



BBA HONS' HOSPITALITY MANAGEMENT – 04 Years
BBA Hospitality Management Semester - V

Course Code	UM05MABBH01	Title of the Course	International Cuisine (T+P)
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	To understand the concept of Western food preparation and plate presentation, healthy food, and nutrition. Know about production management and research development Project work will emphasize mainly broader aspects of food specialists and entrepreneurial skills
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Course Content		
Unit	Description	Weightage (%)
1.	Western Cuisine <ul style="list-style-type: none">• Introduction• Italian Cuisine & Mediterranean Cuisine• The Concepts of Plate Presentations Merging Flavours, Shapes, and Textures on the Plate.• Emerging international trends in the Food presentation	25%
2.	Uses of Herbs & Wines in International Cuisine <ul style="list-style-type: none">• Popular herbs used in western cooking• Wines used in cooking• Aspic & Popular Appetisers and Garnishes	25%
3.	Production Management <ul style="list-style-type: none">• Introduction• Kitchen Organization• Allocation of Work-Job Description, Duty Rosters• Production Planning and Scheduling• Production Quality and Quantity Control• Forecasting and Budgeting• Yield Management	25%
4.	European Cuisine and Oriental Cuisine <ul style="list-style-type: none">• Introduction• French Cuisine• Cuisine of United Kingdom• Scandinavian Cuisine• Oriental Cuisine:<ol style="list-style-type: none">1. Chinese Cuisine2. Thai Cuisine	25%





Teaching-Learning Methodology	Lecture, Practical learning, project, and assignment, E-learning, and case study.
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PRACTICAL:		
Credit-1		
Sr. No.	Description in details	Weightage
1.	Mexican cuisine	25%
2.	Chinese cuisine	25%
3.	Italian cuisine	25%
4.	Thai cuisine	25%
<ul style="list-style-type: none">Note: 1 or 2 sets up of the most popular menu in Hotels can be formulated by the concerned faculty apart from the given Cuisines.Laboratory: Calculate nutritional information and cost of the recipes, which will be recorded in the prescribed format in the journals.		

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, and Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to-	
1.	Understand different western plating techniques
2.	Understand the different aspects of food production management
3.	Understand different international cuisines





4.	Understand the concept of Health food and Research and Product development
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Suggested References:	
Sr. No.	References
1.	Modern Cookery for Teaching and the Trade – Thangam E. Philip (Mumbai, Orient Longman).
2.	The Theory of Cookery – K. Arora, Frank Bros. & Co
3.	Classical Recipes of the World – Henry Smith
4.	Chef's Manual of Kitchen Management – John Fuller
5.	Food Production Operations - Parvinder S Bali
6.	International Cuisine & Food Production Management - Parvinder S Bali

On-line resources to be used if available as reference material
Online Resources
www.hmhelp.in
www.hmhub.me





BBA HONS' HOSPITALITY MANAGEMENT – 04 Years
BBA Hospitality Management Semester - V

Course Code	UM05MABBH02	Title of the Course	Leadership Skills Development
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	To understand the importance of Food and Beverage Control in Food and Beverage Operations in star Hotels, which is applicable in hospitality, and various catering industries.
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Course Content		
Unit	Description	Weightage (%)
1.	Introduction to Food & Beverage Control: <ul style="list-style-type: none">• Cost control• Objective and Advantages of Cost Control• Food and Beverage control cycle• Frauds in the Food and Beverage Control Cycle• Objectives of Food and Beverage Control Cycle	25%
2.	Purchase & Receiving Control: Purchase Control <ul style="list-style-type: none">• Aims, Staffing, Perishable and Non-Perishable food, Purchase Cycle,• Standard Purchase Specification, Selection of the supplier,• Method of Purchasing food Receiving Control: <ul style="list-style-type: none">• Aims, Functions of Receiving• Records maintained in Receiving Control,• Goods Received Note, Daily Receiving Report, Blind Receiving• Equipment's for Receiving	25%
3.	Storage & Inventory Control Storage Control <ul style="list-style-type: none">• Aims, Types of stores• Storing Procedures for food and Beverages• FIFO and LIFO• Bin Card, Par stock, and Issuing Inventory Control <ul style="list-style-type: none">• Physical and Perpetual Inventory• Interdepartmental transfer, ABC Analysis, VED Analysis.	25%
4.	Production & Sales Control Production Control: <ul style="list-style-type: none">• Food and Beverage Costing, Meat Tag, Standard Recipe,	25%





	<ul style="list-style-type: none">• Yield Management• Standard Portion Size, Equipment used in Portioning food and Beverage <p style="text-align: center;">Sales Control:</p> <ul style="list-style-type: none">• Control techniques, Sales documents- Different KOT, Bill• Sales Summary Sheet	
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Teaching-Learning Methodology	Lecture, Practical learning, project, and assignment, E-learning, and case study.
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PRACTICAL		
Sr. No.	Description in details	Weightage
1.	Menu Compilation & Practices Three Course French Classic Menu Course & Its Practices (with an alternate choice within courses)	25%
2.	Bar Operations and Bar setup with popular garnishes used for cocktails	25%
3.	Organizing Special Occasion Creation of a theme-based occasion – Product display and pricing.	25%
4.	Exposure to specialized services Practice of Food Service automation / Lounge Service / Butler service etc. (any one thrust area)	25%
Laboratory: Recording of the standard procedures of the operational need as per subject requirement, strictly adhering to the grooming norms with standard practical kit required for the practices. Recording the same in the journal as far as applicable apart from maintaining other necessary prescribed formats [applicable from time to time, as per prevailing standard industry practices]		

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, and Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%





Course Outcomes: Having completed this course, the learner will be able to-

1.	Understand the importance of the Food and Beverage Control Cycle
2.	Understand the different aspects of Purchasing and Receiving Control.
3.	Understand different aspects of Storage and Inventory Control.
4.	Understand techniques of Production and Sales Control.

Suggested References:

Sr. No.	References
1.	Food and Beverage Service – R Singaravelavan
2.	Food & Beverage Service- Dennis Lilicrap.
3.	Food and Beverage Service - S N Bagchi
4,	F & B Service Training Manual by Sudhir Andrew
5.	Food & Beverage -Bobby George

On-line resources to be used if available as reference material

Online Resources

www.hmhelp.in

www.hmhub.me





BBA HONS' HOSPITALITY MANAGEMENT – 04 Years
BBA Hospitality Management Semester - V

Course Code	UM05MABBH03	Title of the Course	ROOM DIVISION MANAGEMENT (T+P)
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none">1. The objective of this course is to understand the planning of room setup in 5 star hotels.2. Students will know about various flower arrangements.3. Students will be able to know MICE business in hotels.
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Course Content		
Unit	Description	Weightage (%)
1.	Flower arrangement Different types of flower arrangement Conditioning of flower material Points to be observed to make a good arrangement Arrangement to suit various sites and occasion in the hotel Introduction to furnishing and décor Color and light Types of Window and window treatment Wall finishes, Floor finishes, Floor covering (Self-study of National and international Flowers).	25%
2.	Facilities planning and facilities management Factors considered in planning and designing of hospitality facility, Stages in developing hospitality property, Facilities management Role of facility manager Components of facilities management. (Self-study- Services provides by facilities companies)	25%
3.	Hotel Renovation Introduction Reason to renovation Types of renovation Subsidiary process in Renovation-Refurbishing Redecoration (Self-study- Elements of renovation) Bin Card, Par stock, and Issuing	25%





4.	Designing of brochures and tariff card Pertaining to Size, Color, Content, Cost Meeting Incentives Convention Exposition (MICE) Concept Importance of MICE Planning of MICE in Hotels	25%
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Teaching-Learning Methodology	Lecture, Practical learning, project, and assignment, E-learning, and case study.
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PRACTICAL		
Sr. No.	Description in details	Weightage
1.	Flower Arrangement	25%
2.	Carpet cleaning, Windows Cleaning	25%
3.	Tariff and Brochure planning	25%
4.	Metal Polish	25%

Laboratory: Recording of the standard procedures of the operational need as per subject requirement, strictly adhering to the grooming norms with standard practical kit required for the practices. Recording the same in the journal as far as applicable apart from maintaining other necessary prescribed formats [applicable from time to time, as per prevailing standard industry practices]

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, and Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%





Course Outcomes: Having completed this course, the learner will be able to-

1.	To know various types of flower arrangements.
2.	To know about hotel facility planning and hotel setup
3.	To know about hotel renovation
4.	To about national and international MICE business in hotel.

Suggested References:

Sr. No.	References
1.	G. Raghubalan and Smritee Raghubalan- Hotel Housekeeping, Publisher Oxford university press
2.	Sudhir Andrews- Housekeeping A Training Manual, publisher McGraw Hill Education
3.	Aleta Nitschke and William D. Frye- Managing Housekeeping Operation, Publisher Educational Inst of the Amer hotel

On-line resources to be used if available as reference material

Online Resources

www.hmhelp.in

www.hmhub.me





BBA HONS' HOSPITALITY MANAGEMENT – 04 Years
BBA Hospitality Management Semester - V

Course Code	UM05MIBBH01	Title of the Course	HOTEL LAW (T)
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	1. The objective of this course is to understand the various laws applicable for hospitality professional. 2. Students will know about various types of act and rules of wine.
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Course Content		
Unit	Description	Weightage (%)
1.	Business Laws Applicable in Hospitality Industry <ul style="list-style-type: none">• Introduction to Indian hospitality industry and its essential characteristics• Challenges for general manager in 21 century.• Importance of studying hotel law, its definition & classification.• Definition of contract and types of contract.• Hotel insurance, legal principles of insurance, Insurance coverage commonly availed by hotels• Consumer protection act 1986	25%
2.	Food And Liquor Laws- <ul style="list-style-type: none">• Prevention of food Adulteration Rules 1954• Food Safety & Standards Act 2006• Liquor licensing, on-site/on premises, off-site/off premises, on premises/off site license.• Mandatory compliances of a liquor license, alcohol content in various beverages.• Salient features of the dram Shop Act 1872• Law on Sale of Cigarettes and Tobacco	25%
3.	Central & State Laws Related To Operations <ul style="list-style-type: none">• Hotel Licenses and regulations, role of district administration• Concessions given by central and state government to hospitality industry during project stage• Documents required for securing building permission.• Licenses required to operate a hotel • Licenses required for food and beverage operations, finance & personal department	25%





4.	Public Health And Safety And Labour Laws <ul style="list-style-type: none">• Labour laws: Definition, Scope, Categorization of labour laws.• Working conditions and welfare measures.• Classification of employees, law defining relationship between employers, trade unions, discharges of employees.• Laws related to equality and empowerment of women.• Swimming Pool, Smoke-Free Environments Act 1990	25%
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Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E- learning
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, and Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Course Outcomes: Having completed this course, the learner will be able to-	
1.	To know about Law for serving alcoholic services.
2.	To know about Food Safety & Standards Act 2006
3.	To about the Laws related to equality and empowerment of women.
4.	To know about Documents required for securing building permission .

Suggested References:	
Sr. No.	References





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))
Syllabus as per NEP 2020 with effect from the Academic Year 2025-2026

1.	Introduction to Law by N.D Kapoor publisher Sultan chand and sons
2.	Commercial law by N.D Kapoor publisher Sultan chand and sons
3.	Ethical, Legal and Regulatory aspect of Tourism Business. By Satyendra Singh Malik: publisher Agam KalaPrakashan, Delhi

On-line resources to be used if available as reference material
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Online Resources

www.hmhelp.in
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www.hmhub.me
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BBA HONS' HOSPITALITY MANAGEMENT – 04 Years
BBA Hospitality Management Semester - V

Course Code	UM05MIBBH02	Title of the Course	HOTEL ENGINEERING AND MAINTENANCE (T)
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	To understand and explain an importance of maintenance & engineering in Hospitality Industry, organization of maintenance & engineering department and Fires and fire Hazards in a hotel.
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Course Content		
Unit	Description	Weightage (%)
1.	Hotel Maintenance Department Introduction. Flowchart To Indicate Functioning Of Maintenance Department In A Hotel. Organization And Set Up Of Maintenance Department, Organizations Chart. The Staff – Duties And Responsibilities. Types Of Maintenance –Preventive And Break Down Maintenance-Their comparison. Contract Maintenance. Types Of Contract-Service Contract	25%
2.	Equipment Replacement Policy Terms And Condition. Inadequacy Obsolescence-Excessive Maintenance-Declining Efficiency. Replacement Policy Of Equipment Which Gradually Deteriorate-Economic Replacement Cycle For Abruptly Falling Equipment. Replace When Current Annual Cost Is Equal To Average Annual Cost To date	25%
3.	Water Management & Sanitary System Sources Of Water, Method Of Removal Of Hardness, Water requirement in Hotels Sinks, Basin, Water Closet, Bidets And Their Fittings, Use Of Water Traps And Water Seals	25%
4.	Fire Prevention & Protection Different Types of Fires, Fire Fighting Systems- (Fire Alarms, Extinguishers And Their Maintenance), Fire Hazard	25%





Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E- learning
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, and Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Course Outcomes: Having completed this course, the learner will be able to-	
1.	To learn about maintenance department of hotel
2.	To learn about types of maintenance.
3.	To get knowledge of removing hardness of water.
4.	To learn the knowledge of types of fire and firefighting equipments in hotel.

Suggested References:	
Sr. No.	References
1.	Frank D. - The Management of Maintenance and Engineering Systems in Hospitality industry, publisher-Wiley publication
2.	Tarun Bansal- Hotel engineering,- Aman publication.
3.	Prof. R.C Gupta-Textbook of Hotel Engineering Maintenance – Aman publication

On-line resources to be used if available as reference material
www.ihmnotessite.net
www.ihmnotes.blogspot.com
https://ihmstudymaterial.blogspot.com/p/hotel-engineering-notes-for-hotel.html





BBA (HONS') (Hospitality Management)
(4 Years) (Hospitality Management) Semester (IV)
(Under Choice Based Credit System Based on UGC Guidelines)

Course Code	UM05SEBBH01	Title of the Course	Leadership Skills Development
Total Credits of the Course	2	Hours per Week	2
Course Objectives:	To be acquainted with the glimpses of Skills required in a Leader in the hospitality industries.		

Course Content		
Unit	Description	Weightage* (%)
1.	<p>Basic Approaches to Leadership</p> <ul style="list-style-type: none"> • What is Leadership? • The Role and Activities of Leadership • Leadership differs from management <p>Leadership Theories</p> <p>(A) Traditional Theories (A Brief Overview)</p> <ol style="list-style-type: none"> 1. Trait Theory 2. Behavioral Theories 3. Fiedler's Contingency Model <p>(B) Modern Theories</p> <ol style="list-style-type: none"> 1. Charismatic Leadership 2. Transactional and Transformational Leadership 3. Substitutes for Leadership 	50%
2.	<p>Power and Politics</p> <ul style="list-style-type: none"> • Meaning Power • Distinction between Power & Authority • Bases or Sources of Power • Acquisition of Power • Organizational Politics • Reasons for Organizational Politics <p>Managing Organizational Politics</p>	50%

Teaching-Learning Methodology	Theory lecture
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Course Outcomes: Having completed this course, the learner will be able	
1.	to learn about leadership skills.
2.	to learn how to develop skills with training.
3.	to know about power and politics about organization

Suggested References:	
Sr. No.	References
1.	Organizational Behaviour: S. S. Khanka.S.Chand
2.	Organizational Behaviour: Fred Luthans, Mc Graow-Hill International Edition (Twelfth Edition)
3.	Leadership in Organizations: Gray Yukl, Pearson Education (Sixth Edition)

On-line resources to be used if available as reference material
On-line Resources
https://searchcio.techtarget.com/definition/leadership-skills?amp=1
https://hbr.org/amp/1970/05/power-and-politics-in-organizational-life



SARDARPATELUNIVERSITY

Vallabh Vidyanagar, Gujarat

(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))

Syllabus as Per NEP 2020 with effect from the Academic Year 2025-2026

Bachelor of Business Administration (Hospitality Management)

(B. B. A. SEM – V)

Course Code	UM05SEBBH02	Title of the Course	Soft Skills
Total Credits of the Course	02	Hours per week	02

Course Objectives	1. To equip students with essential skills for personal and professional success.
	2. To enhance verbal and non-verbal communication techniques for effective interaction.
	3. To focus on some theories and detailed tips to improve usage of career and self-development strategies.

Course Content		Weightage
Unit	Description	
1.	Soft Skills: An Introduction <ul style="list-style-type: none">• What is Soft Skill ?• Soft Skills – A man made skill• Hard Skills v/s Soft Skills• Importance of Soft Skills• Types of Soft Skills• Career of Soft Skills• Identification of your Soft Skills	50 %
2.	Learning to Prioritize: <ul style="list-style-type: none">• The importance of managing time and money wisely• How to regulate the way you spend time• Developing the attitude to work hard• How to counter procrastination• Enjoying your work• Planning work• Organizing your work• Team work• Preparing blueprint of your priorities	50 %

Teaching-Learning Methodology	<ul style="list-style-type: none">➤ White Board➤ Presentation➤ Video➤ Case Study➤ Quiz
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Course Outcomes	
1.	Effectively communicate through verbal/oral communication and improve the listening skills. Write precise briefs or reports and technical documents.
2.	Write precise briefs or reports and technical documents
3.	Actively participate in group discussion / meetings / interviews and prepare & deliver presentations.
4.	Become more effective individual through goal/target setting, self motivation and practicing creative thinking.

Internal and / or External Examination Evaluation

Sr. No.	Details of the Evaluation / Exam Pattern	25 Marks (%)
1	Class Test (at least one)	10 (40%)
2	Quiz (at least one)	05 (20%)
3	Active Learning	----
4	Home Assignment	05 (20%)
5	Class Assignment	----
6	Attendance	05 (20%)
Total Internal (%)		25 (100%)
University Examination (%)		25 (100%)

Suggested References

1.	Shalini Verma, Enhancing Employability @ Soft Skills, Person, India
2.	Dr. K. Alex, Soft Skills, S.Chand & Sons, India.
3.	Asha Kaul, Business Communication, Prentice Hall of India Private Limited, New Delhi, 2002.

Online Resources

1.	https://youtu.be/jY8nWva_0BQ
2.	https://youtu.be/kdYpqwEogFo