



**SARDAR PATEL UNIVERSITY**  
**Vallabh Vidyanagar, Gujarat**  
**(Reaccredited with 'A' Grade by NAAC (CGPA 3.25))**  
**Syllabus with effect from the Academic Year 2021-2022**

BBA (HONS') (Hospitality Management) (3 Years)  
(Under Choice Based Credit System Based on UGC Guidelines)  
Semester - I

Course Code	UM01CBBH73	Title of the Course	Introduction to Tourism and Hospitality
Total Credits of the Course	03	Hours per Week	03

Course Objectives:	1.The objective of this course is to understand the basic concepts of Hospitality and Tourism Industry 2. The objective of this course is to understand the basics of food and beverage service and Accommodation sector.
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Course Content		
Unit	Description	Weightage* (%)
1.	<b>Introduction to Tourism</b> <ul style="list-style-type: none"><li>• Definition of Tourism</li><li>• Nature, Scope and importance of Tourism</li><li>• Types of Tourism: Inter-regional and Intra-regional tourism, inbound and outbound tourism, domestic and international tourism.</li><li>• Forms of Tourism: religious, historical, social, health, business, MICE Tourism, sports and adventure, senior Tourism, special Interest Tourism like culture or nature oriented, ethnic roots tourism and VFR etc.</li><li>• Components of Tourism</li><li>• Elements of Tourism</li></ul>	25%
2.	<b>The organization of Tourism</b> <ul style="list-style-type: none"><li>• Need for organization</li><li>• Factors influencing type of organization</li><li>• National tourist organization- tourist organization in India</li><li>• International organizations- International union of official travel organization (IUOTO), World Tourism Organization (WTO), Pacific Area Travel Association ( PATA), International Air Transport Association (IATA), International Civil Aviation Organization (ICAO)</li></ul>	25%
3.	<b>Introduction to Food and Beverage Production and Service sectors</b> <ul style="list-style-type: none"><li>• Types of catering and outlets of F&amp;B service</li><li>• Duties and responsibilities of service personnel</li></ul>	25%



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	<ul style="list-style-type: none"> <li>• Introduction to F&amp;B service equipments</li> <li>• Definition of cookery</li> <li>• Hierarchy of kitchen department and layout</li> <li>• Equipment identification</li> <li>• Basic commodities used in kitchen</li> <li>• Methods of cooking</li> <li>• Basic skills required in kitchen</li> </ul>	
4.	<b>Introduction to Front Office and Housekeeping Departments</b> <ul style="list-style-type: none"> <li>• Definition and role of front office and Housekeeping in hotel</li> <li>• Hierarchy of front office and Housekeeping department in - small, medium and large hotels</li> <li>• Different types of Guest Room</li> <li>• Classification of hotel as per-star category, size, Location, Ownership, Supplementary accommodation etc.</li> <li>• Equipment identification ( Housekeeping &amp; Front office )</li> </ul>	25%
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**PRACTICAL**

NO.	TOPIC	METHODOLOGY
1.	Equipments identification, description, uses and handling.	Demonstration
2.	Classification of commodities, vegetables and their cuts Methods of cooking food	Demonstrations & simple application by students
3.	Front office and Housekeeping equipment identification	Demonstrations

Teaching-Learning Methodology	Theory lectures, PPT, Practical
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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

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|----|---|
| 1. | Identify the sector of Tourism and Hospitality.       |
| 2. | Learn the basics of food and beverage service sector. |
| 3. | Know about types of hotel and hotel's room.           |

Suggested References:

Sr. No.	References
1.	Housekeeping Training Manual-By- Sudhir Andrew, published by McGraw Hill
2.	Theory of cookery - Krishna Arora, published by Frank Brothers Company Pvt Ltd, Food Production Operations by Parminder Baki, published by Oxford
3.	Food and Beverage Service- Dennis lilicrap- published by Hodder Education

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

Tourismnotes.com

<http://vivekvermanotes.blogspot.com/2016/08/1st-sem-f-notes-practicals-f-b-service.html?m=1>

LinkedIn.com

Tutorialspoint.com

Studential.com