





## Integral University, Lucknow

**Effective from Session: 2025-26**

<b>Course Code</b>	BHM 201	<b>Title of the Course</b>	Food Production Operations I (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 develop students' knowledge and skills in the preparation, storage, and modern presentation of appetizers and sandwiches in professional kitchens.
<b>CO2</b>	To provide students with essential knowledge of egg, meat, and fish cookery, focusing on nutrition, quality, preparation methods, cuts, yields, and culinary applications.
<b>CO3</b>	To familiarize students with the basics of Indian cookery, including traditional equipment, ingredients, spices, masalas, commodities, and basic gravies used in professional kitchens.
<b>CO4</b>	To develop students' understanding of rice cookery and tandoor cooking, including their origin, types, preparation methods, equipment, and safety practices in professional kitchens.

Unit No.	Title of the Unit	Description	Contact Hrs.	Mapped CO
1	<b>Appetizers &amp; Sandwiches</b>	Introduction to Appetizers, Classification, Popular traditional appetizers, Modern plated appetizers, introduction to Sandwiches, Parts of sandwiches, types of sandwiches, making sandwiches, storing sandwiches, Modern approach to sandwiches in hotels.	10	CO1
2	<b>Egg, Meat and Fish Cookery</b>	Introduction to Egg cookery, food value, various forms of using eggs, decoration and garnishes of dishes, various courses where eggs are used, Introduction to Meat cookery, Judging quality of meat, Average weights of joints and preparation of Mutton, Yield tests, Introduction to Fish Cookery, classification of fish, selection of fish, cuts of fish, popular fish dishes.	15	CO2
3	<b>Basic Indian Cookery</b>	Introduction to Indian Cookery, equipments used in Indian cookery, Condiments, herbs and spices used in Indian Cuisine, Masalas and Pastes, Understanding Commodities and their usage in Indian Kitchen, Basic Indian Gravies and their preparation.	10	CO3
4	<b>Rice &amp; Tandoor Cooking</b>	Introduction to rice cooking, origin and history of cultivation, Types of rice, methods of preparation, common rice preparations, Introduction to tandoor cooking, origin and history, types of tandoors and uses, fabrication of tandoor, installing a new tandoor, basic meats and breads preparations of in tandoor, safety features.	10	CO4

**References Books:**

- Theory of Cookery by Krishna Arora.
- Practical Professional Cookery by Cracknell and Kaufmann
- Food Production Operations by Chef Parvinder S. Bali
- Indian Food: A Historical Companion by Achaya KT & Food: A Culinary History by Jean-Louis Flandrin
- Quantity food Production Operations and Indian Cuisine by Chef Parvinder S. Bali

**e-Learning Source:**

- <https://whatscookingamerica.net/glossary/>
- <http://www.foodsubs.com/>

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



## Integral University, Lucknow

CO4	2	1	2	1	2	1	2	2	2	1	1
-----	---	---	---	---	---	---	---	---	---	---	---

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

Name & Sign of Program Coordinator

Sign & Seal of HoD



## Integral University, Lucknow

<b>Effective from Session: 2025-26</b>							
<b>Course Code</b>	BHM 201P	<b>Title of the Course</b>	Food Production Operations I (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, 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 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.	8	CO1
2	<b>Commodities</b>	Milk preparation, Items to prepare include cheese, Menu according to category.	7	CO2
3	<b>Salads</b>	Different types of salad preparation including international and national salad.	8	CO3
4	<b>Basic Indian cookery</b>	Basics preparation of Indian cookery.	7	CO4

**References Books:**

- Food Production Operations by Chef Parvinder S. Bali
- Practical Professional Cookery by Cracknell and Kaufmann
- Catering Management by Mohini Sethi & Surjeet Malhan
- Indian Food: A Historical Companion by Achaya KT & Food: A Culinary History by Jean-Louis Flandrin
- Hygiene and Sanitation by S. Roday

**e-Learning Source:**

- <https://whatscookingamerica.net/glossary/>
- <http://www.foodsubs.com/>

PO-PSO CO	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: 2025-26</b>							
<b>Course Code</b>	BHM202	<b>Title of the Course</b>	Food & Beverage Service Operation I (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.	10	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.	15	CO4

References Books:
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
e-Learning Source:
<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
<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: 2025-26</b>							
<b>Course Code</b>	BHM202P	<b>Title of the Course</b>	Food & Beverage Service Operation I (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, 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 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.	8	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.	7	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.	8	CO3
4	<b>Restaurant Operation Control System</b>	Order taking for food & beverages, preparation for KOT, understand different control systems in restaurant.	7	CO4

**References Books:**

Sudhir Andrews: F & B Service Training Manual

Dennis R. Lillcrap: F & B Service

John Walleg: Professional Restaurant Service

Brian Varghese: Professional F& B Service Management

**e-Learning Source:**

<https://www.unlockfood.ca/en/Articles/Menu-Planning/7-Steps-for-Quick-and-Easy-Menu-Planning.aspx>

<https://hoteltalk.app/the-role-of-a-butler/>

PO-PSO CO	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: 2025-26</b>							
<b>Course Code</b>	BHM203	<b>Title of the Course</b>	Accommodation & Front Office Operations I (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 complaints.						

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, 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
<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: 2025-26</b>							
<b>Course Code</b>	BHM203P	<b>Title of the Course</b>	Accommodation & Front Office Operations I (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>	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.	8	CO1
2	<b>Guest services</b>	Handling guest mails & messages. Handling various types of enquires.	7	CO2
3	<b>Sewing room &amp; Uniform room</b>	Sewing room – mending and use of sewing kit. Visit to hotel laundry / commercial laundry.	8	CO3
4	<b>Fibers and fabrics &amp; stain removal</b>	Stain removal: identification and removal of the stains using the specific methods and Reagents.	7	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 CO	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: 2025-26</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	<b>2</b>	<b>1</b>	<b>0</b>	<b>3</b>
<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

<b>References Books:</b>	
Michael M Coltman	Beverage Management
Lipenski & Lipenski	Professional Beverage Management
Mahendra Singh Negi	Handbook of Bar & Beverage
Michael M Coltman	Beverage 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://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 CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<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: 2025-26</b>							
<b>Course Code</b>	B150210T/ES143	<b>Title of the Course</b>	Environmental Education and Sustainable Management	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	III	<b>2</b>	<b>1</b>	<b>0</b>	<b>3</b>
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	To Create awareness about environmental problems among people.						

Course Outcomes	
<b>CO1</b>	Gain in-depth knowledge of natural processes and resources that sustain life and govern the economy
<b>CO2</b>	Understand the consequences of human actions on the web of life, global economy, and quality of human life.
<b>CO3</b>	Acquire values and attitudes towards understanding complex environmental- economic-social challenges, and active participation in solving current environmental problems and preventing the future ones.
<b>CO4</b>	Aware students about problems of environmental pollution, its impact on humans and ecosystems, and control measures.

Unit No.	Title of the Unit	Description	Contact Hrs.	Mapped CO
1	Humans and the Environment	The man-environment interaction: Humans as hunter-gatherers; Mastery of fire; Origin of agriculture; Emergence of city-states; Great ancient civilizations and the environment; Middle Ages and Renaissance; Industrial revolution and its impact on the environment; Population growth and natural resource exploitation; Global environmental change. The emergence of environmentalism: Anthropocentric and eco-centric perspectives (Major thinkers); The Club of Rome- Limits to Growth; UN Conference on Human Environment 1972; World Commission on Environment and Development and the concept of sustainable development; Rio Summit and subsequent international efforts.	10	CO1
2	Natural Resources and Sustainable Development	Overview of natural resources: Definition of resource; Classification of natural resources- biotic and abiotic, renewable and non-renewable. Microbes as a resource; Status and challenges. Water resources: Types of water resources- fresh water and marine resources; Availability and use of water resources; Environmental impact of over-exploitation, issues and challenges; Water scarcity and stress; Conflicts over water. Soil and mineral resources: Important minerals; Mineral exploitation; Environmental problems due to extraction of minerals and use; Soil as a resource and its degradation. Energy resources: Sources of energy and their classification, Implications of energy use on the environment. Introduction to sustainable development: Sustainable Development Goals (SDGs)- targets and indicators, challenges and strategies for SDGs.	10	CO2
3	Conservation of Biodiversity and Ecosystems	Biodiversity as a natural resource; Levels and types of biodiversity; Biodiversity in India and the world; Biodiversity hotspots. Major ecosystem types in India and their basic characteristics; Ecosystem services- classification and their significance. Threats to biodiversity and ecosystems, Major conservation policies: in-situ and ex-situ conservation approaches; National and International Instruments for biodiversity conservation; the role of traditional knowledge, community-based conservation; Gender and conservation.	10	CO3
4	Environmental Management	Introduction to environmental laws and regulation: Constitutional provisions- Article 48A, Article 51A(g) and other derived environmental rights; Introduction to environmental legislations on the forest, wildlife, and pollution control. Environmental management system: ISO 14001 Life cycle analysis; Cost-benefit analysis, Environmental audit and impact assessment; Environmental risk assessment. Pollution control and management; Waste Management- Concept of 3R (Reduce, Recycle and Reuse) and sustainability; Ecolabeling /Ecomark scheme	15	CO4

**References Books:**

Agarwal, K.C. 2001 Environmental; Biology, Nidi Pub. Ltd. Bikaner.

Bharucha Erach, The Biodiversity of India, Mapin Pub. Pvt. Ltd., Ahmedabad-380, India.

Brunner R.C. 1989. Hazardous waste incineration, Mc Graw Hill

**e-Learning Source:**

<https://byjus.com/biology/difference-between-environment-and-eCOsystem>.

<https://www.youtube.com/watch?v=dRPI4TB8w7k>

Course Articulation Matrix: (Mapping of COs with POs and PSOs)																		
PO- PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
	CO1	1	1	3	-	1	1	-	-	-	-	-	-	-	-	-	-	-
CO2	-	1	3	1	-	1	2	-	-	-	-	-	-	-	-	-	-	-
CO3	-	1	3	-	1	-	-	-	-	-	-	-	-	-	1	-	-	-
CO4	1	1	3	-	1	2	-	-	-	-	-	-	-	-	2	-	-	-

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

Name & Sign of Program Coordinator	Sign & Seal of HoD
------------------------------------	--------------------



<b>C01</b>	3	3	2	3	3	3	3	3	3	2	3	2	3
<b>C02</b>	2	3	1	2	3	3	2	3	3	1	3	1	3
<b>C03</b>	1	2	1	2	3	3	3	3	2	2	3	2	3
<b>C04</b>	3	3	2	2	3	3	2	2	3	1	2	1	2
<b>C05</b>	2	3	2	2	3	3	3	3	2	3	2	3	2
<b>C06</b>	2	3	1	1	3	3	3	2	3	2	2	2	2

C07	3	2	3	3	3	3	3	2	2	2	3	2	3
-----	---	---	---	---	---	---	---	---	---	---	---	---	---


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

# Urdu as a Regional Language Syllabus

Integral University, Lucknow

Department of Languages

W.E.F- 2025-26

Program: Designed as per NEP 2020 for the UG Programs				Year: 2				Semester: III					
<b>Course code:</b> <b>H040305T/ LN231</b>				<b>Course Title:</b> <b>Urdu Zaban-o-Adab ka</b> <b>Taaruf</b> اردو زبان و ادب کا تعارف									
<b>L</b>				<b>T</b>		<b>P</b>		Credits					
2						0		2					
Major ()		Minor ()		Vocational ()				Co-curricular (✓)					
<b>Pre-requisite (If any)</b>								None 10+2					
<b>Course Objectives</b>		To enable students to read, write, and comprehend Urdu language proficiently by introducing them to its alphabet, vocabulary, prose, poetry, literature, idioms, and phrases, while developing their skills in reading, writing in Nastalique script, and understanding the cultural and literary heritage of Urdu.											
<b>Course Outcomes: (COs)</b>													
CO1	Students will be able to identify, differentiate, and write the Urdu alphabet including consonants, vowels, aspirated and retroflexed letters, and their forms.												
CO2	Students will be able to read, pronounce, and compose Urdu words and sentences accurately using the Nastalique script.												
CO3	Students will be able to describe the history and genres of Urdu literature and recognize contributions of famous Urdu poets and prose writers.												
CO4	Students will be able to interpret and use common Urdu idioms, suffixes, prefixes, and special phrases appropriately in daily conversation and correspondence.												
<b>Max. Marks: 25+75</b>						<b>Min. Passing Marks: 10+25</b>							
<b>Total No. of Lectures- 30</b>													
<b>Unit</b>	<b>Topics</b>										<b>Contact Hrs.</b>	<b>Mapped CO</b>	
<b>I</b>	<b>Introduction of Alphabet.</b> <b>Urdu letters:</b> Consonant, vowels, aspirated & retroflexed letters, doted & non doted letters and their forms putting letters together. <b>Reading &amp; Writing:</b> Reading practice of Urdu words, practicing of writing the combined letters to write (Two-letter, three-letter, and four-letter words), and writing Urdu in the Nastalique script.										<b>8</b>	<b>CO1</b>	
<b>II</b>	<b>Reading &amp; writing:</b> Prose: 1) Tote ki chalaki, 2) Guftgu ke aadaab, 3) KahawateN, 4) Selected Urdu news. Poetry: 1) Sari Dunya ke Malik, 2) Barsaat, 3) Lab Pe Aati hai, 4) Shaam. Urdu writing & dictation										<b>10</b>	<b>CO2</b>	
<b>III</b>	<b>Literature :</b> A brief introduction to Urdu literature and the genres of Prose & Poetry. A brief Introduction to the famous Urdu poets & prose writers.										<b>8</b>	<b>CO3</b>	
<b>IV</b>	<b>Jargons, Idioms &amp; Phrases:</b> Privileged Urdu idioms & phrases, suffixes & prefixes. Introductory words and phrases used on special occasions and in correspondence.										<b>4</b>	<b>CO4</b>	
<b>Suggested Readings:</b>													
[1] Ibtedai Urdu: I, II& III (NCERT Book, Class I,II&III ) [2] Urdu ki Pahlvi kitab: by Ismail Merathi. [3] Amozish -e- Urdu [4] Muhawairat wa Zerbul Amsaal: By Hafiz Asadurrahmaan Chisthi													
<b>Suggested equivalent online courses:</b>													
<a href="https://www.youtube.com/shorts/b6lsUS3dtpQ">https://www.youtube.com/shorts/b6lsUS3dtpQ</a>													
<a href="https://www.youtube.com/watch?v=08A9EebaiXU&amp;t=401s">https://www.youtube.com/watch?v=08A9EebaiXU&amp;t=401s</a>													
<a href="https://www.rekhta.org/">https://www.rekhta.org/</a>													
<a href="https://urdubooks.mutabiq.org/category/%D8%A7%D8%B1%D8%AF%D9%88-%DA%A9%D8%AA%D8%A7%D8%A8%DB%8C%DA%BA/">https://urdubooks.mutabiq.org/category/%D8%A7%D8%B1%D8%AF%D9%88-%DA%A9%D8%AA%D8%A7%D8%A8%DB%8C%DA%BA/</a>													
<a href="https://www.urdubooks.com/%D8%A7%D8%AF%D8%A8/%DA%A9%D8%AA%D8%A8/%D9%84%D8%A7%D8%A6%D8%A8%D8%B1%DB%8C%D8%B1%DB%8C">https://www.urdubooks.com/%D8%A7%D8%AF%D8%A8/%DA%A9%D8%AA%D8%A8/%D9%84%D8%A7%D8%A6%D8%A8%D8%B1%DB%8C%D8%B1%DB%8C</a> C													
This course can be opted as a elective by the student of the following subjects: <b>Open for all</b>													
Suggested Continuous Evaluation Methods: Continuous Internal Evaluations shall be based on allotted Assignments and Class Tests. The marks shall be as follows:													
<b>Course Articulation Matrix: (Mapping of COs with POs and PSOs)</b>													
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	3	1	-	-	2	-	1	3	-	-	2	1	
CO2	2	3	-	2	3	-	1	3	2	-	3	1	
CO3	-	-	3	2	-	3	1	-	-	3	2	2	
CO4	-	3	-	3	3	2	1	-	3	-	3	2	

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





## Integral University, Lucknow

<b>Effective from Session: 2025-26</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	<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 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 analyse 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 Equipmen Staple Diets, Specialties during Festivals and Other Occasions, Community Foods - Kashmiri Punjabi, Mughlai/Awadh, Rajasthani, 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 Nadu Kerala.	10	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	10	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.	10	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>	3	3	2	3	1	3	3	3	2	3	3
<b>CO2</b>	3	2	3	3	2	3	2	2	3	2	3
<b>CO3</b>	3	3	3	2	3	3	3	3	3	3	2
<b>CO4</b>	3	3	2	3	2	3	2	3	3	2	3

**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

Effective from Session: 2025-26

<b>Course Code</b>	BHM 207P	<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	0	0	2	1
<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 conduct various bakery practical's to acquire knowledge for bakery products.
<b>CO3</b>	To understand and prepare different menu items according to regions.
<b>CO4</b>	To identify various ingredients in sweet preparation.

Unit No.	Title of the Unit	Content	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.	8	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, volan vent, cream horns, etc. Choux pastry and its products: éclairs, profit rolls. Sponge cakes: genoise.	7	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.	7	CO3
4	<b>Sweet Preparation of The Different Region</b>	Different preparations of sweets from all regions of India.	8	CO4

#### References Books:

- 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

#### e-Learning Source:

- <https://whatscookingamerica.net/glossary/>
- <http://www.foodsubs.com/>

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
<b>CO1</b>	3	3	2	3	1	3	3	3	2	3	3
<b>CO2</b>	3	2	3	3	2	3	2	2	3	2	3
<b>CO3</b>	3	3	3	2	3	3	3	3	3	3	2
<b>CO4</b>	3	3	2	3	2	3	2	3	3	2	3

**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

**Effective from Session: 2025-26**

<b>Course Code</b>	BHM 208	<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	Content	Contact Hrs.	Mapped CO
1	<b>Classification of distilled beverages</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, tequila, 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 flavouring. Bar operation 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

**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>	3	3	2	3	1	3	3	3	2	3	3
<b>CO2</b>	3	2	3	3	2	3	2	2	3	2	3
<b>CO3</b>	3	3	3	2	3	3	3	3	3	3	2
<b>CO4</b>	3	3	2	3	2	3	2	3	3	2	3
<b>CO5</b>	3	3	2	3	1	3	3	3	2	3	3

**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: 2025-26</b>							
<b>Course Code</b>	BHM 208P	<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, skills 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	Content	Contact Hrs.	Mapped CO
1	<b>Preparation of BOT</b>	Beverage order taking and preparation of BOT	8	CO1
2	<b>Beverages Service</b>	Service of spirits & traditional Spirits, Liqueurs, and cocktails.	7	CO2
3	<b>Preparation of Beverages</b>	Demonstration / Preparation and presentation of one variety of each stirred & shaken cocktail.	8	CO3
4	<b>Bartending skills</b>	Demonstration / Preparation and presentation of one variety of each stirred & shaken cocktail.	7	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
<b>CO1</b>	3	3	2	3	1	3	3	3	2	3	3
<b>CO2</b>	3	2	3	3	2	3	2	2	3	2	3
<b>CO3</b>	3	3	3	2	3	3	3	3	3	3	2
<b>CO4</b>	3	3	2	3	2	3	2	3	3	2	3

**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: 2025-26</b>							
<b>Course Code</b>	BHM 209	<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	<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 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	Content	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.	10	CO2
3	<b>Managing Housekeeping personnel, 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.	10	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.	10	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>	3	3	2	3	1	3	3	3	2	3	3
<b>CO2</b>	3	2	3	3	2	3	2	2	3	2	3
<b>CO3</b>	3	3	3	2	3	3	3	3	3	3	2
<b>CO4</b>	3	3	2	3	2	3	2	3	3	2	3

**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: 2025-26</b>							
<b>Course Code</b>	BHM 209P	<b>Title of the Course</b>	Accommodation & Front Office 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>	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	Content	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,	8	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: Vouchers, paid outs.	7	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.	8	CO3
4	<b>Vouchers</b>	Vouchers miscellaneous charge vouchers, & other documents format filling.	7	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
<b>CO1</b>	3	3	2	3	1	3	3	3	2	3	3
<b>CO2</b>	3	2	3	3	2	3	2	2	3	2	3
<b>CO3</b>	3	3	3	2	3	3	3	3	3	3	2
<b>CO4</b>	3	3	2	3	2	3	2	3	3	2	3

**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>	Z040401	<b>Title of the Course</b>	Physical Education and Yoga	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Year</b>	II	<b>Semester</b>	IV	2	0	0	2
<b>Pre-Requisite</b>	None	<b>Co-requisite</b>	None				
<b>Course Objectives</b>	Students will learn the introduction of Physical Education, Concept of fitness and wellness, Weight management and lifestyle of an individual. The student will also learn about the relation of Yoga with mental health and value Education. In this course student will also learn about the aspects of the Traditional games of India						

Course Outcomes	
<b>CO1</b>	Develop an understanding of the fundamental principles of physical fitness and the role of physical education in promoting overall health and well-being
<b>CO2</b>	Demonstrate proficiency in performing basic yoga postures (asanas) and breathing techniques (pranayama) to enhance flexibility, strength, and mental relaxation
<b>CO3</b>	Analyze the benefits of physical activity and yoga in stress management, mental clarity, and emotional stability
<b>CO4</b>	Develop the ability to create personalized physical fitness and yoga routines tailored to individual health goals and needs

Unit No.	Title of the Unit	Contents of the Unit	Contact Hrs.	Mapped CO
1	Physical Education	Meaning, Definition, Aim and Objective, Misconception About Physical Education, Need, Importance and Scope of Physical Education in the Modern Society, Physical Education Relationship with General Education, Physical Education in India before Independence, Physical Education in India after Independence	8	CO1
2	Concept of Fitness and Wellness	Meaning, Definition and Importance of Fitness and Wellness, Components of Fitness, Factor Affecting Fitness and Wellness, Meaning and Definition of Obesity, Causes of Obesity, Management of Obesity, Health problems due to Obesity, Meaning, Definition, Importance of Lifestyle, Factor affecting Lifestyle, Role of Physical activity in the maintains of Healthy Lifestyle.	8	CO2
3	Yoga and Meditation	Historical aspect of yoga, Definition, types scopes & importance of yoga, Yoga relation with mental health and value education, Yoga relation with Physical Education and sports, Definition of Asana, differences between asana and physical exercise, Definition and classification of pranayama, Difference between pranayama and deep breathing	7	CO3
4	Traditional Games of India	Meaning, Types of Traditional Games, Gilli- Danda, Kanche, Stapu, Gutte, etc, Importance/ Benefits of Traditional Games, How to Design Traditional Games, Meaning, Definition of Recreation, Scope and Importance of Recreation, Scope and Importance of Recreation, Types of Recreational Activities, Aerobics and Zumba.( Fir India Movement)	7	CO4

**References Books:**

Singh, Ajmer, Physical Education and Olympic Abhiyan, "Kalayani Publishers", New Delhi, Revised Addition, 2006

Patel, Shri Krishna, Physical Education, "Agrawal Publishers", Agra, 2014-15

Panday, Preeti, Sharirik Shiksha Sankalan, "Khel Sanskriti Prakashan, Kanpur

Kamlesh M.L., "Physical Education, Facts and foundations", Faridabad P.B. Publications

B.K.S. Yengar, "Light and Yog. Yoga Deepika", George Allen of Unwin Ltd., London, 1981

**e-Learning Source:**

IGNOU

Rajarshi Tandan Open University

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