



Integral University, Lucknow

Effective from Session: 2025-26							
Course Code	BHM301	Title of the Course	Food Production Theory	L	T	P	C
Year	III	Semester	V	3	0	0	3
Pre-Requisite	None	Co-requisite	None				
Course Objectives	To understand design used in various hotels to make kitchen, inventory management systems, and selection of suppliers.						

Course Outcomes				
CO1	To understand planning, designing of kitchen along with purchase system of store in hotels, inventory management .			
CO2	To understand LIFO, FIFO, Records, and Formats used in the kitchen to control cost of production of various items in kitchen.			
CO3	To identify quantity production areas, equipment's used in industrial canteen, college mess well as in major events.			
CO4	To understand uses of wines & herbs in all preparation of continental foods, along with its combination and importance in cooking.			
Unit No.	Title of the Unit		Contact Hrs.	Mapped CO
1	Kitchen management	Kitchen management Objectives, food preparation areas, kitchen planning and layout, kitchen organization, basic knowledge for kitchen staff, food service system, selection of supplier, purchasing, market study, receiving food, inventory management, store management, indenting, distribution of food and holding food.	10	CO1
2	Quality control procedure	Quality control procedure Cost control, quality control, portion control, waste control and budgetary control, Kitchen records and formats. Different records, registers, vouchers, formats, tags and color-coding. Food laws prevailing food standards and food laws in India.	10	CO2
3	Quantity food production	Introduction to large scale commercial cooking, objectives, techniques & equipments used. Contract catering, industrial catering, institutional catering.	10	CO3
4	Use of wines and herbs in cooking	Ideal uses of wine in cooking. Classification of herbs. Ideal uses of herbs in cooking.	15	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 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

Name & Sign of Program Coordinator	Sign & Seal of HoD
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Integral University, Lucknow

Effective from Session: 2025-26							
Course Code	BHM301P	Title of the Course	Food Production (Practical)	L	T	P	C
Year	III	Semester	V	0	0	2	1
Pre-Requisite	None	Co-requisite	None				
Course Objectives	To understand design use in various hotels to make kitchen, inventory management system, selection of suppliers.						

Course Outcomes	
CO1	To identify different formats, records, tags register use in hotels.
CO2	To understand the various types of commercial kitchens and there working.
CO3	To understand use various of herbs and wines.
CO4	To identify various types of convenience food i.e. canned, packed and frozen.

Unit No.	Title of the Unit		Contact Hrs.	Mapped CO
1	Kitchen management	Types of menu presentation Different menu preparation & understanding of various formats and system.	10	CO1
2	Quality Control Procedure	Learn different tactics of how to control quality procedure. Quality preparation required to upkeep kitchen hygiene	10	CO2
3	Quantity food production	Preparation of food in bulk, general menu use in bulk catering. Bulk menu preparation for quantity food	5	CO3
4	Use of wines and herbs in cooking	Basics preparation of Indian cookery. Use of different herbs in cooking. Preparation of Burger, pizza, Frankie, rolls.	5	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/											
https://foodprint.org/eating-sustainably/real-food-encyclopedia/											

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

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Name & Sign of Program Coordinator	Sign & Seal of HoD
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Integral University, Lucknow

Effective from Session: 2025-26							
Course Code	BHM302	Title of the Course	Food & Beverage Service (Theory)	L	T	P	C
Year	III	Semester	V	3	0	0	3
Pre-Requisite	None	Co-requisite	None				
Course Objectives	To understand the importance of buffet & banquet management in Hospitality Industry.						

Course Outcomes	
CO1	To understand gueridon service in restaurants.
CO2	To identify the names of equipments used on gueridon trolley.
CO3	To understand the food preparation technique for gueridon service
CO4	To understand the recipes of dishes like Crepe Suzette, Banana Flambe etc.

Unit No.	Title of the Unit		Contact Hrs.	Mapped CO
1	Gueridon service	Introduction: History of Gueridon service, Definition, General points to be considered while doing Gueridon service, Advantages and disadvantages of Gueridon service, Gueridon equipments and ingredients. Method of service of common Gueridon preparations: Crepe Suzette, Banana Flambe, Rum Omelet.	10	CO1
2	Banquet management and function catering	Introduction: definition of banquet; types of banquet (formal and informal), space area requirement organization of banquet department, function prospectus, contract/memorandum, mise-en-place, corkage. Facilities available: informal gathering, formal gathering sitting plans:-theatre, class room etc., name cards, service, toast & toasting procedure.	10	CO2
3	Buffet managements	Introduction: types of buffet , table layout and configuration, clothing and dressing the buffet table, display and decoration, centerpiece, types and limitations of food to be served, mise-en-place, checklist and its proper supervision.	15	CO3
4	Outdoor catering/off premises catering	Introduction, outdoor catering, infrastructure, licenses, on site facilities; manpower, preparation, transportation and service equipment, food suppliers, food purchase storage and handling, peripherals and special effects.	10	CO4

References Books:	
Sudhir Andrews: F & B Service Training Manual	
Dennis 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	
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/	
https://foodsafetytech.com/column/8-reasons-sustainability-is-critical-in-food-and-beveragemanufacturing/	

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

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Integral University, Lucknow

Effective from Session: 2025-26							
Course Code	BHM302P	Title of the Course	Food & Beverage Service (Practical)	L	T	P	C
Year	III	Semester	V	0	0	2	1
Pre-Requisite	None	Co-requisite	None				
Course Objectives	To understand the importance of buffet & Banquet management in the hospitality industry.						

Course Outcomes	
CO1	To understand the recipes of dishes like Crepe Suzette, Banana Flambe etc.
CO2	To understand about the buffet set up and sequencing of dish at buffet.
CO3	To identify the difference between formal and informal banquet.
CO4	To understand banquet protocol and toast procedure.

Unit No.	Title of the Unit		Contact Hrs.	Mapped CO
1	Gueridon service:	Preparation and service of Banana Flambé, Rum Omelet and Crepe Suzette. Layout and drawing of the functions prospectus and identifying its appropriate usage.	10	CO1
2	Banquet management and function catering	Case studies in banqueting: Reception, Cocktail parties, Seminars, Conference Exhibitions, Fashion show, Trade Fairs, Wedding & Organizing Theme functions.	10	CO2
3	Buffet managements	Planning of different types of buffet counters and setting the counters. Preparation of function checklist of buffet. Assignment on buffet menu planning, planning the table layouts of different types of banquet functions.	5	CO3
4	Outdoor catering/off premises catering	Food and beverage-how to serve in banquets. Assignments: a) Checklist for conference and other parties b) Menu planning for State Banquets, To visit Hotels for Banquet, business events and exhibitions.	5	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											
Brown, Heppner & Deegan: Introduction to F&B Service											
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/											

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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

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Integral University, Lucknow

Effective from Session: 2025-26							
Course Code	BHM303	Title of the Course	Accommodation & Front Office (Theory)	L	T	P	C
Year	III	Semester	V	3	0	0	3
Pre-Requisite	None	Co-requisite	None				
Course Objectives	To appraise students about different types of room rates applicable in hotels, and guest complaints.						

Course Outcomes	
CO1	To understand how to handle the emergency situations in the hotel like fire etc.
CO2	To understand forecasting its formula and different data required for forecasting
CO3	To identify the role played by color, light, floor finishes, wall covering, various kind of window treatments.
CO4	To understand the different types of renovation differentiate between refurbishing and redecoration

Unit No.	Title of the Unit		Contact Hrs.	Mapped CO
1	Guest handling	Guest handling dealing with guests of different personalities:- Fussy guest, irate guest, timid guest, socializing guest, overbooking, guest satisfaction & delight, accessing the result of customer care policy-Questionnaire, suggestion book, face to face interview, & feedback form	10	CO1
2	Forecasting & budgeting	Forecasting & budgeting Forecasting Meaning, benefits of forecasting, data required for forecasting, records required for forecasting and forecasting formula Budgeting Meaning, types of budget. Budgetary control – meaning, advantages and disadvantages of budgetary control, essentials of budgetary control	10	CO2
3	Renovation of rooms	Renovation of rooms Reasons to renovate, Types of renovation, Refurbishing, Variables of opening a housekeeping department in a new organization.	10	CO3
4	Flower arrangement	Flower arrangement Equipment and material required, knowledge of varieties of flowers and other decorative material used in flower arrangement Purpose of flower arrangement, placement and level of placement with relevant examples Styles and principals of flower arrangement.	15	CO4

References Books:											
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.											
e-Learning Source:											
https://www.bbcgoodfood.com/howto/guide/top-10-non-alcoholic-drinks											
https://www.brandwatch.com/blog/the-biggest-restaurant-industry-trends/											
https://www.precog.co/blog/sustainability-food-and-beverage-manufacturing/											

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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

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Integral University, Lucknow

Effective from Session: 2025-26							
Course Code	BHM303P	Title of the Course	Accommodation &Front Office (Practical)	L	T	P	C
Year	III	Semester	V	0	0	2	1
Pre-Requisite	None	Co-requisite	None				
Course Objectives	To appraise students about different types of Room Rates applicable in hotels, guest complains.						

Course Outcomes	
CO1	To understand how to handle different types of guest.
CO2	To understand the role of guest comment card, questionnaire form etc.
CO3	To identify the characteristics of common pest found in hotel and their control.
CO4	To understand the role of guest comment card, questionnaire form etc.

Unit No.	Title of the Unit		Contact Hrs.	Mapped CO
1	Guest handling	Learn different types of guest handling in hotel, Various hotel Situation to deal types of guest.	10	CO1
2	Forecasting & budgeting	Forecasting for future, Preparing budget for front office	10	CO2
3	Renovation of rooms	Floor polishing and finishing: Different stones like granite, marble, sand stone and other hard surfaces, Wooden, Synthetic flooring, Soft flooring.	5	CO3
4	Flower arrangement	Identification of equipment and material required for flower arrangement, Practice of different styles of flower arrangements.	5	CO4

References Books:

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.

e-Learning Source:

<https://www.bbcgoodfood.com/howto/guide/top-10-non-alcoholic-drinks>

<https://www.brandwatch.com/blog/the-biggest-restaurant-industry-trends/>

<https://www.precog.co/blog/sustainability-food-and-beverage-manufacturing/>

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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

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Integral University, Lucknow

Effective from Session: 2025-26							
Course Code	BHM304	Title of the Course	Facility Planning	L	T	P	C
Year	III	Semester	V	3	0	0	3
Pre-Requisite	None	Co-requisite	None				
Course Objectives	To understand design consideration, various layouts, plannings, principles of kitchen layout and planning, flow process.						

Course Outcomes	
CO1	To understand and design considerations and thumb rule.
CO2	To understand the procedure of SLP.
CO3	To understand and able to evaluate star classification.
CO4	To understand planning and designing of restaurant and kitchen and project Management.

Unit No.	Title of the Unit		Contact Hrs.	Mapped CO
1	Hotel design	Design considerations: attractive appearance, efficient plan, good location, suitable material, suitable workmanship, sound financing, competent management. Evaluation of accommodation needs, thumb rules, systematic layout planning, planning consideration, flow process and flow diagram.	10	CO1
2	Project management	Network analysis, basic rules and procedure for network analysis, definition, scope, merits & demerits of CPM & PERT.	10	CO2
3	Facilities planning	Systematic Layout Planning pattern (SLP), planning consideration, flow process and flow diagram, Star classification of hotel architectural feature, facilities and service in star category hotel, heritage and apartment hotel criteria for star classification of hotel, criteria for classification of heritage hotel, criteria for classification of apartment hotel, hotel evaluation sheet for awarding category.	15	CO3
4	Planning for food and beverage outlets	Types of restaurants, Designing and planning a restaurant, Layout of commercial kitchen, Key steps for designing a kitchen, Planning of various supporting services: Kitchen stewarding, storage facilities.	10	CO4

References Books:	
Tarun Bansal—Hotel Facility Planning	
David M. Stipanuk, Harold Roffmann : Facilities Management	
e-Learning Source:	
https://www.uou.ac.in/sites/default/files/slm/HM-403.pdf	
https://www.crbgroup.com/insights/consulting/strategic-facility-planning-overview	
https://www.ibm.com/docs/en/tririga/10.5.1?topic=overview-strategic-facility-planning-process	
https://www.worldscientific.com/doi/pdf/10.1142/9789813278820_0001	

PO-PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4
CO											
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

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Integral University, Lucknow

Effective from Session: 2025-26							
Course Code	BHM305	Title of the Course	Financial Management	L	T	P	C
Year	III	Semester	V	2	1	0	3
Pre-Requisite	None	Co-requisite	None				
Course Objectives	To familiarize the students with the planning of financial statement.						

Course Outcomes	
CO1	To understand the basics financial management.
CO2	To understand preparation and interpretation of financial statement.
CO3	To identify the fund flow analysis.
CO4	To identify different types of cash flow statements

Unit No.	Title of the Unit		Contact Hrs.	Mapped CO
1	Financial management	Introduction, Meaning & Scope of business finance, Meaning and objectives of financial management.	10	CO1
2	Financial statement	Analysis and Interpretation Meaning and types of financial statements, Techniques of financial analysis, Limitations of financial statement.	15	CO2
3	Funds flow analysis	Meaning of funds flow statement, Uses of funds flow statement, preparation of funds flow statement, Treatment of provision for taxation and proposed dividends (as non-current liabilities)	5	CO3
4	Cash flow analysis	Meaning of cash flow statement, preparation of cash flow statement, difference between cash flow and funds flow analysis.	15	CO4

References Books:	
The Basics of Public Budgeting & Financial Management	
The Economist Guide to Financial Management	
Financial Management: Core Concepts	
e-Learning Source:	
https://images.topperlearning.com/topper/revisionnotes/8006_Topper_21_101_504_553_10201_Financial_Management_up201904181129_1555567170_5654.pdf	
https://mdu.ac.in/UpFiles/UpPdfFiles/2020/Jan/FinancialManagement.pdf	

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
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CO3	1	2	2	2	1	2	1	1	1	2	2
CO4	2	1	2	1	2	1	2	2	2	1	1

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Integral University, Lucknow

Effective from Session: 2025-26							
Course Code	BHM306	Title of the Course	Strategic Management	L	T	P	C
Year	III	Semester	V	2	0	0	2
Pre-Requisite	None	Co-requisite	None				
Course Objectives	To understand the basic concept of strategic management.						

Course Outcomes	
CO1	To understand the organizational strategy behind goals and objectives with its importance.
CO2	To understand the linkages of hospitality industry with strategy formulation.
CO3	To understand strategy formulation.
CO4	To understand the growth and development of internal resource analysis.

Unit No.	Title of the Unit		Contact Hrs.	Mapped CO
1	Organizational strategies	Mission and vision statement, elements and its importance Objectives, necessity of formal objectives, objective vs. goal, developing strategies, adaptive search, intuition search, strategic factors, picking niches, entrepreneurial approach	8	CO1
2	Combination strategies	Strategy formulation, Strategy (general) alternatives, stability strategies, expansion strategies, retrench strategies, Combination strategies: forward integration, backward integration.	7	CO2
3	Strategic implementation	Strategic implementation review and evaluation, McKinsey 7-s framework, Leadership and management style, Strategy review and evaluation, review underlying bases of strategy, measure organizational performance, taking corrective actions	8	CO3
4	Environmental and internal resource	Need for environmental analysis, Key environmental variable factors, Opportunities, and threats, internal resource analysis, functional areas resource development matrix, Strengths and weaknesses.	7	CO4

References Books:	
Business Strategy: Managing Uncertainty, Opportunity, and Enterprise by J.C. Spender	
Return On Influence: The Revolutionary Power of Klout, Social Scoring, and Influence Marketing by Mark Schaefer	
e-Learning Source:	
http://www.rjspm.com/PDF/Strategic-Management-Notes-PDF.pdf	
https://old.mu.ac.in/wp-content/uploads/2014/04/Introduction-to-Strategic-Management-book.pdf	
https://theintactone.com/2021/09/14/kmbn301-strategic-management/	

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

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