



SARDAR PATEL UNIVERSITY

Vallabh Vidyanagar

NAAC 'A' Grade (10-01-2023 To 09-01-2028)

NEP-2020 aligned Curriculum with effect from Academic Year 2026-27

Bachelor of Business Administration in Hospitality Management (BBA-HM)

Semester - VII

Course Code	UM07HMABBH01	Title of the Course	Bar Management
Total Credits of the Course	4	Hours per Week	4

Course Objectives:	1. To understand the importance of Bar Management in Food and Beverage Operations in star hotels, hospitality, and various catering industries.
	2. To enhance the student's knowledge of bar setup, equipment, and glassware.
	3. To enhance the student's knowledge of alcoholic and non-alcoholic beverages.
	4. To develop student competency in mixology and responsible service of alcohol.
	5. To enable students to manage bar inventory, costing, and pricing effectively.

Course Content		
Unit	Description	Weightage* (%)
1.	Bar Setup & Operations - Types of bars: front bar, back bar, under bar - Bar equipment, tools and glassware identification - Bar layout and design principles - Mise-en-place and bar opening/closing procedures - Hygiene and sanitation standards in bar areas - Point-of-sale systems for bar management	25%
2.	Beverages – Classification & Service - Classification of alcoholic beverages: fermented, distilled, compounded - Beer: types, production process, service standards - Wines: classification, major wine regions, food pairing guidelines - Spirits: whisky, rum, gin, vodka, tequila, brandy – production and brands - Liqueurs and fortified wines: sherry, port, madeira - Non-alcoholic beverages and their service	25%
3.	Mixology & Cocktail Preparation - History and evolution of cocktails - Mixing techniques: shaking, stirring, muddling, layering, blending - Classic cocktails: Martini, Manhattan, Margarita, Mojito, Daiquiri – recipes - Contemporary and fusion cocktail trends - Garnishing and presentation techniques - Mocktail innovation and signature drink creation	25%

4.	Bar Management & Responsible Service – Bar inventory control and stock management – Cost control and pricing strategies for bar operations – Responsible Service of Alcohol (RSA) principles – Legal regulations and licensing requirements in India – Customer service and upselling techniques – Handling difficult situations and intoxicated guests	25%
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Teaching-Learning Methodology	Lecture, Practical learning, project, and assignment, E-learning, and case study.
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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)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, 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 the setup, equipment layout, and operational workflow of a modern bar.
	2. Classify, describe, and professionally serve a wide range of alcoholic and non-alcoholic beverages.
	3. Apply mixology techniques to prepare classic and contemporary cocktails and mocktails.
	4. Manage bar operations profitably and responsibly, adhering to legal and ethical norms.

Suggested References:	
Sr. No.	References
1.	Bar & Beverage Management – A. Singaravelavan
2.	Food and Beverage Management – Bernard Davis
3.	The Bar & Beverage Book – Costas Katsigris & Chris Thomas
4.	Food & Beverage Service – Dennis Lillicrap
5.	Bartending for Dummies – Ray Foley

On-line resources to be used if available as reference material
www.hmhelp.in
www.hmhub.me
SlideShare.net
Hotelmanagementnotes.blogspot



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Semester - VII

Course Code	UM07HMABBH02	Title of the Course	Advance International Cuisine
Total Credits of the Course	4	Hours per Week	4

Course Objectives:	1. To develop advanced culinary competencies in preparing and presenting international cuisines.
	2. To acquaint students with the culinary traditions, ingredients, and techniques of major world cuisines.
	3. To apply principles of molecular gastronomy and modern food science in the kitchen.
	4. To enable students to plan and execute menus with professional plating and presentation standards.
	5. To promote understanding of sustainable sourcing and contemporary gastronomic trends.

Course Content		
Unit	Description	Weightage* (%)
1.	Advanced Culinary Techniques – Sous vide cooking: principles, equipment, and applications – Molecular gastronomy: spherification, gelification, emulsification, foams – Fermentation and preservation techniques – Smoking, curing, and dehydrating methods – Advanced knife skills and butchery techniques – Mise-en-place at advanced culinary level	25%
2.	European & Mediterranean Cuisines – French haute cuisine: mother sauces, derivatives, and classical preparations – Italian regional specialties: pasta, risotto, antipasti, secondi – Spanish cuisine: tapas, paella, pintxos, molecular innovations – Greek and Turkish culinary traditions and key ingredients – Scandinavian cuisine: New Nordic movement and philosophy – Cheese and charcuterie selection, ageing, and service	25%

3.	Asian & Middle Eastern Cuisines – Advanced Japanese cuisine: sushi, sashimi, kaiseki, ramen – Chinese regional cuisines: Szechuan, Cantonese, Hunan, Shandong – Thai and Vietnamese cuisine: balancing sweet, sour, salty, spicy – Middle Eastern cuisine: mezze, tagines, grills, flatbreads – Indian regional fine-dining interpretations and plating – Fusion cuisine: East-West integration and cross-cultural creativity	25%
4.	Menu Engineering & Plating – Menu planning for fine dining and gourmet restaurant concepts – Food cost analysis and menu engineering matrix (Stars, Plowhorses, Puzzles, Dogs) – Principles of advanced plating and visual composition – Modern dessert presentation and petits fours – Dietary and allergen considerations in international menu design – Sustainable sourcing, seasonal cooking, and farm-to-table philosophy	25%

Teaching-Learning Methodology	Lecture, Practical learning, project, and assignment, E-learning, and case study.
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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)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, 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. Demonstrate advanced cooking techniques including sous vide and molecular gastronomy.
	2. Understand the culinary traditions, key ingredients, and signature dishes of major world cuisines.
	3. Plan and execute international menus incorporating contemporary plating techniques.
	4. Apply food cost analysis and menu engineering principles in a professional kitchen context.

Suggested References:	
Sr. No.	References
1.	On Food and Cooking – Harold McGee
2.	The Professional Chef – The Culinary Institute of America (CIA)
3.	Le Guide Culinaire – Auguste Escoffier
4.	Modern Gastronomy: A to Z – Ferran Adria
5.	Larousse Gastronomique – Prosper Montagné

On-line resources to be used if available as reference material
www.hmhelp.in
www.hmhub.me
SlideShare.net
www.chefsresource.com



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Semester - VII

Course Code	UM07HMABBH03	Title of the Course	Facility Planning
Total Credits of the Course	4	Hours per Week	4

Course Objectives:	1. To provide students with a thorough understanding of the planning, design, and management of hospitality facilities.
	2. To develop knowledge of space planning, workflow, and ergonomics in hotel and F&B design.
	3. To understand equipment selection, procurement, and maintenance for hospitality operations.
	4. To integrate sustainability, green design, and energy management in hospitality facility planning.
	5. To enable students to conduct feasibility analysis and post-occupancy evaluations.

Course Content		
Unit	Description	Weightage* (%)
1.	Fundamentals of Facility Planning – Concept and importance of facility planning in hospitality – Types of hospitality facilities: hotels, resorts, restaurants, banquets – Stages of project development: feasibility, concept design, detailed design, construction, commissioning – Role of architect, interior designer, MEP consultant, and project manager – Building codes, fire safety regulations, and accessibility (universal design) – Feasibility study and location analysis for hospitality projects	25%
2.	Space Planning & Design – Front-of-house and back-of-house design principles – Flow of movement: guests, staff, materials, and service – Hotel lobby, guestroom, and F&B outlet layout design – Kitchen layout types: assembly line, island, zone, open kitchen – Lighting design, acoustics, and ambiance creation – Interior design concepts: style, material selection, colour psychology	25%

3.	Equipment Planning & Procurement – Classification of hotel equipment: FF&E (Furniture, Fixtures & Equipment) and OS&E (Operating Supplies & Equipment) – Kitchen equipment: selection criteria, capacity planning, and specifications – Laundry and housekeeping equipment planning – IT systems: PMS, POS, CCTV, BMS (Building Management System) integration – Procurement process: tendering, vendor selection, and purchase orders – Maintenance planning and life-cycle cost analysis	25%
4.	Sustainability & Green Design – Green building certifications: LEED, GRIHA, BEE Star ratings – Energy-efficient systems: HVAC, LED lighting, water-saving fixtures – Waste management and recycling systems in hospitality facilities – Renewable energy applications: solar panels, rainwater harvesting – Universal design and accessibility standards for guests with disabilities – Post-occupancy evaluation and facility performance audit	25%

Teaching-Learning Methodology	Lecture, Practical learning, project, and assignment, E-learning, and case study.
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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)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, 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. Apply principles of facility planning to real-world hospitality project development.
	2. Understand space planning, workflow design, and ergonomics in hotel and F&B environments.
	3. Evaluate equipment selection, procurement, and maintenance planning for hospitality facilities.
	4. Integrate sustainability and energy management principles into hospitality facility design.

Suggested References:	
Sr. No.	References
1.	Hotel Design, Planning and Development – Rutes, Penner & Adams
2.	Facilities Management – Keith Alexander
3.	Restaurant Design – Stephen Perkins
4.	Sustainable Hotel Design – Willy Legrand, Philip Sloan & Joseph S. Chen
5.	Kitchen Planning and Management – John A. Livingston

On-line resources to be used if available as reference material
www.hmhelp.in
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SlideShare.net



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Semester - VII

Course Code	UM07HMIBBH01	Title of the Course	Cruise Line Management
Total Credits of the Course	4	Hours per Week	4

Course Objectives:	1. The objective of this course is to familiarise students with the basic concept of Cruise Line Management.
	2. The main objective of the programme is to standardise the knowledge of personnel who oversee seaport terminals, to maintain the safety and proper functioning of the cruise ship industry in accordance with international standards.
	3. To develop an understanding of onboard hotel operations and guest experience management.
	4. To equip students with knowledge of revenue management and career opportunities in cruising.

Course Content		
Unit	Description	Weightage* (%)
1.	CONTEMPORARY CRUISE OPERATIONS - History and evolution of the cruise industry - Types of cruise ships: ocean, river, expedition, luxury, ultra-luxury - Major cruise lines and their brands: Carnival, Royal Caribbean, MSC, Norwegian - Global cruise itineraries and popular port destinations - Market segmentation: demographics and passenger profiles - Regulatory framework: IMO, SOLAS, MARPOL, STCW	25%
2.	SELLING CRUISES AND CRUISE PRODUCTS - Cruise operations and distribution channels - Role of travel agents and OTAs in cruise sales - Marketing actions, alliances, and partnerships - Cruise product categories and classifications - Brand values and vessel classification standards - Pricing strategies, packages, and loyalty programmes	25%

3.	MARITIME ISSUES AND LEGISLATION – Overview of the shipping industry and maritime law – Marine pollution: MARPOL conventions and waste management at sea – Safety of Life at Sea (SOLAS) regulations and lifeboat drills – Sanitation and cleanliness standards: CDC Vessel Sanitation Programme – Maritime organizations: IMO, ILO, ITF, port state control – Passenger rights and legal obligations of cruise lines	25%
4.	INTRODUCTION TO HOSPITALITY INDUSTRY & WORKING ON BOARD – Introduction to the hospitality industry and its segments – Classification of the hospitality sector relevant to cruise operations – Introduction to cruise hospitality and onboard departments – The role and responsibilities of crew on a cruise ship – The management of cruise ship service and HR considerations – Recruitment practices, challenges, and uniforms at sea	25%

Teaching-Learning Methodology	Lecture, Practical learning, project, and assignment, E-learning, and case study.
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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)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, 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 the global cruise industry structure, major players, and market trends.
	2. Describe onboard departments, their functions, and inter-departmental coordination.
	3. Apply hospitality management principles to the unique cruise ship environment.
	4. Evaluate career pathways and sustainability challenges in cruise line management.

Suggested References:	
Sr. No.	References
1.	Cruise Operations Management – Philip Gibson
2.	Cruise Operations Management: Hospitality Perspectives – Philip Gibson
3.	Cruising: A Guide to the Cruise Line Industry – Marc Mancini
4.	Introduction to Hospitality – John R. Walker

On-line resources to be used if available as reference material
SlideShare.net
Hotelmanagementnotes.blogspot
Hmhub.me
www.cruiseindustrynews.com



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Semester - VII

Course Code	UM07HSEBBH01	Title of the Course	On-the-Job Training (OJT)
Total Credits of the Course	6	Hours per Week	—

Course Objectives:	To provide students with practical, industry-based experience in real hospitality establishments, reinforcing theoretical knowledge through supervised work in hotel, restaurant, airline, or allied hospitality sectors.
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OJT Guidelines & Training Structure

1. Students shall undertake On-the-Job Training (OJT) in an approved hotel, resort, restaurant, or allied hospitality establishment for the duration specified by the University.
2. The OJT shall carry 6 credits and is evaluated on the basis of: Employer/Establishment Assessment (40%), OJT Report / Log Book (40%), and Viva Voce / Presentation (20%).
3. Students must submit a detailed OJT report including weekly log, work descriptions, learning reflections, and a self-assessment at the end of the training period.
4. The training supervisor in the establishment shall certify the student's attendance, performance, and professional conduct.
5. Students are expected to rotate across departments as per the establishment's training plan and university guidelines.
6. Assessment criteria include: professional conduct, technical skills, adaptability, communication, teamwork, and contribution to the workplace.

Evaluation Pattern

Sr. No.	Details of the Evaluation	Weightage
1.	Employer / Establishment Assessment	40%
2.	OJT Report / Log Book	40%
3.	Viva Voce / Presentation	20%
