



BBA HONS HOSPITALITY MANAGEMENT
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester- IV

Course Code	UM04MABBH01	Title of the Course	Quantity Food & Beverage production (T+P)
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	1.To know the handling meat products, purchasing, carving and different cuttings, the volume catering establishments.
	2.To know the philosophy of Indian food and Eating habits as well.
	3.To enhance students knowledge volume catering establishments
	4.To enhance students' knowledge in Indian Cuisine

Course Content		
Unit	Description	Weightage* (%)
1.	Introduction to Equipment's used in Volume Cookery <ul style="list-style-type: none">• Selection of Kitchen Equipment's• Equipment Required for Volume Production• Care and Maintenance of Equipment's. Regional Cuisines of India <ul style="list-style-type: none">• Awadh• Bengal• Kashmir• Maharashtra• Parsi• Kerala• Punjab• Rajasthan• Tamil Nadu• Andhra Pradesh- Hyderabad	25%





2.	Types of volume catering establishments <ul style="list-style-type: none"> • Institutional and industrial catering • Types of Industrial and Institutional Establishments • Industrial Catering • Army Mess • Hospital Catering • Off-premises catering • Theme banquets • Central Processing Units • Airline Catering • Railway Catering • Marine Catering 	25%
3.	Purchasing and indenting for volumes <ul style="list-style-type: none"> • Principles of Indenting for Volume Feeding • Purchase systems and specifications • Storage for bulk • Inventory Control in Stores • Control procedures to check pilferage and spoilage • Portion sizes for volume feeding • Portion control of Food • Modifying Recipe for Volume Catering • Challenges of Volume Catering 	25%
4.	Introduction to Indian Cooking <ul style="list-style-type: none"> • Introduction • Philosophy of Indian Food • Influence of the Invaders and Travelers on Indian Cuisine • Rice Cooking • Dum Cooking • Techniques Employed in Indian Cooking • Indian Sweets 	25%

Practical:-

Formulate Quantity menus (Most Popular in Star Categorized Hotels) from the respective regions(Veg. and Non-Veg.)

PRACTICAL

Sr. No.	Description in details	Weightage
------------	---------------------------	-----------





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))
Syllabus with effect from the Academic Year 2024-2050

1.	<p>Mughal/Awadh</p> <p>Yakhni Pulao Mughlai Paratha Gosht Korma Mughlai Chicken Galouti Kebab Bakarkhani Paneer Pasanda Muzzafa</p> <p>Punjabi</p> <p>Rada Meat Kadhai chicken Amritsari Macchi Rajmah Masala Pindi Chana</p>	25%
2.	<p>Bengal</p> <p>Macher Jhol Aloo Posto Misti Doi Tikoni Pratha Baigun Bhaja Payesh Sukto-Luchi</p> <p>South India</p> <p>DOSA/SAMBHER/IDALI Meen Poriyal Curd Rice Payasam Meen Moilee Malabari Paratha</p> <p>Goa</p> <p>Arroz Galina Xacutti Toor Dal Sorak Fish Caldeen Cabbage Foogath Bibinca</p> <p>Gujarati</p>	25%





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))
Syllabus with effect from the Academic Year 2024-2050

	<p>Khandvi Gujrati Dal Methi Thepla/ Jeera Poori Gujrati Khichadi Oondhiyu Batata –Tomato Nu Shak Mohanthali</p>	
3.	<p>RAJASTHANI Gatte Ka Pulao Lal Maas/ Safed Mass Chutney (Garlic) Dal Halwa Dal/batti/churma Besan Ke Gatte</p>	25%
4.	<p>Maharashtrian Masala Bhat Kolhapuri Mutton Koshimbir Coconut Poli Dalcha Patrani Macchi Amti Dal Basundi KASHMIRI Two menus may be formed out of the Dishes given as under: Rice and Bread Preparations: Mutaegen, Pulao (Kashmiri), Plain Rice, Girdeh, Lawas Meat Preparations: Gushtaba ,Rista ,Marchevangan kormaMacch Kofta, Yakhean Kaliya, Tabak Maaz, Rogon Josh Vegetables and Potato: Ruwangan chaman,Choek wangan,Chaman Qaliyan Alleh Yakhean, Dum Aloo Kashmiri ,Nader Palak, Razma Gogji Sweet Dishes: Kongeh Phirin (Sooji phirni with Saffron), Aae't phirin (Wheat Flour Phirni), Halwa</p>	25%





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))
Syllabus with effect from the Academic Year 2024-2050

Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E- learning and training manual
-------------------------------	--

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	
1.	To differentiate types of meats.
2.	To calculate different aspects of volume catering.
3.	To carry out purchasing and indenting for volume catering.
4.	To know the history of Indian cuisine

Suggested References:	
Sr. No.	Reference s
1.	Modern Cookery for Teaching and the Trade – Thangam E.Philip Published by Mumbai, Orient Longman





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))
Syllabus with effect from the Academic Year 2024-2050

2.	The Theory of Cookery – K.Arora, Published by Frank Bros. & Co Classical Recipes of the World – Henry Smith Published by Barron's Educational Series
3.	Chef's Manual of Kitchen Management – John Fuller Le Repertoire De La Cuisine – L.Saulnier
4.	Food Production Operations – Parvinder S. Bali Published by Oxford

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

On-line Resources

www.Hm.hub.com

www.hmhelp.in





BBA HONS HOSPITALITY MANAGEMENT
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester- IV

Course Code	UM04MABBH02	Title of the Course	Food and Beverage Management - II
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	To obtain comprehensive knowledge of Function Catering banquets
	To obtain comprehensive knowledge of Supervisory Functions in Hospitality Industry.
	To enhance knowledge of buffets
	To enhance student knowledge about kitchen Stewarding
	To obtain comprehensive knowledge about Handling Complaints and Training of Staff

Course Content		
Unit	Description	Weightage* (%)
1.	Buffets <ul style="list-style-type: none"> Definition and History Types of Buffets Different types of Buffet Arrangements Buffet Equipment' 	25%
2.	Function Catering Banquets <ul style="list-style-type: none"> Definition and History Types Organization of Banquet Department and Duties and Responsibilities Various Setups for Seating Planning Staff Requirements Function Prospectus and booking procedure Banquet menus Toast procedures 	25%



3.	Kitchen Stewarding <ul style="list-style-type: none"> • Importance • Opportunities in Kitchen Stewarding • Record Maintaining • Machine used for cleaning • Inventory • Machine polishing 	25%
4	Managing Food and Beverage Outlets <ul style="list-style-type: none"> • Introduction • Supervisory functions in Food Service Operations. • Sales Analysis • Cost Analysis Handling Complaints and Training of Staff <ul style="list-style-type: none"> • Standard Operating Procedure • Writing ASOP • Complaint Handling • Training of Staff 	25%

Practical:

Unit	Description in Details	Weightage%
I.	Service of Special Hors D Oeuvre: Caviar, Snail, Oyster, Asparagus, Pate, Smoked salmon (minimum 8 food items)	25%
II.	Practice of lay-out of Breakfast Cover English Breakfast & Continental Breakfast	25%
III.	Service Alcoholic beverage Spirits, Aperitifs and bitter sand liqueurs	25%
IV.	Service of Wines Basic Service of White, Red, Sparkling wines	25%

Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E-learning and training manual
-------------------------------	---



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

Course Outcomes	
1.	To know about the different types of alcoholic beverages and their production method.
2.	To be familiar with the service methodology associated with the particular alcoholic beverage.
3.	To know about various types of cocktail and mock tails.
Suggested References:	
Sr. No.	References
1.	Dennis Lillicrap Food and Beverage Service Published by Hodder Education
2.	S N Bagchi Textbook of Food and Beverage Service Published by Aman Publications
3.	Food And Beverage Service–R.Singaravelan Published by Oxford Publications

On-line resources: to be used if available as reference material
On-line Resources
WWW.hmhub.me
WWW.hmhhelp.in



BBA HONS HOSPITALITY MANAGEMENT
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester- IV

Course Code	UM04MABBH03	Title of the Course	Accommodation Management(T+P)
Total Credits of the Course	04	Hours per Week	4

Course Objectives:	<ol style="list-style-type: none"> 1. To understand operation of housekeeping department in 5 star hotels 2. To provide knowledge of Desk control and its duties for departmental coordination. 3. To know types of cleaning services in hotels. 4. To understand about laundry operation. 5. To understand about Textiles using in hotels.
---------------------------	--

Course Content		
Unit	Description	Weightage (%)
1.	Desk Control and Record Keeping <ul style="list-style-type: none"> • Various Housekeeping reports- Room occupancy report, discrepancy Reports, room status report. • Handling VIP's in the hotel, amenities for VIP's. • Establishing Par stock. • Housekeeping inventory. • Discards management. (Self-study of guest room's amenities and supply.) 	25%
2.	Cleaning Guestroom <ul style="list-style-type: none"> • Introduction • Types and nature of soil • Principles of cleaning • Cleaning procedure • Features that ease cleaning • Bed making • Turndown and second service in rooms 	25%
3.	Textile <ul style="list-style-type: none"> • Classification of fibers and fabrics • Characteristics, uses and examples of commonly used fabrics • Finishing process given to the fabric (Self-learning- Soft furnishing and upholstery)	25%





4.	Laundry Operation- <ul style="list-style-type: none"> • Definition. Types of laundry. • Laundry Layout. Laundry cycle, • Laundry Equipment's & Cleaning Agents. • Advantage and disadvantage of laundries. • Duty and responsibilities of laundry manager. • (Self-learning-SOP's of laundry operation) 	25%
----	--	-----

Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E- learning and training manual
-------------------------------	--

PRACTICAL		
Sr. No.	Description in details	Weightage
1.	Store inventory	25%
2.	Operating laundry equipments	25%
4.	Amenities for VIP's room	25%
5.	Guestroom cleaning process.	25%

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 know about Housekeeping sub department and operation.
2.	To be familiar with laundry equipment and its procedure.
3.	To know about staff's duty roster.
4.	To know about types of fibers and fabrics.





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

On-line Resources
WWW.hmhub.me
WWW.hmhelp.in





SARDAR PATEL UNIVERSITY Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.11) Syllabus
with effect from the Academic Year 2024-2025

BBA HONS HOSPITALITY MANAGEMENT
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester- IV

Course Code	UM04MIBBH01	Title of the Course	Food Science and Nutrition
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	To learn the importance of Nutrients and hygiene for the healthy growth of human beings.
	Students will learn about classification of food.
	Students will learn about food processing.
	Students will learn about food energy.

Course Content		
Unit	Description	Weightage* (%)
1.	Food Science <ul style="list-style-type: none">• Definition and scope of food science• Classification of Nutrients and its characteristics• Importance of Nutrition and interrelationship with health	25%
2.	Food Processing <ul style="list-style-type: none">• Definition• Objectives• Types Of Treatment• Effect Of Factors Like Heat, Acid, Alkali On Food Constituents• Emulsions• Theory Of Emulsification• Types Of Emulsions• Emulsifying Agents• Role Of Emulsifying Agents In Food Emulsions	25%
3.	Basic Aspects <ul style="list-style-type: none">• Definition Of The Terms Health, Nutrition And Nutrients• Importance Of Food – (Physiological, Psychological And Social Function Of• Food) In Maintaining Good Health.• Classification Of Nutrients	25%





4.	Energy <ul style="list-style-type: none">• Definition Of Energy And Units Of Its Measurement (Kcal)• Energy Contribution From Macronutrients (Carbohydrates, Proteins And Fat)• Factors Affecting Energy Requirements• Concept Of BMR, SDA• Dietary Sources Of Energy• Concept Of Energy Balance And The Health Hazards Associated With• Underweight, Overweight	25%
----	---	-----

Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E- learning and training manual
-------------------------------	--

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	
1.	to know about the nutritional aspect of food.
2.	to be familiar with food processing and their application in food and beverage production department.
3.	to know about the human requirement for energy and how to maintain it.
4.	to know importance of food Physiological, Psychological and social function of food.





Suggested References:	
Sr.No.	References
1.	Food Science by Potter & Hotchkiss Published by CBS Publishers & Distributors PvtLtd
2.	Principles of Food Science by Borgstrom Published by Macmillon
3.	Food Chemistry by Fennima Published by CRC press

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

On-line Resources
WWW.hmhub.me
WWW.hmhelp.in





BBA HONS HOSPITALITY MANAGEMENT
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester- IV

Course Code	UM04MIBBH02	Title of the Course	Travel & Tourism Management
Total Credits Of the Course	04	Hours per Week	4

Course Objectives:	<ol style="list-style-type: none"> 1. To acquire conceptual knowledge of tourism industry 2. To impart skills for the operation of tourism sectors in hospitality 3. To get the knowledge of tourism geography 4. To get the knowledge of heritage sites of India. 5. To get the knowledge of trending tourism.
--------------------	--

Course Content		
Unit	Description	Weightage * (%)
1.	GEOGRAPHY AND TOURISM <ul style="list-style-type: none"> • India's bio diversity. • Landscape – Physiographical structure of India • Climate and Seasons of India. • Flora and Fauna 	25%
2.	HERITAGE OF INDIA <ul style="list-style-type: none"> • A glimpse of Indian architectural history – Hindu & Buddhist architecture, Southern • India's historical monuments: Taj Mahal & Charminar • Religions of India • Fairs and festivals of India • Performance arts- dance, music, theatre – Uttar Pradesh, Karnataka, Kerala 	25%
3.	TRAVEL FORMALITIES AND REGULATIONS <ul style="list-style-type: none"> • Passport - definition, types in India, procedure for obtaining passport in India • Visa – definition, types, procedure for obtaining visa in India, related definitions • Foreign Exchange – Definition of currency, Countries and currencies (SAARCCountries), • RBI regulation on foreign exchange, related definitions • Brief information on Immigration, Travel insurance, health certificates, PIO card. 	25%
4.	TRAVELMANAGEMENT <ul style="list-style-type: none"> • Travel Agencies – Definition, history, Role & functions and Types • Tourism Organization and Associations – Introduction, functions and organization of IATA, WTO, ASTA, PATA, TAAI • Tour operator – Definition, Types, Importance and role of Tourist guide and related definitions 	25%





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

Course Outcomes	
1.	To learn about Tourism travels industry
2.	To learn about types of VISA and PASSPORT
3.	To know about various types of tourism
4.	To learn about Heritage tourism of India.

Suggested References:	
Sr. No.	References
1.	Tourism Product & Services, Jidender Sharma, Kanishka Publishers
2.	Tourism Management, J P Sangar, Anmol Publications.

On-line resources: to be used if available as reference material
On-line Resources
www.ihmnotessite.net
www.ihmnotes.blogspot.com





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))
Syllabus with effect from the Academic Year 2024-2025

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

Course Code	UM04AEBBH01	Title of the Course	Business Etiquettes & Managerial Communication
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none">1. The objective of this course is to understand and learn the importance of Business Etiquettes and written communication skills in service sectors such as; Hotel and Tourism industry.2. The objective of this course is to build managerial communication skill.
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	Business Etiquettes <ul style="list-style-type: none">• Business Etiquettes: Concept and importance• Etiquettes for:<ul style="list-style-type: none">• Meetings• Telephone / Cell Phone Conversation• Etiquettes at Work Place (Internal – superiors, peers and subordinates)	25%
2.	Managerial Communication <ul style="list-style-type: none">• Formal and Informal Meetings• How to make meetings successful• The Duties of the Chairperson	25%

Teaching-Learning Methodology	Theory lectures
-------------------------------	-----------------

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	
1.	Develop Business Etiquettes
2.	develop good personality
3.	Develop managerial communication skill

Suggested References:	
Sr. No.	References
1.	David Robinson: Business Etiquettes, Kogan Page India Private Limited.
2.	Rajendra Pal & J.S.Korlahalli: Essentials of Business Communication, Sultan Chand & Sons.
3.	Developing Communication Skills – Krishna Mohan & Meera Banerjee

On-line resources: to be used if available as reference material
On-line Resources
https://toggl.com/track/business-etiquette-rules/
https://www.americanexpress.com/en-us/business/trends-and-insights/articles/15-vital-business-etiquette-rules/





BBA HONS HOSPITALITY MANAGEMENT
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester- IV

Course Code	UM04SEBBH01	Title of the Course	Entrepreneurship Development
Total Credits of the Course	2	Hours per Week	02

Course Objectives:	1. To understand basic concept of Entrepreneurship and explain the process of entrepreneurial action. 2. To understand the causes of interest in corporate entrepreneurship.
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	Fundamentals of Entrepreneurship <ul style="list-style-type: none"> • Concept of entrepreneur & entrepreneurship • Functions of Entrepreneur • Types of Entrepreneur • Qualities of successful entrepreneur • Role of entrepreneurs in Indian economic development 	50%
2.	Entrepreneurship Development <ul style="list-style-type: none"> • Concept and need of EDP • Phases of EDP • Process of EDP • Role of government • Role of EDII and CED 	50%

Teaching-Learning Methodology	Lecture, project and assignment, E- learning and training manual
-------------------------------	--

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	
1.	Students will become familiar about the basic concept of entrepreneur & entrepreneurship
2.	Student will learn about the major qualities required to become a successful entrepreneur
3.	Student will become acquaint about the various type funding agencies which help to entrepreneur and government role for entrepreneurship development.

Suggested References:	
Sr. No.	References
1.	Entrepreneurship Development by S.S.Khanka
2.	Entrepreneurship Development and Project Management by Neeta Baporikar
3.	Entrepreneurial Development in India by Gupta and Shrinivasan.
4.	Dynamics of Entrepreneurial development & Management by Vasant Desai, Himalaya Publications.
5.	Entrepreneurship by Robert Hisrich, Michael Peters, Dean Shepherd

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

On-line Resources

<https://www.entrepreneur.com/article/238908>

<https://blog.hubspot.com/marketing/business-resources>





BBA HONS HOSPITALITY MANAGEMENT
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester- IV

Course Code	UM04SEBBH02	Title of the Course	Conflict Management
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none">1. The objective of this course is to develop the skills in resolving conflict and confrontation.2. Students will understand the role of goals in conflict and manage conflicts more effectively.3. Students will be able to frame the strategies for dealing with conflict and they become able to identify the positive and negative conflict.
--------------------	--

Course Content		
Unit	Description	Weightage* (%)
1.	Introduction to Conflict Management <ul style="list-style-type: none">• Definition and Types of Conflict• Sources of Conflict (Structural and Personal Factors)• Aspects of Conflicts (Functional and Dysfunctional Conflict)• Conflict Process (5 Stages)• Conflict Management	50%
2.	Level of Conflict <ul style="list-style-type: none">• Intra-personal Conflict<ul style="list-style-type: none">- Conflict due to frustration- Conflict due to goal• Interpersonal Conflict<ul style="list-style-type: none">- Assessing Interpersonal Conflict- Stages of Interpersonal Conflict	50%

Teaching-Learning Methodology	Lecture, Power Point Presentation, Guest Lectures
-------------------------------	---





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

Course Outcomes	
1.	Students will know about different types and sources of Conflict
2.	Students will be able to familiar with different kinds of conflict resolution Techniques
3.	Student will know about the various levels of conflict.
4.	Student will be able to familiar with Global Implications.

Suggested References:	
Sr. No.	References
1.	Organizational Behaviour by Stephen P Robbins, Timothy A Judge, Neharika Vohra
2.	Corporate Conflict Management by Eirene Leela Rout & Nelson Omiko. Published by Pearson Prentice Hall.
3.	Organizational Behaviour by S S Khanka, S. Chand

On-line resources: to be used if available as reference material
On-line Resources
https://www.youtube.com/watch?v=4RB1i1sVVc0
https://www.youtube.com/watch?v=2JEyALDKJ4U





BBA (HM) Semester (IV)

Course Code	UM04VABBH01	Title of the Course	NCC Army – II
Total Credits of the Course	2	Hours per Week	2
Course Objectives:	To impart basic knowledge of Social Awareness and Community development, social skills, health and Sanitation, Yoga, and Exercises.		
Course Content			
Unit	Description		Weightage* (%)
1.	Social Awareness & Community Development: Basics of Social Service, Contribution of Youth towards Social Welfare, Family Planning, Counter Terrorism, Corruption, Social Evils, Causes & Prevention of HIV/ AIDS, Civic Responsibilities, NGOs: Role & Contribution. Social Skills: Introduction, Etiquette: Meaning, Types of Etiquettes Mannerisms: Meaning, Bad Manners, Improving Social Skills.		50%
2.	Hygiene And Sanitation: <i>Hygiene:</i> Introduction, Personal Hygiene, Water Supply and Its Purification, Food Hygiene. <i>Sanitation:</i> Definition, Types Of Waste Products / Refuse, Sources of Refuse, Disposal of Waste Products /Refuse, Disposal of Human Waste, Disposal of Sewage. Yoga and Exercises: Introduction, Historical perspective and purpose of Yoga, Potential benefits of Yoga, Potential problems of Yoga.		50%

Teaching-Learning Methodology	Teacher- learner-Centered, Focused, Interactive /Participative.
-------------------------------	---

Internal and/or External Examination Evaluation

Sr. No.	Details of the Evaluation / Exam Pattern	50 Marks (%)	25 Marks (%)
1	Class Test (at least one)	15 (30%)	10 (40%)
2	Quiz (at least one)	15 (30%)	05 (20%)
3	Active Learning	05 (10%)	----
4	Home Assignment	05 (10%)	05 (20%)
5	Class Assignment	05 (10%)	----
6	Attendance	05 (10%)	05 (20%)
Total Internal (%)		50 (100%)	25 (100%)
University Examination (%)		50 (100%)	25 (100%)





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

1.	To make NCC as an important part of the society.
2.	To teach positive thinking and attitude to the youths.
3.	To develop a sense of social harmony among the students and to inform them about the ways to remove them by giving information about social evils.
4.	To prepare good citizens who are useful to the society.
5.	To explain the importance of hygiene for a healthy life.
6.	To explain the importance of exercise and yoga in personal life.

	Suggested References:
Sr. No.	References
1.	Cadet's Hand Book Common Subject, All Wings, By DGNCC, New Delhi.
2.	Cadet's Hand Book Specialized Subject, Army, By DGNCC, New Delhi.
	On-line Resources available that can be used as reference material:
1.	Indiancc.nic.in
2.	DGNCC Training App





Bachelor of Business Administration
B.B.A (HM) Semester - IV

Course Code	UM04VABBH02	Title of the Course	National Service Scheme – II
Total Credits of the Course	02	Hours per Week	02

Course Objectives	1. To know the Special camping Programme. 2. To understand the Health, Hygiene & Sanitization Programmes.
--------------------------	--

Course Content		
Unit	Description	Weightage (%)
1.	Special camping Programme <ul style="list-style-type: none">• Selection of Camp Site• Identification of Specific Theme• Co-ordination with Local, Government and other Agencies.• Special Camp Activities.• Feedback and Evaluation.• Post Camping activities.	50 %
2.	Health, Hygiene & Sanitization Programmes <ul style="list-style-type: none">• Definition, Need and Scope of Health Education• National Health Programmes• Food & Nutrition• Safe Drinking Water,• First Aid, Healthy Lifestyle• Swachh Bharat Abhiyan	50 %

Teaching-Learning Methodology	The course would be taught /learnt through ICT (e.g Power Point presentation, Audio-Visual Presentation),lectures, group discussions, camps, field work and browsing e- resources
--------------------------------------	---





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

Course Outcomes	
1.	To know about Special camping Programme planning.
2.	It helps to maintain healthy life style.
3.	To understand the importance of health care & nutrition programme

Suggested References	
Sr. No.	References
1	NATIONAL SERVICE SCHEME MANUAL

On-line resources to be used if available as reference material
https://nss.gov.in





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat (accredited with 'A' Grade by NAAC (CGPA3.11)
Syllabus as per NEP 2020 with effect from the Academic Year 2024-2025

BBA (HM) Semester: 4

Course Code-	UM04VABBH03	Title of the Course	Reasoning Ability
Total Credits of the Course	02	Hours per Week	02

CourseObjectives	This course is designed to suit the need of the outgoing students and to acquaint them with frequently asked patterns in quantitative aptitude and logical reasoning during various examinations and campus interviews.
-------------------------	---

CourseDescription		
Unit	Description	Weightage
1.	Overview of Reasoning Ability Logical Reasoning : Reasoning & Relationship Coding & Decoding Order Arrangement Fact – Advice – Inference – Opinion or Prejudice Alphabet Test Sentence Formation	50%
2.	Data Interpretation : Table Charts Bar Charts Pie Charts Line Charts	50%

*UnitswillhavethesameWeightageinthreeevaluationsassuggestedinthe courseoutline.

Teaching-Learning Methodology	<ul style="list-style-type: none"> • LectureMethod • OnlineLectures • GroupDiscussion
--------------------------------------	--

*Students will have to score a minimum of 40(Forty) Percent to pass the course.

CourseOutcomes:HavingCompletedthiscourse,thestudentwillbeableto	
1.	Understand the basic concepts of logical reasoning Skills
2.	Acquire satisfactory competency in use of reasoning
3.	Solve campus placements aptitude papers covering Quantitative Ability, Logical Reasoning Ability

SuggestedReferences:	
Sr.No.	
1	Quantitative Aptitude – AbhijitGuha, Tata MaGraw Hill
2	A Fresh Approach to Reasoning Test – Dr. Lal&Maurya, UpkarPrakashn, Agra
3	CBSE, UGC University Grant Commission Net/Set – Trueman's Specific Series
On-LineResourcesavailablethatcanbeusedasReferenceMaterial	



Bachelor of Business Administration
B.B.A (HM) Semester - IV

Course Code	UM04VABBH04	Title of the Course	Business Startup
Total Credits of the Course	02	Hours per Week	02

Course Objectives	1. To impart basic skills for start any new ventures. 2. Learn Steps from Idea generation to success. 3. To familiarize with Government initiatives.
--------------------------	--

Course Content		
Unit	Description	Weightage (%)
1.	INTRODUCTION <ul style="list-style-type: none">• Concept and definition of business• Concept and definition of startup• Skills to require business startup• Importance of business skills• Types of startup• Pillars to initiate business startup DEVELOPING SUCCESSFUL BUSINESS IDEAS <ul style="list-style-type: none">• Recognizing opportunities• Trend analysis• Generating ideas• Brain storming• Focus groups• Surveys• Customer advisory board• Patents and IPRs	50%
2.	FUNDING <ul style="list-style-type: none">• Sources of finance• Venture capital• Venture capital process• Business angles• Commercial banks• Government grants and schemes GOVERNMENT INITIATIVES FOR STARTUP IN INDIA <ul style="list-style-type: none">• Government initiatives• Startup India initiative, Seed fund• Mudra scheme• SAMRIDDHI schemes• ATAL innovation mission• Self-employment and talent utilization(SETU)	50 %





Teaching-Learning Methodology	ICT through(e.g Power Point presentation, Audio-Visual Presentation) Group Discussion, Role Playing, Case Study
--------------------------------------	---

Evaluation Pattern As per Sardar Patel University Letter :(E-3/2384) (06/01/2024)		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written (As per CBCS R.6.8.3)	50%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	
3.	University Examination	50%

Course Outcomes	
1.	Through the course study students can get acquainted him with basics of startup.
2.	Students can find new avenues for startup by using various skills.
3.	New idea generation will be possible for future startup programmes.
4.	Student can have details of various Government Schemes for startup.

Suggested References	
	References
1	Entrepreneurship development and project management by Neeta Baporikar
2	Dynamics of entrepreneurial development and management by Vasant desai, Himalaya publication
3	Kathleen R. Allen , launching new ventures, An entrepreneurial approach, Cengage learning 2016
4	Anjan rai chaudhari, Managing new ventures concepts and cases, prentice hall international 2010

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





BBA (HM) Semester: 4

Course Code	UB04VABBH05	Title of the Course	Integrated Personality Development
Total Credits of the Course	02	Hours per Week	02

Course Name: IPDC-2

Recommended Credit: 2

Course Duration: 30 Hours

The Integrated Personality Development Course – An Introduction

The Integrated Personality Development Course (IPDC) has been designed, by the BAPS Swaminarayan Sanstha, to enhance student awareness of India's glory and global values and create citizens who contribute to their families, college, workforce, community, and nation. This course supports the requirements of the National Education Policy (NEP), to "build character, enable learners to be ethical, rational, compassionate, and caring, while at the same time prepare them for gainful, fulfilling employment".

Easily integrated into the university syllabus, IPDC effectively teaches essential Indian values, develops character, strengthens morality, and nourishes constructive and creative thinking. Through this course, students can enjoy, understand, and practise priceless lessons, giving them the tools to prepare for a brighter future towards nation-building.

Introductory Resources:

<u>IPDC Intro</u> IPDC-YouTube	<u>Lecturer Glimpse</u> IPDC - YouTube	<u>IPDC Impact - 1</u> IPDC - YouTube
		

Type of Course:

Value-Based Holistic Personality Development Course for University Students.

Rationale / Scope:

IPDC aims to prepare students to become ideal citizens of India, promoting fortitude in the face of failures, Indian values like seva, pride for the Indian heritage, self-discipline amidst distractions and many more priceless lessons. The course enables students to become self-aware, sincere, and successful in their many roles – as ambitious students, reliable employees, caring family members, and contributing Indian citizens.

Course Outcomes/Objectives:

- To enhance awareness of India's glory and global values, and to create considerate citizens who strive for the betterment of their family, college, workforce, communication, and nation.
- To provide students with a holistic value-based education that will enable them to succeed academically, professionally, and socially.
- To give the students the tools to develop effective habits, promote personal growth, and improve their well-being, stability, and productivity.
- To allow students to establish a stronger connection with their family through critical thinking and the development of qualities such as unity, forgiveness, empathy, and effective communication.
- To provide students with soft skills that complement their hard skills, making them more marketable when entering the workforce.
- To inspire students to strive for a higher sense of character by learning from Indian role models who have lived principled, disciplined, and value-based lives.

Course-Content / IPDC Syllabus:

IPDC-2 is distributed across one semester and consists of 15 topics. Each topic will be 2 lecture hours per week, and therefore a total of 30 hours.

IPDC-2			
	Module & Subject	Topic Description	Hrs
1	Module: Remaking Yourself Subject: Begin with the End in Mind	Students will learn to visualize their future goals and will structure their lives through smart goals to give themselves direction and ultimately take them to where they want to go.	2
2	Module: Remaking Yourself Subject: Being Addiction-Free	Students will explore the detrimental effects of addictions on one's health, personal life, and family life. They will learn how to take control of their life by becoming addiction free.	2
3	Module: Selfless Service Subject: Case Study: Disaster Relief	Students will apply previous lessons of seva, to analyze the case study of the Bhuj earthquake relief work.	2
4	Module: Soft Skills Subject: Teamwork & Harmony	Students will learn the six steps of teamwork and harmony that are essential for students' professional and daily life.	2
5	Module: My India My Pride Subject: Present Scenario	To implement the transformation of India from a developing country into a developed country it is necessary to have a value-based citizen. Students will see how the transformation to a greater India relies on the vision and efforts of themselves as youth.	2
6	Module: Learning from Legends Subject: Leading Without Leading	Students will explore a new approach to leadership, through humility.	2
7	Module: My India My Pride Subject: An Ideal Citizen – 1	Students will learn that to become value-based citizens, they must first develop good values in their lives. They start by exploring the values of responsibility and integrity.	2
8	Module: My India My Pride Subject: An Ideal Citizen – 2	Students will learn that by developing the values of loyalty, sincerity, and punctuality; they become indispensable and can leave a strong impression. They will start developing these values by trying to keep perfection in every small task and by looking at the bigger picture.	2

9	Module: Facing Failures Subject: Timeless Wisdom for Daily Life	Students will learn the role wisdom plays in finding long-term stability. They will use ancient wisdom to solve their modern-day challenges.	2
10	Module: From House to Home Subject: Forgive & Forget	Students will understand the importance and benefits that forgiveness plays in their personal and professional life. They will learn to apply this knowledge in realistic situations.	2
11	Module: Remaking Yourself Subject: Stress Management	Students will learn to cope with current and future causes of stress.	2
12	Module: Remaking Yourself Subject: Better Health Better Future	A healthy body prevents disease and stress; increases positivity, productivity, and brainpower. Students will learn to maintain good health through regular exercise, healthy eating habits, and regular and sufficient sleep.	2
13	Module: Learning from Legends Subject: Words of Wisdom	A panel of learned and experienced mentors will personally answer practical questions that students face in their daily life.	2
14	Module: Soft Skills Subject: Financial Planning	Students will develop a variety of practical financial skills that prepare them to become financially stable throughout their future careers.	2
15	Module: Remaking Yourself Subject: Impact of Company	Students will understand that the type of company that we keep has a crucial role in determining who we are and who we will become. They will develop the ability to create a positive environment around them.	2

Lecture Breakdown:

In accordance with the academic structure, each topic will span a duration of two hours, which can be divided into two distinct lecture hours, as elaborated below.

During the **first hour**, the focus will be on contextualizing the topic for the week. Students will commence with an introductory film to spark curiosity. This is followed by a lecture video (part A) that introduces essential concepts, followed by a class discussion aimed at fostering active participation and engagement. These activities aim to facilitate the comprehension of foundational aspects related to the subject matter.

During the **second hour**, the topic will be explored in greater depth. A second lecture video (part B) will build upon the foundational knowledge. Thereafter, interactive activities including workbook activities, group discussions, critical thinking exercises, case studies, and topic analysis enable students to apply their acquired knowledge, thereby fostering a more comprehensive understanding of the subject matter with emphasis on practical application.

By adhering to this format, the IPDC lectures aim to provide a conducive learning environment where students can effectively acquire knowledge, develop practical application skills, and enhance their overall academic performance.

Core Components:

The IPDC lectures will take place in college classrooms and will be hosted by a university-appointed course instructor/faculty. BAPS will provide the teaching resources, guidance, and training to effectively implement the four components shown below.

1. Introductory Film

Each lecture begins with a short film that introduces the topic through modern production. The original content displays relatable scenarios and visuals that captivate the students' attention and stimulates their curiosity to learn more.

2. Lecture Video

Students watch a lecture video presented by a dynamic speaker. The lecture reinforces the significance and necessity of fundamental principles and skills. The experience of the speaker, eloquence of presentation, and use of interactive visuals collectively create a profound impact on each student's mind and heart.

3. Student Interaction

These sessions promote stimulating discussion and conversation and help create safe spaces for the healthy exchange of ideas. Thus, each session provides a forum in which students can openly express their emotions and thoughts.

4. Workbook Activities

Workbooks assist students implement the values taught in the lecture into their personal lives. Reliable research, priceless experience, practical scenarios, and reflective questions are innovatively depicted, motivating students to contemplate and think creatively.

Preview the IPDC Workbook at the link - <https://www.youtube.com/watch?v=C09aqOszvY>

Teaching and Examination Scheme:

Teaching Scheme: Lecture – 2 hrs/week

Examination Scheme

The assessments can include both continuous evaluation and end-of-semester examinations. The assessment scheme should include student attendance, assignments, mid-term exams, viva, workbook submission, and end-of-semester examinations.

The IPDC team will provide a question-bank resource with answers for each subject of IPDC to assist the faculties in creating exams. Marks distribution in theory and practical exams depends on the respective system of the institute/university.

Course Material / Main Course Workbook:

The IPDC-2 Workbook will be the official course material for the study of IPDC-2. The workbook will be designed and presented by BAPS IPDC Team. The workbook will serve as a basis for study, submission, viva and exams for students.

IPDC References –

These are the reference material for the IPDC lectures. This is not compulsory reading for the students as the essential information is contained in the workbooks.

No.	Module	References
1	Facing Failures	<ol style="list-style-type: none"> 1. Thomas Edison's factory burns down, New York Times Archives, Page 1, 10/12/1914 2. Lincoln Financial Foundation, Abraham Lincoln's "Failures": Critiques, Forgotten Books, 2017 3. J.K. Rowling Harvard Commencement Speech Harvard University Commencement, 2008 4. Born Again on the Mountain: A Story of Losing Everything and Finding It Back, Arunima Sinha, Penguin, 2014 5. Failing Forward: Turning Mistakes Into Stepping Stones for Success, John C. Maxwell, Thomas Nelson, 2007 6. Steve Jobs: The Exclusive Biography Paperback, Walter Isaacson, Abacus, 2015 7. Failing Forward: Turning Mistakes Into Stepping Stones for Success, John C. Maxwell, Thomas Nelson, 2007
2	Learning from Legends	<ol style="list-style-type: none"> 1. Chase Your Dreams: My Autobiography, Sachin Tendulkar, Hachette India, 2017 2. Playing It My Way: My Autobiography, Sachin Tendulkar, Hodder & Stoughton, 2014 3. The Wit and Wisdom of Ratan Tata, Ratan Tata, Hay House, 2018 4. The Tata Group: From Torchbearers to Trailblazers, Shashank Shah, Penguin Portfolio, 2018 5. The Leader Who Had No Title, Robin Sharma, Jaico Publishing House, 2010 6. In the Joy of Others: A Life-Sketch of Pramukh Swami Maharaj, Mohanlal Patel and BAPS Sadhus, Swaminarayan Aksharpath, 2013
3	My India My Pride	<ol style="list-style-type: none"> 1. Rishis, Mystics, and Heroes of India, Sadhu Mukundcharandas, Swaminarayan Aksharpath, 2011 2. Physics in Ancient India, Narayan Dongre, Shankar Nene, National Book Trust, 2016 3. The Rise of Civilization in India and Pakistan, Raymond Allchin, Bridget Allchin, Cambridge University Press, 1982 4. The Āryabhaṭīya of Āryabhata: An Ancient Indian Work on Mathematics and Astronomy (1930), Walter Eugene Clark, University of Chicago Press, reprint, Kessinger Publishing, 2006
4	Remaking Yourself	<ol style="list-style-type: none"> 1. Power of Habit, Charles Duhigg, Random House Trade Paperbacks, 2014 2. Change Your Habit, Change Your Life, Tom Corley, North Loop Books, 2016 3. The Seven Habits of Highly Effective People, Stephen Covey, Simon & Schuster, 2013 4. Seven Habits of Highly Effective Teens, Sean Covey, Simon & Schuster, 2012 5. Atomic Habits, James Clear, Random House, 2018 6. How a handful of tech companies control billions of minds every day, Tristan Harris, TED Talk, 2017
5	From House to Home	<ol style="list-style-type: none"> 1. "What Makes a Good Life? Lessons from the Longest Study on Happiness", R. Waldinger, Ted Talks, 2015 2. Long Walk To Freedom, Nelson Mandela, Back Bay Books, 1995 3. Outliers, Malcolm Gladwell, Back Bay Books, 2011
6	Soft Skills	<ol style="list-style-type: none"> 1. The 17 Indisputable Laws of Teamwork, John Maxwell, HarperCollins, 2013 2. Team of Teams: New Rules of Engagement for a Complex World, Stanley McChrystal, Portfolio, 2015 3. Predictably Irrational, Revised and Expanded Edition: The Hidden Forces That Shape Our Decisions, Dan Ariely, Harper Perennial, 2010
7	Selfless Service	<ol style="list-style-type: none"> 1. Open: An Autobiography, Andre Agassi, Vintage, 10 August 2010 2. The Physiological Power of Altruism [online], James Hamblin, The Atlantic, December 30, 2015, https://www.theatlantic.com/health/archive/2015/12/altruism-for-a-better-body/422280/ [last accessed June 10, 2020] 3. TBI Blogs: From Entrepreneurs to Doorkeepers, Everybody Serves with Love & Warmth at This Ahmedabad Café [online], The People Place Project, The Better India, May 29, 2017,

Basic Terms and Support Required from Institute:

Awarded Credits:

To ensure the full participation of the students, we insist the course be credit-based. The credits are according to the preference of the university.

Course Instructors:

As IPDC is about values and not just grades, an ideal candidate for teaching the course should be morally and ethically accomplished. The instructor should also be an effective communicator, well adept at conducting activities with the students. The required academic qualification for the instructor should be minimum graduation in any stream. We propose that all instructors appointed by your institute should attend an IPDC faculty workshop to get familiar with the style of the course. We are glad to inform you that BAPS is ready to provide this workshop.

Technical Requirements:

As elaborated in meetings and published in presentations, the foremost element of the course involves videos and interactive sessions which require a good level of audio/video amenities at the campus for students. A projector, laptop, internet connection, and basic audio-visual set-up are requisite for productive learning and positive outcome of the course.

IPDC Team will provide a digital portal to deliver all the IPDC video content. This platform allows smoothness in the learning and teaching process. IPDC Team will provide this digital system free of charge, and the University/Institute will approve and assist in implementing its use.

Approval of Teaching Mediums:

All the lecture videos and materials, alongside the teacher's guide, have been designed by BAPS and will be provided as discussed below.

The lecture videos will be provided through a web portal that runs on Windows devices or through a mobile app. This medium will be provided to all the registered teaching faculty, free of charge. The university should approve this medium and assist in the implementation of its use.

The IPDC workbook is an essential part of the course, as they provide the content and basis for the end-of-semester exams and the continuous assessments. The university should approve the use and purchase of this printed material for the students.

Registrations and Course-Beneficiaries Data:

To ensure the smooth implementation of the course, the university/institute will ensure that the students and faculties officially register with IPDC. For this purpose, the university/institutes will be required to provide the necessary information about the colleges, faculty members, and enrolled students in the course. Also, respective institutes need to provide enrolled students' final results in this subject for every batch in the format required by IPDC Team. IPDC Team will also offer a certificate to students upon completion of the course.

Fees/Charges:

BAPS Sanstha has always focused on social activities to empower the nation and its youth. This course focuses on moral and character development and is dedicated to providing holistic value-based education to the youth. So, as a noble service to society, we offer the course to your university/institute for free. All the following materials of all modules will be provided to end-users without any charges:

- Introductory Videos
- Main Lecture Videos
- Teacher's Guide
- IPDC Question Bank
- Exam Guide

However, the printed workbook for IPDC-2 is to be procured by students/institutes as per the printed price.

Copyrights/Intellectual Rights:

Copyright/IPR of all IPDC materials provided for the IPDC Course belongs to BAPS Swaminarayan Sanstha. Hence, the use of all these materials should be limited to the teaching of IPDC courses only.

For any further assistance please contact IPDC services.

Ph. 9099904146

E-mail: service.ipdc@in.baps.org



BBAHONS'HOSPITALITYMANAGEMENT
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester- IV

Course Code	UM04VABBH06	Title of the Course	Basic French
Total Credits Of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"> 1. To acquire basic knowledge of French 2. To impart different terms in French for operation of tourism sectors in hospitality 3. To get the knowledge of French vocabulary used in Hospitality industry. 4. The objective of this course is to create awareness about the importance of Foreign Language specifically French in hotel and tourism operations. 5. Help learn common French terminologies and phrases used in Hotel and Tourism Operations
--------------------	---

Course Content		
Unit	Description	Weightage (%)
1.	<ul style="list-style-type: none"> •The Alphabets •The Accents • Colors, Shapes, Animals, Professions •Verbs: Être, Avoir, Habiter, Parler (PrésentTense) •10 sentences on Self-Introduction •Numbers from (0 to 100) •Greetings • Days of week • Months of year. 	50%
2.	<ul style="list-style-type: none"> • Verbs Étudier, Apprendre, prendre, conduire. (Present Tense) • Cardinal Points &Directions • Countries &Nationalities • Cutleryandglassware • BasicCuts ofVegetablesin French • Fish, Dairyproducts, Poultry • BasicDialogues (English to French to English) • Cloths • Vegetables&Fruits, • Cereals, Herbs&Spices 	50%





Teaching-Learning Methodology	Theory lecture, PPT, Dialogues
-------------------------------	--------------------------------

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

Course Outcomes	
1.	To learn about the basic vocabulary of the French language.
2.	To learn to introduce himself/herself.
3.	To know about various terminologies and phrases used in the Hospitality industry.
4.	To learn about the common culinary terms used in the Tourism industry.

Suggested References:	
Sr. No.	References
1.	On Course French- Janine Kopp
2.	Tempo (Book 1)- Didier/Hatier
3.	French for Hotel Management & Tourism industry- S. Bhattacharya
4.	Panorama (Book-1) – CLE International
5.	Speak French – Collins
6.	French Vocabulary and Verbs – Webster's
7.	Basic French Course for Hotel Industry - By Catherine Lobo and Sonali Jadhav





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

On-line Resources

<https://www.huffingtonpost.fr/>

<https://www.youtube.com/watch?v=eq--V9P4rmM>

<https://www.youtube.com/watch?v=UWOr6sB2Ew8>

<https://www.youtube.com/watch?v=cctA8tkRY3M>

