</b>	1	2	1	2	1	2	1	1	1	2	1
<b>CO2</b>	2	1	2	2	2	1	2	2	2	1	2
<b>CO3</b>	1	2	2	2	1	2	1	1	1	2	2
<b>CO4</b>	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM209	<b>Title of the Course</b>	Accommodation & Front Office Operations -2 (Theory)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	IV	3	1	0	4
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	This module is prescribed to appraise students about hotel's rooms division and its basic function.						

Course Outcomes	
<b>CO1</b>	To understand the importance of the check-out procedure modes of settlement.
<b>CO2</b>	To learn foreign exchange front office accounting.
<b>CO3</b>	To understand the scope of foreign exchange & front office accounting.
<b>CO4</b>	To discuss the f & b industry and its components; explain the role of f & b service department.

Unit No.	Title of the Unit	Description	Contact Hrs.	Mapped CO
1	<b>Check-out procedure &amp; modes of settlement</b>	The guest departure procedure and post departure activities at front desk – guest history card, problems during guest check out and their solutions, receiving payments/settling bills through a. Cash b. Credit card c. Bill to company d. Travel agent voucher e. Travelers cheques.	15	CO1
2	<b>Foreign exchange &amp; front office accounting</b>	Foreign exchange, encashment procedure authorized agencies, , licenses and documents used, different types of accounts, ledgers, folios & vouchers prepared at front desk, guest accounting cycle.	15	CO2
3	<b>Managing housekeeping personal &amp; planning &amp; organizing in the housekeeping department</b>	Documents for personnel management determining staff strength – recruiting, selection, hiring, orienting& training area inventory list frequency schedules performance standards productivity standards inventory levels standard operating procedures & manuals work environment safety, potential hazards in housekeeping, crime prevention, key and their control, safety awareness and accident prevention.	15	CO3
4	<b>Housekeeping budgeting contract and outsourcing</b>	Purchasing arrangements, purchasing cycle the budget process, types of budgets operational & capital budget contracts and outsourcing, housekeeping expenses, definition, contact service in housekeeping, hiring contract providers, contract specification, pricing of contracts, advantages and disadvantages.	15	CO4

<b>References Books:</b>	
Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).	
Hotel House Keeping – Sudhir Andrews Publisher: Tata Mc Graw Hill.	
Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.	
Housekeeping and Front Office – Jones	
<b>e-Learning Source:</b>	
<a href="https://www.bbcgoodfood.com/howto/guide/top-10-non-alcoholic-drinks">https://www.bbcgoodfood.com/howto/guide/top-10-non-alcoholic-drinks</a>	
<a href="https://www.brandwatch.com/blog/the-biggest-restaurant-industry-trends/">https://www.brandwatch.com/blog/the-biggest-restaurant-industry-trends/</a>	

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<b>CO1</b>	1	2	1	2	1	2	1	1	1	2	1
<b>CO2</b>	2	1	2	2	2	1	2	2	2	1	2
<b>CO3</b>	1	2	2	2	1	2	1	1	1	2	2
<b>CO4</b>	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------





## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM209P	<b>Title of the Course</b>	Accommodation & Front Office Operations-2 (Practical)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	IV	<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	This module is prescribed to appraise students about the hotel's room division and its basic function.						

Course Outcomes	
<b>CO1</b>	To understand the guest handling.
<b>CO2</b>	To Understand how to settled guest account.
<b>CO3</b>	To know about first aid.
<b>CO4</b>	To learn about different types of vouchers.

Unit No.	Title of the Unit	Description	Contact Hrs.	Mapped CO
1	<b>Handling guest</b>	Determining staff strength – recruiting, selection, hiring, and orienting& training, handling checkout procedure, and accepting payments. Preparation of bills,	5	CO1
2	<b>Guest account</b>	Settlement of guest accounts through different modes. Foreign exchange encashment procedure familiarization with various documents prepared at cashier's desk: vtl, paid outs.	5	CO2
3	<b>First aid</b>	Treatment for minor and scalds unconsciousness, drunkenness, sunburn fainting shock, nose bleeding, and dressings for minor wounds and cuts.	2	CO3
4	<b>Vouchers</b>	Vouchers miscellaneous charge vouchers, & other documents format filling.	3	CO4

<b>References Books:</b>											
Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).											
Hotel House Keeping – Sudhir Andrews Publisher: Tata Mc Graw Hill.											
Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.											
Housekeeping and Front Office – Jones											
<b>e-Learning Source:</b>											
<a href="https://hmhub.me/role-of-housekeeping-in-guest-satisfaction-and-repeat-business/">https://hmhub.me/role-of-housekeeping-in-guest-satisfaction-and-repeat-business/</a>											
<a href="https://www.todayshotelier.com/2018/06/11/top-issues-and-solutions-for-your-housekeepingdepartment/">https://www.todayshotelier.com/2018/06/11/top-issues-and-solutions-for-your-housekeepingdepartment/</a>											

PO-PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
	CO1	1	2	1	2	1	2	1	1	1	2
CO2	2	1	2	2	2	1	2	2	2	1	2
CO3	1	2	2	2	1	2	1	1	1	2	2
CO4	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM210	<b>Title of the Course</b>	Food & Beverages Management	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	IV	5	1	0	6
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	After successful course completion, learners will develop the attributes of managers.						

Course Outcomes	
<b>CO1</b>	To Understand different types of purchase and purchasing procedures.
<b>CO2</b>	To Understand the importance of receiving, issuing and storing control.
<b>CO3</b>	To learn about different control systems.
<b>CO4</b>	To learn different types of inventories.

Unit No.	Title of the Unit	Content	Contact Hrs.	Mapped CO
1	<b>Introduction</b>	Introduction to food & beverage management, objective of f & b management. Food control food purchasing control, food receiving control, food storing & issuing control, food production control, food cost control, food sales control. Beverage control: - beverage purchasing control,	22	CO1
2	<b>Beverage Control Cycle</b>	Beverage receiving control, beverage storing & issuing control, beverage production control, beverage cost control, and beverage sales control. Standard portion size, standard recipe, standard yield, cost/volume/profit relationship (break-even analysis). Definition of cost, elements and classification of cost, food & beverage cost percentage, evaluating food & beverage cost result	21	CO2
3	<b>Control System</b>	K.O.T control system, f&b control cycle, making bills, cash handling, theft control system, prevention of frauds, f&b control records and formats. Inventory management food and beverage inventory.	31	CO3
4	<b>Types of Inventories</b>	Types of inventories – physical & perpetual inventory, various formats used in inventory, and food & beverage inventory control. Menu merchandising & menu engineering.	16	CO4

<b>References Books:</b>	
Levinson	
Lilly rap	
Food & Beverage Management	
Food and Beverage Cost Control	
<b>e-Learning Source:</b>	
<a href="https://uptunotes.com/notes-professional-communication-unit-i-nas-104-nas-204/">https://uptunotes.com/notes-professional-communication-unit-i-nas-104-nas-204/</a>	
<a href="https://study.com/academy/lesson/what-is-communication-definition-importance.html">https://study.com/academy/lesson/what-is-communication-definition-importance.html</a>	

PO-PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
CO1	1	2	1	2	1	2	1	1	1	2	1
CO2	2	1	2	2	2	1	2	2	2	1	2
CO3	1	2	2	2	1	2	1	1	1	2	2
CO4	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------



## Integral University, Lucknow

<b>Effective from Session: 2024-25</b>							
<b>Course Code</b>	BHM211	<b>Title of the Course</b>	Hotel Engineering	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	IV	2	1	0	3
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To familiarize the students on the planning principles for designing various interior spaces, expose the students on the Fundamentals of space designing and management aid the students apply aesthetics and creative abilities in making attractive and functional interiors.						

Course Outcomes	
<b>CO1</b>	To elaborate on the introduction to engineering and maintenance.
<b>CO2</b>	The knowledge of hotel building, equipment used and their maintenance.
<b>CO3</b>	To understand the air-conditioning process.
<b>CO4</b>	To learn different types of equipment.

Unit No.	Title of the Unit	Description	Contact Hrs.	Mapped CO
1	<b>Introduction To Engineering And Maintenance</b>	Definition of maintenance, types of maintenance, department – function, organization structure of maintenance department, duties and responsibilities of staff. Water and waste water management water quality standards, importance of water.	15	CO1
2	<b>Hotel building Equipment</b>	Sources of water supply, hard water, removal of hardness, water distribution system, wastewater and its disposal system, sanitation and sanitary system, types of traps, and swimming pool maintenance. basic fuel types and calorific value.	15	CO2
3	<b>Types of air conditioning</b>	Ventilation importance, different types of ventilation air conditioning- principles of air conditioning, various types of air-conditioning- central, split, window. Refrigeration- principles of refrigeration, refrigeration cycle, walk-in coolers, and deep freezers.	10	CO2
4	<b>Equipment Maintenance</b>	Care, maintenance, and troubleshooting of various equipment- refrigeration, air conditioning, cooking stoves and ranges, microwave ovens, washing machines, clothes dryers, and dishwashers. Equipment replacement policies.	5	CO4

**References Books:**

Tarun Bansal: Hotel Engineering Aman Publishers

Sujit Ghosal: Hotel Engineering Oxford University Press

**e-Learning Source:**

<https://hoteltechreport.com/news/hotel-housekeeping-duties>

<https://www.cvent.com/en/blog/hospitality/hotel-interior-design>

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<b>CO</b>											
<b>CO1</b>	1	2	1	2	1	2	1	1	1	2	1
<b>CO2</b>	2	1	2	2	2	1	2	2	2	1	2
<b>CO3</b>	1	2	2	2	1	2	1	1	1	2	2
<b>CO4</b>	2	1	2	1	2	1	2	2	2	1	1

**1-Low Correlation; 2- Moderate Correlation; 3- Substantial Correlation**

<b>Name &amp; Sign of Program Coordinator</b>	<b>Sign &amp; Seal of HoD</b>
---	-------------------------------