

Table: Apprenticeship Embedded Degree Program: Three-year/Four-year B.Sc. Home Science with Double Major in Food Science and Hospitality Operations and Home Science (Eligibility: Anyone who has completed Higher Secondary or Equivalent belonging to any stream – Arts/ Science/ Commerce/ Vocation/ Diploma in Engineering) w.e.f. 2025-26

Semester	Core-I (each 4 Credits)	Core-II (each Credit 4)	MDC (each Credit 3)	AEC (each Credit 4)	SEC (each Credit 3)	VAC (each Credit 3)	Credit total
I	1. Foundation Course in Food Production 2. Foundation Course in Food and Beverage Service 3. Foundation Course in Front Office* 4. Foundation Course in Accommodation Operation*	Community Health and Nutrition		English: Business Communication		Environmental Studies and Disaster management (Credit 3)	27
II	5. Basic Course in Food Production II 6. Basic Course in Food and Beverage Service II 7. Basic Course in Front Office II* 8. Basic Course in Accommodation Operations II*	Introduction to Textiles		English		Good Citizenship (Credit 3)	27
III	9. Food & Nutrition 10. Child Development 11. Dynamics of Communication 12. Family Finance and Consumer Studies	1. Housing and Interior Design 2. Accommodation of Operations	Basic Principles of Management		Computer Skills for Hotel Professionals		30

IV	13. Food Production Operations 14. Food and Beverage Operations 15. Front Office Operations*	1. Research Methodology 2. Entrepreneurship Development	Organization Behaviour		Organization of Event Meeting and Conferences		26
V	APPRENTICESHIP (Credit 20)						20

Semester	Core-I (each 4 Credits)	Core-II (each Credit 4)	MDC (each Credit 3)	AEC (each Credit 4)	SEC (each Credit 3)	VAC (each Credit 3)	Credit total
VI	APPRENTICESHIP (Credit 20)						20
Credit Summary	15 x 4 = 60 (+ 40)	6 x 4 = 24	2 x 3 = 6	4 x 2 = 8	2 x 3 = 6	2 x 3 = 6	150
	Core-I Without Research	Core-II					20
VII	16. Therapeutic Nutrition 17. Early Childhood Care and Education 18. Household Economics 19. Rural Development	Human Physiology					20
VIII	20. Food Safety and Standards 21. Fabric Care and Management 22. Exceptional Children 23. Home Science Extension Education	Family Resource Management					20
	Core-I With Research						

VII	16. Therapeutic Nutrition	1.Human Physiology					20
	17. Early Childhood Care and Education	2.Rural Development					
	18. Household Economics						
VIII	19. Food Safety and Standards					Research (12 Credit)	20
	20. Fabric Care and Management						

*Need Faculty training/ Teacher in Practice

Semester I

Semester	Core-I	Core-II	Multi-disciplinary	AEC	SEC	VAC
Semester I	1. Foundation Course in Food Production 2. Foundation Course in Food and Beverage Service 3. Foundation Course in Front Office* 4. Foundation Course in Accommodation Operation*	Community Health and Nutrition		English: Business Communication		Environmental Studies and Disaster management

CORE I

Semester I

PAPER I

Foundation Course in Food Production-I

Credits: 4

Course Outcomes

Upon successful completion of this course, students will be able to:

1. Understand the fundamental concepts, principles, and techniques of professional food production.
2. Develop basic knowledge and practical skills in food preparation, cooking methods, kitchen operations, and the use of kitchen equipment.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the history, objectives, and basic principles of professional cooking and the organization of a commercial kitchen.
2. Identify and use various kitchen tools, equipment, appliances, and fuels safely and efficiently.
3. Demonstrate different methods of food preparation, cooking techniques, and knife skills.
4. Explain the classification, preparation, and uses of vegetables, fruits, stocks, soups, sauces, and eggs in cookery.
5. Apply appropriate standards of personal hygiene, food safety, sanitation, and kitchen safety during food production.
6. Prepare basic dishes using standard recipes and demonstrate correct cooking, plating, and presentation techniques.

Sl. No.	Module Name	Content
1	Introduction to Professional Cooking	• Explain history and origin of Modern cooking. • Describe the attributes required for kitchen personnel. • Explain the importance of personal hygiene. • Understand the importance of uniform and protective clothing. • Explain the aims and objective of cooking. • Explain different types of cuisines available in the country and across the world.

2	Hierarchy & Layout	• Elaborate the hierarchy of small, medium and large establishments. • Discuss the roles and responsibilities of a kitchen personnel. • Describe Modern day staffing in hotels. • Elaborate the scope in the tourism and hospitality industry. • Elaborate the basic terms used in the kitchen department. • Explain coordination with other departments.
3	Kitchen Equipment and Appliances	• Elaborate various appliances, tools and equipment required for preparation for and cooking of different dishes. • Describe the operational and storage procedures of various appliances, tools, equipment and other sharp objects required for cooking • Identify different types of Knives and Sharpening Skills, • Explain cleaning and maintenance of different types of equipment's. • Explain different types of fuels along with their advantages and disadvantages
4	Food Preparation Activities	Describe various food cooking methods: like • Boiling • Poaching • Blanching • Steaming • Stewing • Braising • Roasting • Grilling • Sautéing • Frying • Baking • Microwave Cooking ○ Infrared cooking ○ Sous Vide ○ Air Frying ● Discuss the units of measurements and culinary terms used for various food products

		• Elaborate various methods of mixing and preparing the ingredients (like washing, peeling, etc.) for cooking along with their recipes. • Describe various food preparation techniques (like marinating, chopping, etc.)
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5	Vegetable & Fruit Cookery	• Discuss Classification of vegetables • Explain the Pigments and colour changes. • Explain the effects of heat on vegetables. • Describe cuts of vegetables. • Discuss Classification of fruits. • Explain the uses of fruit in cookery.
6	Stocks, Soups and Sauces	• Discuss various types of Stocks and their classification. • Elaborate Uses of stocks • Describe the preparation, storage and precautions to be taken for stocks. • Explain various types of soups and their classification. • Describe the procedure of Making a good soup. • Describe various types of Mother Sauces and Derivatives of mother sauces. • Describe Contemporary & Proprietary Sauces
7	Egg Cookery	• Explain the structure of egg. • Explain the selection criteria and how to store eggs. • Classify eggs on the basis of size and source. • Describe the uses of Eggs.

Foundation Course in Food Production Lab-I

Sl. No.	Module Name	Content
1	PRACTICAL	- Identify different types of Equipment's. - Use and handle Equipment's. - Demonstrate different types of Cuts of Vegetables - Apply appropriate practices to check the quality of different types of ingredients used in the recipe. - Demonstrate how to perform basic tasks like mixing ingredients, grinding spices, preparing the dough, wrapping food items, etc. - Demonstrate various cooking and presentation methods. - Demonstrate type of cuts - julienne, jardinière, macedoines, brunoise, payssane, mignonette, dices, cubes, shred, mirepoix. - Demonstrate various cooking methods- Frying, Baking, Grilling, Poaching, Stewing, Braising, Boiling, Steaming Sautéing, Poeling, Searing - Prepare Stocks- White, Brown, Fish & Vegetable - Prepare Mother Sauces- Béchamel, Espagnole, Velouté, Hollandaise, Mayonnaise and Tomato Sauce - Prepare Soups- Consommé, Cold and Broth - Prepare Thick Soups- Puree, Velouté, Cream, Bisque and Chowder - Demonstrate Egg Cookery- Boiled- Soft & Hard, Fried- Bulls Eyes, Over Easy, Continental and Masala Omelet, Scrambled, Encocotte - Demonstrate preparation of Salads-Simple and Compound, Garden green, Waldorf salad, Russian salad, Coleslaw, Caesar, Nicoise salad - Demonstrate Potato Cookery-Fried, Mashed, Roast, Boiled, Sauté, Baked - Demonstrate Rice & Pasta Cookery- Drainage and Absorption Method, Al- dente, Fried Rice, Boiled Rice, Rice Pilaf, Herb Rice, and Brown Rice

Textbooks

1. Mohanty, Sandhya Rani. Foundation Course in Food Production I & Food and Beverage Service I. Kalyani Publishers.
2. Arora, K. *Theory of Cookery*. Frank Brothers & Co. (Publishers) Ltd.
3. Philip, Thangam E. *Modern Cookery* (Volumes I & II). Orient BlackSwan.
4. Gisslen, Wayne. *Professional Cooking*. Wiley.

Reference Books

1. Labensky, Sarah R., Hause, Alan M., & Martel, Priscilla A. *On Cooking: A Textbook of Culinary Fundamentals*. Pearson.
2. Ceserani, Victor, & Kinton, Ronald. *The Theory of Catering*. Hodder Education.
3. Friberg, Bo. *The Professional Pastry Chef*. Wiley.
4. Srilakshmi, B. *Food Science*. New Age International Publishers.
5. Larousse Editorial. *Larousse Gastronomique*. Hamlyn/Larousse.

E-Resources

1. [National Council for Hotel Management & Catering Technology \(NCHMCT\)](#)
2. [Food Safety and Standards Authority of India \(FSSAI\)](#)
3. [e GyanKosh \(IGNOU\)](#)
4. [SWAYAM Online Courses](#)
5. [National Digital Library of India \(NDLI\)](#)
6. **Institute of Hotel Management (IHM), Pusa**

Model Questions

1. The three-meal balanced diet pattern is a characteristic feature of _____ cuisine as per the text.
Answer: Indian
2. Name two ingredients brought to India by Portuguese traders that are now essential to Indian cuisine.
(Maximum 50 words).
3. Write a short note on the 'Brigade de Cuisine' system introduced by Auguste Escoffier.
(Maximum 250 word)
4. Describe in detail the attributes required for kitchen personnel, focusing on physical attributes like hygiene and grooming. (Maximum 800 word)

CORE I

Semester I

PAPER II

Foundation Course in Food & Beverage Service-I

Credits: 4

Course Outcomes

Upon successful completion of this course, students will be able to:

1. Understand the fundamentals of the Food and Beverage Service industry, including its organization, operations, and service standards.
2. Develop basic knowledge and practical skills required for food and beverage service in hotels and restaurants.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the organization, hierarchy, functions, and scope of the Food and Beverage Service department.
2. Describe the functions of ancillary service areas, different types of menus, and the order-taking procedures used in hotels and restaurants.
3. Identify and use various restaurant equipment, crockery, cutlery, glassware, linen, and service tools appropriately.
4. Demonstrate basic restaurant service skills, including table setting, napkin folding, order taking, and different styles of food and beverage service.
5. Apply professional etiquette, grooming, communication skills, and customer service practices in food and beverage operations.

Sl. No.	Module/NOS Name, Code, Version	Content
1	Introduction to Food & Beverage Service Industry	• Elaborate on the introduction of F & B Service industry. • Explain the Growth of Indian Hotels and Restaurants. • Elaborate on the hierarchy of Hotel/ Restaurant of small, medium, and large establishments. • Classify various Catering Operations and Establishments • Elaborate on the scope for Food & Beverage Service personnel. • Describe the attributes required for Food and Beverage Service personnel. • Explain basic terminology used in Food and Beverage Service.

		• Explain the coordination of Food and Beverage with other departments.
2	Ancillary Services	• Explain different types of Ancillary sections. • Discuss Still room-functions, Equipment& its control. • Discuss Hotplate, its operations & Hotplate Terminology. • Discuss Pantry and its function. • Discuss Linen store
3	Introduction to Menu	• Explain the origin of menu. • Elaborate different types of menus. • Explain order taking procedure (KOT, BOT etc) • Describe Menu Planning
4	Table Set Up	• Discuss different types of table arrangements. • List various types and usage of crockery, cutlery, utensil, glassware, tableware, and service equipment. • Explain the uses of side station. • Explain various types of napkin-folding techniques. • Discuss the importance of proper placement of menu card on the table. • Discuss various styles of services used in different types of food & beverage outlets. • Explain –Waiter service, Self-service, Assisted service etc.

Foundation Course in Food & Beverage Service Lab – I

Sl. No.	Modules	Content
1	PRACTICAL	• Demonstrate Restaurant Etiquettes • Demonstrate basic technical skills, interpersonal skills, taking booking, preparation of service, the order of service. • Identify restaurant equipment. • Differentiate between Mis-en-Place, Mise-en-Scene. • Demonstrate Table laying - Simple Covers Ala' Carte & Table D'Hote' • Prepare different types of Napkins folding. • Demonstrate spreading & changing tablecloth. • Demonstrate table layout for Lunch/Dinner. • Arrange Sideboard/ Dummy Waiter. • Carry out a Salver or Tray, Carrying Plates, Glasses and Other Equipment's • Explain Rules for Laying Table - Laying Covers As Per Menus • Write a Food KOT and BOT • Demonstrate handling service gear, clearing an Ashtray, Crumbing, Clearance and Presentation of Bill • Role play for Silver Service, American Service

Textbooks

1. Mohanty, Sandhya Rani. *Foundation Course in Food Production I & Food and Beverage Service I*. Kalyani Publishers.
2. Singaravelavan, R. *Food and Beverage Service*. Oxford University Press.
3. Lillicrap, Dennis, Cousins, John, & Weekes, Suzanne. *Food and Beverage Service*. Hodder Education.
4. Chakravarty, B. K. *Food and Beverage Service*. Oxford University Press.

Reference Books

1. Varghese, Brian. *Food and Beverage Service Operations*. McGraw Hill Education.
2. Varghese, Brian. *Professional Food and Beverage Service Management*. Laxmi Publications.
3. Walker, John R. *The Restaurant: From Concept to Operation*. Wiley.
4. Ninemeier, Jack D. *Managing Food and Beverage Operations*. Educational Institute of the American Hotel & Lodging Association.
5. Walker, John R. *Introduction to Hospitality*. Pearson.

E-Resources

1. [National Council for Hotel Management & Catering Technology \(NCHMCT\)](#)
2. [National Skill Development Corporation \(NSDC\)](#)
3. [eGyanKosh \(IGNOU\)](#)
4. [SWAYAM Online Courses](#)
5. Institute of Hotel Management, Pusa (IHM Pusa)
6. [Food Safety and Standards Authority of India \(FSSAI\)](#)

Model Questions

1. Define cover in Food and Beverage Service. *(One word)*
2. Explain the functions of the still room. *(Maximum 50 words)*
3. Discuss the different types of menus used in hotels and restaurants. *(Maximum 250 words)*
4. Explain the various styles of food and beverage service with suitable examples. *(Maximum 800 word)*

CORE I

Semester I

PAPER III

Foundation Course in Front Office-I

Credits: 4

Course Outcomes

Upon successful completion of this course, students will be able to:

1. Understand the organization, functions, and operations of the Front Office department in the hospitality industry.
2. Develop basic knowledge and practical skills required for front office operations, guest handling, and customer service.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the organization, classification, and functions of hotels and the role of the Front Office department in the hospitality industry.
2. Describe the hierarchy, responsibilities, and coordination of the Front Office department with other hotel departments.
3. Identify different types of rooms, room tariffs, meal plans, guest categories, and front office equipment used in hotel operations.
4. Explain the front office guest cycle, room allocation procedures, guest registration, and pre-arrival preparations.
5. Demonstrate professional grooming, communication skills, guest relations, and customer service practices required for Front Office operations.

Sl. No.	Modules	Content
1	Introduction to Hospitality Industry	○ Explain famous hotels worldwide. ○ Elaborate classification on hotel on the basis of: Size, Star Classification, Clientele, Location, Ownership, Independent, Management Contract, Chains & Franchise/ Affiliated, Resorts & Time Share, Bed & Breakfast, Boutique Hotel, Pod Hotels, Ecotels ○ Elaborate the hierarchy of small, medium and large establishments. ○ Discuss various service departments in the hotel, like Food & Beverage, Housekeeping, etc.

		○ Elaborate the basic terminology used in the hospitality parlance. ○ Elaborate the job opportunities in the Tourism and Hospitality Industry ○ Explain essential attributes of a Front Office Professional
2	Introduction to Accommodations- Front Office and Housekeeping	○ Elaborate on the functions of the front office department. ○ Discuss the importance of timely reporting for the duty. ○ Draw the layout of the front office department. ○ Discuss the importance of wearing a designated uniform. ○ Explain inter and intra departmental coordination.
3	Prepare for Guests' Arrival	○ Describe various types of rooms, facilities, tariffs (like BAR, Corporate, Contracted, Group, etc.), and meal plans applicable in the Hotel Industry. ○ Explain different types of room rates. ○ Elaborate different types of meal plans applicable to hotel. ○ Discuss various types of guests, such as business, leisure, etc. ○ Discuss the flow of guests in peak/lean season in the hotels. ○ Explain the significance of cross-checking occupancy status, room allocation status, arrival and departure timing, guest confirmation, VIP in-house, and events.
4	Front Office Set-Up	○ Elaborate various tools and office equipment, such as photocopier, printer, card swiping machine, etc. required at the workstation along with their functions. ○ Describe the different vouchers used in front office (like Petty cash, Visitor's Paid out, etc.) ○ Explain the importance of taking care of special guest requirement, travel arrangements, and special welcome for VIPs. ○ Explain the front office guest cycle. ○ Explain different types of keys and the procedure to collect them

Text Books

1. Mohanty, Sandhya Rani. *Foundation Course in Front Office and Accommodation Operations I*. Kalyani Publishers.
2. Bardi, James A. *Hotel Front Office Management*. Wiley.
3. Kasavana, Michael L., & Brooks, Richard M. *Managing Front Office Operations*. Educational Institute of the American Hotel & Lodging Association (AHLEI).
4. Bhatnagar, S. K. *Front Office Management*. Frank Brothers & Co. (Publishers) Ltd.
5. Sudhir Andrews. *Hotel Front Office: A Training Manual*. Tata McGraw-Hill Education.

Reference Books

1. Negi, Jagmohan. *Professional Hotel Management*. S. Chand & Company Ltd.
2. Rutherford, Denney G., & O'Fallon, Michael J. *Hotel Management and Operations*. Wiley.
3. Walker, John R. *Introduction to Hospitality*. Pearson.
4. Baker, Sue, Huyton, Jeremy, & Bradley, Pam. *Principles of Hotel Front Office Operations*. Cengage Learning.
5. Jones, Thomas A. *Professional Management of Housekeeping Operations*. Wiley.

E-Resources

1. [National Council for Hotel Management & Catering Technology \(NCHMCT\)](#)
2. [American Hotel & Lodging Educational Institute \(AHLEI\)](#)
3. [eGyanKosh \(IGNOU\)](#)
4. [SWAYAM Online Courses](#)
5. Institute of Hotel Management, Pusa (IHM Pusa)
6. [Ministry of Tourism, Government of India](#)
7. [Food Safety and Standards Authority of India \(FSSAI\)](#)

Model Questions

1. The word "hotel" is derived from the French word _____. (One word)
2. Explain the functions of the Front Office department. (Maximum 50 words)
3. Discuss the different types of room tariffs and meal plans followed in hotels. (Maximum 250 words)
4. Explain the guest cycle in the Front Office with a neat diagram and discuss its significance in hotel operations. (Maximum 800 words)

CORE I

Semester I PAPER IV

Foundation Course in Accommodation Operations – I

Credits: 4

Course Outcomes

Upon successful completion of this course, students will be able to:

1. Understand the organization, functions, and importance of the Housekeeping department in the hospitality industry.
2. Develop basic knowledge and practical skills required for housekeeping operations, cleaning procedures, guest room maintenance, and accommodation services.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the organization, functions, and responsibilities of the Housekeeping department and its coordination with other hotel departments.
2. Describe housekeeping procedures, guest room supplies, housekeeping control desk operations, cleaning methods, linen management, and cleaning equipment.
3. Demonstrate practical skills in guest room preparation, housekeeping pantry setup, maid's trolley arrangement, cleaning techniques, and the use of housekeeping equipment.
4. Apply professional grooming, communication skills, telephone etiquette, and customer service practices in accommodation operations.

Sl. No.	Modules	Content
1	Introduction to Hospitality Industry	• Elaborate the hierarchy of housekeeping department in small, medium and large establishments. • Elaborate the basic terminology used in the hospitality parlance. • Elaborate the job opportunities in the Tourism and Hospitality Industry in accommodation operations. • Explain essential attributes required for Housekeeping Professional
2	Introduction to Housekeeping	• Elaborate on the functions of the housekeeping department. • Draw the layout of the housekeeping department. • Explain inter and intra departmental coordination.

3	Role of Housekeeping in Hospitality Operations	• Explain Scope and Significance of Housekeeping in Hospitality Industry • Elaborate on Housekeeping Department-Working towards Customer Delight, • Explain the Role and Responsibilities of Housekeeping Department • Describe Housekeeping for Different Institutions- Airlines, Hospitals, Hostels and Corporate, Other Opportunities for Housekeepers
4	Housekeeping Control Desk	• Elaborate the role of housekeeping control desk. • Explain Forms, formats, Records and Registers maintained at control desk. • Explain Lost and Found Procedure. • Discuss the importance of paying attention to collect the details about the guest room status/event before cleaning.
5	Cleaning Science	• Categorize the types of linen used in housekeeping activities. • List different types of cleaning agents and equipment. • Discuss the significance of using Personal Protective Equipment during the cleaning activities. • Explain different Methods of Cleaning (Manual and Mechanical), • Describe Frequency of Cleaning- Daily, Periodical and Special.

Foundation Course in Accommodation Operations Lab- I

Sl. No.	Modules	Content
1	Housekeeping Operations- Practical	• Explain Guest Room Supplies and demonstrate their Position in Standard Room, Suite Room, VIP and Single Lady Travelers' Room, Special amenities. • Demonstrate Maids' Trolley Setup, Contents with Placement • Draw Layout of housekeeping pantry • Demonstrate Placement of Equipment and Setup of Pantry • Identify Cleaning Equipment's- Manual and Mechanical • Demonstrate the procedures for cleaning different areas/surfaces
2	Front office Operations- Practical	• Demonstrate Basic Manners, Attributes and Grooming Standards Required for accommodation operations. • Explain Different Types of Calls, Screening Practice. • Identify Equipment & Stationery used in front office and housekeeping. • Demonstrate Telephone Etiquettes and Telephone Handling • Practice on Cases Related to Front office & Other Departmental Communications • Mock Situations – Role – Plays

Textbooks

1. Mohanty, Sandhya Rani. *Foundation Course in Front Office and Accommodation Operations I*. Kalyani Publishers.
2. Andrews, Sudhir. *Hotel Housekeeping: A Training Manual*. Tata McGraw-Hill Education.
3. Raghubalan, G., & Smritee Raghubalan. *Hotel Housekeeping: Operations and Management*. Oxford University Press.

Reference Books

1. Kasavana, Michael L., & Brooks, Richard M. *Managing Front Office Operations*. Educational Institute of the American Hotel & Lodging Association (AHLEI).
2. Bard, James A. *Hotel Front Office Management*. Wiley.
3. Walker, John R. *Introduction to Hospitality*. Pearson.
4. Negi, Jagmohan. *Professional Hotel Management*. S. Chand & Company Ltd.
5. Rutherford, Denney G., & O'Fallon, Michael J. *Hotel Management and Operations*. Wiley.

E-Resources

1. [National Council for Hotel Management & Catering Technology \(NCHMCT\)](#)
2. [American Hotel & Lodging Educational Institute \(AHLEI\)](#)
3. [e GyanKosh \(IGNOU\)](#)
4. [SWAYAM Online Courses](#)
5. Institute of Hotel Management, Pusa (IHM Pusa)
6. [Ministry of Tourism, Government of India](#)
7. [Food Safety and Standards Authority of India \(FSSAI\)](#)

Model Questions

1. Hierarchy in an organisation provides _____, clarity, and direction. *(One word)*
2. What is meant by "a la carte" menu?. *(Maximum 50 words)*
3. Discuss the role and responsibilities of the housekeeping department in a hotel. *(Maximum 250 words)*
4. Explain the organization of the housekeeping department and discuss the methods of cleaning used in housekeeping operations. *(Maximum 800 words)*

CORE II

Semester I

PAPER I

Community Health and Nutrition

Credit 4

Course Outcome:

- The course will enable the students to know about the concept of community health and nutrition and the nutritional problems.
- The students will learn about the assessment of nutritional status and gain experience on the planning of nutrition and health education programs.

Learning Outcome:

- The students will understand the definition, concept and scope of community health and nutrition.
- The students will gain an insight into nutritional problems and their implications.
- The students will learn about the objectives and methods of assessment of nutritional status.
- The students will gain experience about diet planning of Kwashiorkor and Marasmic child and planning and implementation of nutrition education programs.

Unit	Topic	Contents
Unit I	Nutrition Education and Assessment of Nutritional Status	• Definition and concept of community health and nutrition. • Concept of nutrition education, methods, and teaching aids used in nutrition education. • Meaning, importance, and objectives of nutritional assessment • Methods of nutritional assessment: Direct methods (Anthropometry, Biochemical Assessment, Clinical Examination, and Biophysical Examination) and Indirect methods (Dietary Survey and Vital Statistics).
Unit II	Nutritional Problems and Their Implications	• Protein Energy Malnutrition (PEM): Introduction, prevalence, classification, Etiology, clinical features, nutritional requirements, treatment, and prevention. • Iron Deficiency Anemia (IDA) and Iodine Deficiency Disorders (IDD): Types, prevalence, Etiology, symptoms, prevention, treatment, and prophylaxis programmes. • Vitamin A Deficiency (VAD) and Fluorosis: Etiology, prevalence, symptoms, prevention, treatment, and prophylaxis programmes.

Unit III	Nutritional Policies, Programmes, and Agencies to Combat Malnutrition	• Nutrition-related Policies and Programmes: National Nutrition Policy, Integrated Child Development Services (ICDS), Public Distribution System (PDS), Targeted Public Distribution System (TPDS), Antyodaya Anna Yojana (AAY), and National Food for Work Programme (NFWP). • National Agencies: Indian Council of Agricultural Research (ICAR), Indian Council of Medical Research (ICMR), National Institute of Nutrition (NIN), and National Nutrition Monitoring Bureau (NNMB). • International Agencies: World Health Organization (WHO), United Nations Children's Fund (UNICEF), Food and Agriculture Organization (FAO), and CARE.
Unit IV	Practical	• Assess the nutritional status of five children (1–5 years) using anthropometric measurements. • Interpret the nutritional status of ten adolescents (boys/girls) based on Body Mass Index (BMI). • Plan, prepare, and calculate diets for children with kwashiorkor, marasmus, or anaemic adolescent girls. • Visit an organization implementing nutrition programmes for children and women in the local community and prepare a report.

Textbooks

1. Mohanty, S. R. (2026). *Community Nutrition: Theory and Practical (NEP, Value Added Course (VAC), 4th Semester, Odisha)*. Kalyani Publishers.
2. Wadhwa A and Sharma S Nutrition in community – A Text Book, Elite Publishing House Pvt. Ltd New Delhi.
3. Park, K. *Park's Textbook of Preventive and Social Medicine*. Banarsidas Bhanot Publishers, Jabalpur.
4. Bamji, M. S., Krishnaswamy, K., & Brahmam, G. N. V. (Eds.). *Textbook of Human Nutrition*. Oxford & IBH Publishing Co. Pvt. Ltd., New Delhi.

Reference Books:

1. Nayak, A (2024) Public Health Nutrition Vol 1, Helmand Books, New Delhi
2. Nayak, A (2024) Public Health Nutrition Vol 2, Helmand Books, New Delhi
3. Nayak, A (2025) Public Health Nutrition Vol 3, Helmand Books, New Delhi
4. Shukla, P.K., Nutritional problems of India, Prentice-Hall of India New Delhi.
5. Biswal, G. and Lenka, C. Textbook of Food, Nutrition and Health.
6. ICMR Dietary Guideline for Indian- A Manual National Institute of Nutrition, Indian Council of

Medical Research Hyderabad.

7. Jelliffe DB, Jelliffe ERP, Zarfar, A and Neumann CG, Community Nutritional Assessment with special reference to less technically developed countries, Oxford University Press Oxford.

E-Resources

1. World Health Organization (WHO): <https://www.who.int>
2. Food and Agriculture Organization of the United Nations (FAO): <https://www.fao.org>
3. National Institute of Nutrition (NIN), ICMR: <https://www.nin.res.in>
4. Nutrition.gov: <https://www.nutrition.gov>

Model Questions:

1. Write the full form of PEM. (One word/ sentence)
2. Mention any two objectives of nutrition education. (Maximum 50 words)
3. Write short note on vital statistics. (Maximum 250 words)
4. Discuss about the etiology, symptoms, and nutritional management of kwashiorkor. (Maximum 800 words)

Semester I AEC

Paper I English: Business Communication

Credits: 4

S. No	Modules	Outcomes
1.	English Language and Communication: Introduction	• Communication, its Importance and Factors • Types of Communication • Verbal and Non-verbal Communication • Styles of Communication
2	English Language and Communication: Listening and Speaking	• Types of Listening • Speaking to communicate effectively • Style of speaking in Various Situations • English Pronunciation
3	English Language and Communication: Reading and Writing	• Reading methods and techniques. • Reading texts to Understand meaning • Writing Process • Writing short and Long texts
4	English Language and Communication: Grammar and Vocabulary	• Grammar • Sentence structure • Functions of Language

Refence Book: A Coursebook for ENGLISH COMMUNICATION (Publisher: Orient Black Swan)

SEMESTER-I

VAC

Paper I

Environmental Studies & Disaster Management

(Credit-3)

Unit 1: Multidisciplinary nature of environmental studies (8 Period)

Definition, scope and importance Need for public awareness Environmental Pollution Definition

• **Cause, effects and control measures of:-**

- a) **Air pollution**
- b) **Water pollution**
- c) **Soil pollution**
- d) **Marine pollution**
- e) **Noise pollution**
- f) **Radiation pollution**

Unit 2: Natural Resources: (8 Period)

Renewable and non-renewable resources:

Natural resources and associated problems.

- a) **Forest resources: Use and over-exploitation, deforestation, case studies. Timber extraction, mining, dams and their effects on forest and tribal people.**
- b) **Water resources: Use and over-utilization of surface and ground water, floods, drought, conflicts over water, dams-benefits and problems.**
- c) **Mineral resources: Use and exploitation, environmental effects of extracting and using mineral resources, case studies.**
- d) **Food resources: World food problems, changes caused by agriculture and Overgrazing, effects of modern agriculture, fertilizer-pesticide problems, waterlogging, salinity, case studies.**
- e) **Energy resources: Growing energy needs, renewable and non-renewable energy sources, use of alternate energy sources. Case studies.**

Biodiversity: - Introduction-Definition; Biogeographically classification of India

India as a mega diversity nation. Hot spots of biodiversity, Threats to biodiversity. Endangered and endemic species of India. Conservation of biodiversity. In Situ and Ex-situ conservation of biodiversity

Unit-3: Disaster Management (8 Period)

- 1. **Disaster Management: Types of disasters (natural and Man-made) and their causes and effect)**
- 2. **Vulnerability Assessment and Risk analysis: Vulnerability to various disasters (Flood, Cyclone, Earthquake, Heat waves, Desertification and Lighting)**
- 3. **Institutional Framework: Institutional arrangements for disaster management (National**

Disaster Management Authority (NDMA), State Disaster Management Authority (SDMA), Disaster Management Act, 2005, District Disaster Management Authority (DDMA), National Disaster Response Force(NDRF) and Odisha Disaster Rapid Action Force(ODRAF)

4. Preparedness measures: Disaster Management cycle, Early Warning System, PreDisaster and Post-Disaster Preparedness, strengthening of SDMA and DDMA, Community Preparedness for flood cyclone, heat waves, fire safety, lightening and snake biting. Stakeholders participation, Corporate Social Responsibility (CSR)

5. Survival Skills: Survival skills adopted during and after disaster (Flood, Fire, Earthquake, Cyclone and Lightening), Disaster Management Act-2005, Compensation and Insurance

Unit 4: Social Issues and the Environment (6 Period)

A. a) Environmental Ethics: Issues and possible solutions.

b) Climate change, global warming, acid rain, ozone layer depletion, nuclear accidents and holocaust. Case studies

c) Environment Protection Act

d) Air (Preservation Control of Pollution) Act

e) Water (Preservation Control of Pollution) Act

f) Wildlife Protection Act

g) Forest Conservation Act

h) Solid waste management Cause, effect and Control Measure of Urban and Industrial waste (Role of each individual in conservation of Natural resources and prevention of pollution)

B. Human Population and the Environment

Population Ecology: Individuals, species, population, community Human population growth, population control method Urbanization and its effect on society

Unit 5: Field work (15 Periods of 30 hrs)

- Visit to an area to document environmental assets: river/forest/flora/fauna, etc.**
- Visit to a local polluted site- Urban/Rural/Industrial/Agricultural**
- Study of common plants, insects, birds and basic principles of identification.**
- Study of simple ecosystems-pond, river, Delhi Ridge, etc.**

Semester II

Semester	Core-I	Core-II	Multi-disciplinary	AEC	SEC	VAC
Semester II	5. Basic Course in Food Production II 6. Basic Course in Food and Beverage Service II 7. Basic Course in Front Office II* 8. Basic Course in Accommodation Operations II*	Introduction to Textiles		English		Good Citizenship

CORE I

Semester II

PAPER V

Basic Course in Food Production-II

Credits: 4

Course Outcomes

Upon successful completion of this course, students will be able to:

1. Understand the principles, techniques, and regional diversity of Indian cuisine and tandoor cookery.
2. Develop practical skills in preparing Indian regional dishes, gravies, breads, tandoori products, and traditional Indian sweets.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the history, characteristics, ingredients, cooking methods, and regional variations of Indian cuisine.
2. Describe the preparation and uses of gravies, marinades, Indian breads, tandoor products, and Indian sweets.
3. Identify the geographical features, staple foods, cooking techniques, equipment, and festive delicacies of different regional cuisines of India.
4. Demonstrate practical skills in preparing Indian regional dishes, tandoori products, breads, gravies, and traditional sweets by following standard recipes and food safety practices.

Sl. No.	Modules	Content
1	Introduction to Indian Cuisines and Indian Sweets	• Elaborate History of Indian Cuisine • Explain the Influence of Foreign & Religion • Explain the Features and Characteristics – Regional Nature, Geography, Heritage • Explain Indian Masala – Types, Blends & Usage • Describe different Cooking Methods and Techniques • Explain History & Classification of Indian Sweets. • Describe different Ingredients and Equipment's used in preparation of Indian sweets. • List out the Festive and Regional Delicacies

2.	Tandoor Cookery	• Explain History of Tandoor. • Describe Manufacturing, Installation and Safety Guidelines • Explain different Methods of making Tandoor. • Describe the Materials required for making a tandoor. • Describe Installing /preparation of Tandoor. • Elaborate Equipment required for Tandoori cooking. • Elaborate precautions to be taken while lighting up the fire inside the tandoor. • Describe the techniques for controlling the temperature of a tandoor. • Employ appropriate techniques to prepare tandoor. • Describe the characteristics and types of tandoors. • Explain different types of fuel used in tandoors. • Explain the use and types of marinade used in roasted food products • Explain the use of Accompaniments for Tandoori dishes. • Elaborate Variety of vegetable and meat cuts required. • Explain the different working temperatures for tandoor products.
3	Gravies	• Classify different types of gravies, Derivatives and Regional Gravies • Explain the Guidelines for Gravy Preparation. • Explain the Difference between Sauce and gravy
4	Regional Cuisine – North (Punjab, Jammu & Kashmir, Rajasthan & Awadh)	• Explain Geographical Location, History & Staple Food • Explain Seasonal Availability of Ingredients • Elaborate Special Equipment's required to cook north Indian cuisine. • Explain different Cooking Methods, • List Festive Delicacies
5	Regional Cuisine – South (Andhra Pradesh, Tamil Nadu, Kerala, Karnataka)	• Explain Geographical Location, History & Staple Food • Explain Seasonal Availability of Ingredients. • Elaborate Special Equipment's required to cook South Indian cuisine. • Explain different Cooking Methods • List Festive Delicacies
6	Regional Cuisine – West (Maharashtra, Gujarat, Goa)	• Explain Geographical Location, History & Staple Food • Explain Seasonal Availability of Ingredients. • Elaborate Special Equipment's required to cook West Indian cuisine. • Explain different Cooking Methods • List Festive Delicacies

7	Regional Cuisine – East (Bengal, Bihar, Odisha,)	• Explain Geographical Location, History & Staple Food • Explain Seasonal Availability of Ingredients. • Elaborate Special Equipment's required to cook East India cuisine. • Explain different Cooking Methods • List Festive Delicacies
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Basic Course in Food Production Lab - II

Sl. No.	Modules	Content
1	PRACTICAL	• Prepare the dough for Indian breads. • Show how to marinade vegetables/cheese/paneer/meats to roast in the tandoor. • Demonstrate the techniques to use skewers in tandoor • Demonstrate 10 Menus based on Indian Starters (Kebabs) • Regional Cuisine: North and South Indian Regional Cuisine as regarding ingredients used, traditional preparation methods, utensils and accompaniments. ✓ Goa ✓ Kashmir ✓ Andhra Pradesh ✓ Karnataka ✓ Tamil Nadu ✓ Bengal ✓ Assam ✓ Gujarat ✓ Punjab ✓ Rajasthan etc.,

Textbooks

1. Mohanty, S. R. (2026). *Basic Course in Food Production II & Front Office Operations II (Vol. I, AEDP, 2nd Semester, Odisha)*. Kalyani Publishers.
2. Arora, K. *Theory of Cookery*. Frank Brothers & Co. (Publishers) Ltd.
3. Philip, Thangam E. *Modern Cookery (Volumes I & II)*. Orient BlackSwan.
4. Gisslen, Wayne. *Professional Cooking*. Wiley.
5. The Culinary Institute of America. *The Professional Chef*. Wiley.

Reference Books

1. Labensky, Sarah R., Hause, Alan M., & Martel, Priscilla A. *On Cooking: A Textbook of Culinary Fundamentals*. Pearson.
2. Ceserani, Victor, & Kinton, Ronald. *The Theory of Catering*. Hodder Education.
3. Friberg, Bo. *The Professional Pastry Chef*. Wiley.
4. Srilakshmi, B. *Food Science*. New Age International Publishers.

5. Larousse Editorial. *Larousse Gastronomique*. Hamlyn/Larousse.

E-Resources

1. National Council for Hotel Management & Catering Technology (NCHMCT): <https://www.nchm.gov.in>
2. Food Safety and Standards Authority of India (FSSAI): <https://www.fssai.gov.in>
3. eGyanKosh (IGNOU): <https://egyankosh.ac.in>
4. SWAYAM: <https://swayam.gov.in>
5. National Digital Library of India (NDLI): <https://ndl.iitkgp.ac.in>
6. Institute of Hotel Management, Pusa: <https://www.ihmpusa.net>

Model Questions

1. Name one **mother gravy** used in Indian cuisine. (*One word*)
2. Explain the importance of marinades in tandoor cookery. (*Maximum 50 words*)
3. Discuss the characteristics and preparation of tandoori dishes. (*Maximum 250 words*)
4. Explain the salient features of the regional cuisines of India with suitable examples. (*Maximum 800 words*)

CORE I

Semester II

PAPER VI

Basic Course in Food & Beverage Service-II

Credits: 4

Course Outcomes

Upon successful completion of this course, students will be able to:

1. Understand the principles and procedures of food and beverage service, room service operations, kitchen stewarding, and beverage service.
2. Develop practical skills in guest service, meal service, beverage preparation, order handling, and restaurant operations.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain interpersonal skills, guest handling procedures, food and beverage control systems, and different types of meals served in hotels.
2. Describe the preparation, service, and classification of non-alcoholic beverages, room service operations, and kitchen stewarding.
3. Demonstrate restaurant service skills, including table setup, order taking, billing, room service, and guest relations.
4. Apply professional communication, customer service, hygiene, and service etiquette in food and beverage operations.

S. No	Modules	Content
1	Interpersonal Skills	● Explain ○ Dealing with Incidents ○ Spillage ○ Returned Food ○ Lost Property ○ Illness ○ Alcohol over Consumption ○ Recording Incidents ○ Customer with Special Needs

2	Types of Meals	● Explain different types of Meals ○ Breakfast (English, American, Continental, Indian) Lunch, Brunch, Dinner, Supper, Afternoon Tea, High Tea, Low Tea
3	Control System	● Explain F & B Sales, Necessity and Function of Control System ● Describe F & B Control Cycle ● Explain Role of Cashier in F & B Controls ● List Cash Handling Equipment ● Describe Theft Control Procedures - Single K.O.T, Double K. O. T, Triplicate K.O.T & Four Copies K.O.T ● Explain Micros in F & B, Its Role and Importance
4	Non-Alcoholic Beverages	● Classify Non-Alcoholic beverages ● (Nourishing/Stimulating/ Refreshing) ● Explain Tea - Origin & Manufacture, Types of Brands, Preparation & Service ● Explain Coffee - Origin & Manufacture, Types of Brands, Preparation ● Explain Nourishing - Cocoa & Malted Beverage - Origin & Manufacture, Types of Brands ● Describe Refreshing – Juices, Aerated Drinks, Mixers (Tonic/ Lemonade/ Bitter Lemon), Squashes, Syrups, Mineral Water, Sparkling Water/Soda
5.	Room Service	● Explain Type of Room ● Service/Centralized/Decentralized/Decentralized Mobile, Room Service Menu ● Draw Room Service Hierarchy ● Explain Duties of Room Service Order Taker ● Describe various Forms and Formats ● Explain Trolleys and Tray Set up
6	Kitchen Stewarding	● Explain Kitchen Stewarding & Organization Structure ● Draw Layout of Kitchen Stewarding ● Explain Wash Up-Methods Used ● Describe Different Kind of Chemical, and Dish Washing Machines ● Explain Cleaning Method of Silver/ EPNS, Stainless Steel, Copper, Brass

Basic Course in Food & Beverage Service Lab - II

S. No	Modules	Outcomes
1	PRACTICAL	Demonstrate ○ Layout of Breakfast (English, Continental, Indian and American) ○ Room Service Tray and Trolley Setup ○ Procedure for Service of a Meal ○ Taking Guest Reservations ○ Receiving & Seating of Guests ○ Order Taking & Recording ○ Order Processing (passing orders to the kitchen) ○ Sequence of Service ○ Presentation & Encashing the Bill ○ Presenting & Collecting Guest Comment Cards ○ Bidding Farewell to Guests ○ Non-Alcoholic Beverages, Service of Tea, Coffee, Soft Drinks, Squashes, Mineral Water and Specialty Coffee ○ Layout Activities of Pantry ○ Dish Washing Technique ○ Service Etiquettes

Textbooks

1. Mohanty, S. R. (2026). *Basic Course in Food & Beverage Service II & Accommodation Operations II (Vol. II, AEDP, 2nd Semester, Odisha)*. Kalyani Publishers.
2. Singaravelavan, R. *Food and Beverage Service*. Oxford University Press.
3. Lillicrap, Dennis, Cousins, John, & Weekes, Suzanne. *Food and Beverage Service*. Hodder Education.
4. Chakravarty, B. K. *Food and Beverage Service*. Oxford University Press.

Reference Books

1. Varghese, Brian. *Food and Beverage Service Operations*. McGraw Hill Education.
2. Varghese, Brian. *Professional Food and Beverage Service Management*. Laxmi Publications.
3. Walker, John R. *The Restaurant: From Concept to Operation*. Wiley.
4. Ninemeier, Jack D. *Managing Food and Beverage Operations*. Educational Institute of the American Hotel & Lodging Association.
5. Walker, John R. *Introduction to Hospitality*. Pearson.

E-Resources

1. National Council for Hotel Management & Catering Technology (NCHMCT): <https://www.nchm.gov.in>

2. National Skill Development Corporation (NSDC): <https://www.nsdcindia.org>
3. eGyanKosh (IGNOU): <https://egyankosh.ac.in>
4. SWAYAM: <https://swayam.gov.in>
5. Institute of Hotel Management, Pusa: <https://www.ihmpusa.net>
6. Food Safety and Standards Authority of India (FSSAI): <https://www.fssai.gov.in>

Model Questions

1. What is Brunch? (*One word*)
2. Explain the functions of the Food and Beverage control system. (*Maximum 50 words*)
3. Discuss the organization and functions of the Room Service department. (*Maximum 250 words*)
4. Explain the classification of non-alcoholic beverages and describe their preparation and service procedures. (*Maximum 800 words*)

CORE I**Semester II****PAPER VII****Basic Course in Front Office Operations-II****Credits: 4****Course Outcomes**

Upon successful completion of this course, students will be able to:

1. Understand the guest cycle, reservation procedures, and front office operations in the hospitality industry.
2. Develop practical skills in reservation handling, guest registration, property management systems, and front office communication.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the stages of the guest cycle and the functions of the reservation department.
2. Describe different sources, types, systems, and procedures of hotel reservations.
3. Demonstrate reservation handling, guest enquiries, reservation amendments, cancellations, and the use of Property Management Systems (PMS).
4. Apply professional communication skills, telephone etiquette, guest relations, and problem-solving techniques in front office operations.

S. No	Modules	Outcomes
1	Introduction to Guest Cycle	• Explain Guest Cycle, Stages of Guest Cycle (Pre-Arrival, Arrival, Occupancy, Departure, Post Departure)
2	Reservation	• Explain Functions of Reservation, Channels of Reservation • Explain different Sources of Reservation: ○ FIT ○ FFIT ○ Group ○ Travel Agents ○ Airlines ○ Corporate • Explain different types of Reservation- Guaranteed Reservations & Non-Guaranteed Reservations • Explain different types of Reservation Systems- Central Reservation Systems, Global Distribution Systems, Inter-sell Agencies,

		Property Direct, Reservations through the Internet, Computerized Reservation System, Future Blocks • Describe Reservation Process ○ In Person ○ Telephone ○ Email- Group & FIT • Describe Policies & Procedures for Confirmation, Amendment, Cancellation, Overbooking & No Show, Reservation Reports & Histories • Explain various Reservation Considerations: Legal Implications, Waiting Lists, Packages, and Potential Reservation Problems
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Basic Course in Front Office Operations- Lab II

S. No	Modules	Outcomes
1	PRACTICAL	Demonstrate: • Procedure of Taking Reservations – in Person and on Telephones • Handling Guest Enquiries at Reservation • How to Convert inquiries into Valid Reservations • Practice on Room Management System, Reservation, Check in, Practical Situations & Guest Problems. • Amendments in Reservations, Cancellation, Room Availability Charts • Filling Up of Reservation Forms, Making Amendments & Cancellations. • Updating Reservations on the Computer-Actual Computer Lab Work on PMS. • Practice on Cases Related to Front office & Other Departmental Communications • How to prepare a Tour Itinerary • Telephonic Conversations - Standard Phrases, Manners, Do's & Don'ts • Mock Situations – Role – Plays

Textbooks

1. Mohanty, S. R. (2026). *Basic Course in Food Production II & Front Office Operations II (Vol. I, AEDP, 2nd Semester, Odisha)*. Kalyani Publishers.
2. Bardi, J. A. *Hotel Front Office Management*. Wiley.
3. Kasavana, M. L., & Brooks, R. M. *Managing Front Office Operations*. Educational Institute of the American Hotel & Lodging Association (AHLEI).
4. Andrews, S. *Hotel Front Office: A Training Manual*. Tata McGraw-Hill Education.

Reference Books

1. Walker, J. R. *Introduction to Hospitality*. Pearson.
2. Rutherford, D. G., & O'Fallon, M. J. *Hotel Management and Operations*. Wiley.
3. Negi, J. *Professional Hotel Management*. S. Chand & Company Ltd.
4. Baker, S., Huyton, J., & Bradley, P. *Principles of Hotel Front Office Operations*. Cengage Learning.
5. Kasavana, M. L. *Managing Front Office Operations*. Educational Institute of the American Hotel & Lodging Association (AHLEI).

E-Resources

1. National Council for Hotel Management & Catering Technology (NCHMCT): <https://www.nchm.gov.in>
2. American Hotel & Lodging Educational Institute (AHLEI): <https://www.ahlei.org>
3. eGyanKosh (IGNOU): <https://egyankosh.ac.in>
4. SWAYAM: <https://swayam.gov.in>
5. Institute of Hotel Management, Pusa: <https://www.ihmpusa.net>
6. Ministry of Tourism, Government of India: <https://tourism.gov.in>

Model Questions

1. What is a Guaranteed Reservation? (*One word*)
2. Explain the stages of the guest cycle. (*Maximum 50 words*)
3. Discuss the reservation process followed in hotels. (*Maximum 250 words*)
4. Explain the different reservation systems used in hotels and discuss their significance in front office operations. (*Maximum 800 words*)

CORE I**Semester II
PAPER VIII****Basic Course in Accommodation Operations- II****Credits: 4****Course Outcomes**

Upon successful completion of this course, students will be able to:

1. Understand the principles and procedures of housekeeping operations, guest room management, and surface maintenance in the hospitality industry.
2. Develop practical skills in guest room cleaning, public area maintenance, stain removal, polishing, and guest service.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the daily housekeeping routines, guest room cleaning procedures, and guest service standards followed in hotels.
2. Describe the methods of stain removal, polishing, and the care and cleaning of different surfaces and materials used in accommodation operations.
3. Demonstrate practical skills in bed making, guest room cleaning, bathroom cleaning, public area cleaning, room inspection, and housekeeping procedures.
4. Apply professional grooming, communication skills, safety practices, and customer service standards in accommodation operations.

S. No	Modules	Outcomes
1	Daily Routine Management	• Explain Guest Floor Etiquettes. • Explain the process of Guest Room Cleaning. • Explain the process of Handling VIP Guest Rooms, Long Staying Guests and Handling DND Rooms. • Describe Turndown Service, Second Service and Handling Guest Special Request • Explain the process of Guestroom Inspections • Explain public area cleaning.

2	Stain Removal and Polishing Activities on the Floors and Surfaces	• Elaborate various types of surfaces, and appropriate polishing equipment along with the cleaning agents required for each surface • Explain the importance of inspecting the surface after cleaning and polishing • Describe specific methods to clean the surface according to the types of stains • Discuss the procedures of preparing various cleaning solutions and the importance of mixing appropriate amount of specific chemicals to prepare these solutions. • Elaborate the step-by-step cleaning procedures for different surfaces for both soft and stubborn stains • Identify different warning signs to be used • Describe the manual and mechanical procedure of polishing various surfaces • Explain the importance of using sealant and mopping the area after polishing
3	Care and Cleaning of Different Surfaces	• Explain the care and cleaning of different surfaces: Metals, Glass, Ceramics, Plastic, Rexene, Wood, Carpet, Upholstery, Wall and Floor Finishes

Basic Course in Accommodation Operations - Lab II

S. No	Modules	Outcomes
1	PRACTICAL	○ Demonstrate the Procedure of Taking Reservations – in Person and on Telephones ○ Demonstrate Handling Guest Enquiries at Reservation ○ Role Play on Standard Phrases, Manners, Do's & Don'ts ○ Role Plays on Mock Situations ○ Demonstrate Guest Room Cleaning: Bed Making, Bedroom Cleaning, Bathroom Cleaning, Turndown Service ○ Demonstrate Public Area Cleaning- Cleaning of Front Areas and Cleaning of Back of The House ○ Demonstrate the process of Guest Room Inspection.

Textbooks

1. Mohanty, S. R. (2026). *Basic Course in Food & Beverage Service II & Accommodation Operations II* (Vol. II, AEDP, 2nd Semester, Odisha). Kalyani Publishers.
2. Andrews, S. *Hotel Housekeeping: A Training Manual*. Tata McGraw-Hill Education.
3. Raghubalan, G., & Raghubalan, S. *Hotel Housekeeping: Operations and Management*. Oxford University Press.
4. Jones, T. A. *Professional Management of Housekeeping Operations*. Wiley.

Reference Books

1. **Kasavana, M. L., & Brooks, R. M.** *Managing Front Office Operations*. Educational Institute of the American Hotel & Lodging Association (AHLEI).
2. **Bardi, J. A.** *Hotel Front Office Management*. Wiley.
3. **Walker, J. R.** *Introduction to Hospitality*. Pearson.
4. **Negi, J.** *Professional Hotel Management*. S. Chand & Company Ltd.
5. **Rutherford, D. G., & O'Fallon, M. J.** *Hotel Management and Operations*. Wiley.

E-Resources

1. National Council for Hotel Management & Catering Technology (NCHMCT): <https://www.nchm.gov.in>
2. American Hotel & Lodging Educational Institute (AHLEI): <https://www.ahlei.org>
3. eGyanKosh (IGNOU): <https://egyankosh.ac.in>
4. SWAYAM: <https://swayam.gov.in>
5. Institute of Hotel Management, Pusa: <https://www.ihmpusa.net>
6. Ministry of Tourism, Government of India: <https://tourism.gov.in>

Model Questions

1. What is Turndown Service? *(One word)*
2. Explain the importance of guest room inspection. *(Maximum 50 words)*
3. Discuss the procedures for stain removal and polishing of different surfaces in housekeeping. *(Maximum 250 words)*
4. Explain the care and cleaning methods for different surfaces used in hotels and discuss their importance in accommodation operations. *(Maximum 800 words)*

CORE II

Semester II

PAPER I

Introduction to Textiles

Credit 4

Course Outcomes

- Students will develop an idea about different textile fibers.
- Students will develop the skills to analyse yarn construction techniques.

Learning Outcomes:

- The students will learn about classification, usage and production of textile fibres.
- The students will know the manufacturing process and yarn construction techniques.
- The students will gain an insight on techniques of fabric construction, dyeing and printing.
- The students will be enriched about different types of dyeing and printing techniques.

Unit	Topic	Contents
Unit I	Introduction to Textile Fibres	1. Introduction to Textile Fibres: Definition, terminology, and classification of textile fibres. 2. Natural Fibres: Production, manufacturing process, properties, and uses of cotton, silk, and wool. 3. Man-made Fibres: Production, manufacturing process, properties, and uses of rayon (viscose), polyester, and nylon.
Unit II	Yarn Construction	1. Types and Classification of Yarns: Simple yarns, ply yarns, cord yarns, novelty yarns, and twist in yarn ("S" and "Z" twist). 2. Staple Yarn Formation. 3. Woollen and Worsted Yarn Formation Process. 4. Chemical Spinning: Wet spinning, dry spinning, and melt spinning.
Unit III	Techniques of Fabric Construction	1. Weaving: Meaning, essential weaving operations, and classification of weaves (plain, basket, ribbed, twill, satin, and sateen) with their structure, properties, and uses. 2. Dyeing and Printing Methods: Raw stock dyeing, skein dyeing, piece dyeing, cross dyeing, tie-dye, batik dyeing, and printing methods including direct printing, block printing, stencil printing, and machine printing.
Unit IV	Practical	1. Fibre Identification: Identify natural and man-made fibres using microscopic and burning tests. 2. Fabric Characteristics: Determine fabric count using a pick glass.

		3. Fabric Printing: Perform direct printing (block, stencil, and screen printing) and resist printing (tie-and-dye and batik). 4. Weaving: Prepare sample weaves of plain, basket, ribbed, twill, satin, and sateen.
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Text Books:

1. Mohanty, S. R. (2025). *Degree Home Science III: Theory and Practical, Core Papers V, VI & VII (NEP, Odisha)*. Kalyani Publishers.
2. Textiles- Fiber to fabric (6th Edition) by Corbman P.B. (1985). Gregg Division /Mc Graw Hill Book Co, US.
3. Advanced Drafting and Draping by Manmeet Sodhia. New Delhi.
4. Household Textiles & Laundry Work by Durga Deulkar. Atma Ram & Sons, New Delhi.

Reference Books:

1. Essentials of Textiles (6th Edition) by Joseph, M.L. Holt, Rinehart and Winston Inc, Florida.
2. Textile Science by Vilensky G. CBS Publishers and Distributors, Delhi.
3. Understanding Textiles by Tortora, G. Phyllis. Mc Millanm Co. USA.
4. Textbook of Fabric Science: Fundamentals to finishing by Sekhri S. (2013). PHI Learning, Delhi.

E-Resources:

1. <https://csauk.ac.in/wp-content/uploads/2022/08/Textile-fiber-NEW.pdf>
2. <https://gphisar.ac.in/wp-content/uploads/2022/09/TEXTILE-FUNDAMENTALS.pdf>
3. <https://nios.ac.in/media/documents/srsec321newE/321-E-Lesson-23.pdf>
4. <https://egyankosh.ac.in/bitstream/123456789/92831/1/Unit-8.pdf>

Model Questions:

1. _____ is known as queen of fiber. (One Word)
2. Short note on classification of weaving. (Maximum 50 words)
3. Discuss about the steps of chemical finishing process. (Maximum 250 words)
4. Explain about the cotton fibers and discuss about the preparation of cotton fibers. (Maximum 800 words)

Semester II

AEC Paper II English

Credits: 4

S. No	Modules	Outcomes
1.	Basic Communication	● Explain: ○ Structures in present and present continuous tense ○ Structures in past & past continuous tense ○ Structure in present perfect & present perfect continuous tense ○ Structures in future tense ○ Modals: helping verbs ○ Prepositions ○ Idioms ● Practice speech on a given topic. ● Practice Extempore speech
2	Communication	● Describe communication. ● Describe the Process of communication. ● Discuss the Importance of communication ● Explain various Types of communication. ● Demonstrate Useful Phrases for Everyday Use ● Explain the technique of Asking Questions
3	Hotel English	● Describe the Essential qualities of a good speaker. ● Discuss Speech improvement- pronunciation. ● Explain the importance of Stress in speech. ● Describe Intonation and modulation. ● Describe Common phonetics- difficulties

Semester II

VAC Paper II Good Citizenship

Credits-3

Objectives/Learning Goals of the Course

- **Development of good human being and a responsible citizen**
- **Developing a sense of right and wrong leading to ethically correct behavior.**
- **Inculcating a positive attitude and a healthy work culture.**

Learning Objectives:

- **Understanding Basic Values of Indian Constitution.**
- **Understand how to be a patriot.**
- **Develop professionalism and understand the ethics relating to various professions.**

1. Indian Constitution

(1 Credit= 15 hours)

Salient Values of Preamble: Sovereign, Socialist, Secular, Democratic, Republic, Justice, Liberty, Equality and Fraternity

2.Patriotism

(1 Credit= 15 hours)

Patriotic Value and ingredients of nation building, Concept of Good Citizenship, Emotional connection with the country, Duties of citizens and Qualities of good citizens

3. Work Ethics

(1 Credit= 15 hours)

Punctuality, Cleanliness, Law abidingness, Rational Thinking and Scientific Temper

Semester III

Semester	Core-I (each 4 Credits)	Core-II (each Credit 4)	MDC (each Credit 3)	AEC (each Credit 4)	SEC (each Credit 3)	VAC (each Credi t 3)	Credit total
III	9. Food & Nutrition 10. Child Development 11. Dynamics of Communication 12. Family Finance and Consumer Studies	3. Housing and Interior Design 4. Accommodation Operation	Basic Principles of Management		Computer Skills for Hotel Professionals		30

Core I:

Semester III

Paper -IX:

Food and Nutrition

Course Outcomes

- Students will acquire basic knowledge of food, nutrients, and their contributions to health.
- Students will gain practical knowledge through market surveys, food preparation, and the identification of locally available food items from different food groups.

Learning Outcomes

- Students will understand the basic concepts of food, nutrition, and health.
- Students will gain knowledge of the classification, functions, dietary sources, and daily requirements of various nutrients.
- Students will understand different food groups and their nutritional contributions.
- Students will develop practical skills in food selection, household measurements, cooking methods, and food exchange systems.

Unit	Topic	Contents
Unit I	Basic Concepts in Food and Nutrition	1. Introduction to Food and Nutrition Science: Definitions of food, food science, food additive, fermented food, food fortification, functional food, nutrition, health, nutrients, nutritional status, optimal nutrition, and nutrition security. 2. Classification and Functions of Food: Physiological, psychological, and socio-cultural functions of food. 3. Food Groups: Basic five and seven food groups and their nutritional contributions. 4. Balanced Diet: Concept, principles, characteristics, and importance. 5. Recommended Dietary Allowances (RDA): Concept and Recommended Dietary Allowances according to the Indian Council of Medical Research (ICMR)–National Institute of Nutrition (NIN) guidelines. 6. Food Guide: Food Pyramid and MyPlate concept.
Unit II	Macronutrients	1. Carbohydrates: Introduction, classification, functions, dietary sources, and daily requirements. 2. Proteins: Introduction, classification, functions, dietary sources, and daily requirements.

		3. Lipids: Introduction, classification, functions, dietary sources, and daily requirements. 4. Dietary Fibre and Water: Introduction, classification, functions, dietary sources, and daily requirements.
Unit III	Micronutrients	1. Fat-Soluble Vitamins (A, D, E, and K): Functions, dietary sources, daily requirements, and deficiency diseases. 2. Water-Soluble Vitamins (Thiamine, Riboflavin, Niacin, Folate, Vitamin B₁₂, and Vitamin C): Functions, dietary sources, daily requirements, and deficiency diseases. 3. Minerals (Calcium, Iron, Zinc, and Iodine): Functions, dietary sources, daily requirements, and deficiency diseases.
Unit IV	Practical	1. Market Survey: Conduct an online or offline market survey of the nearby locality and prepare a list of food items and food products belonging to the following food groups: cereals, millets, pulses, fruits, vegetables, milk and milk products, and fish, meat, and poultry products. 2. Weights and Measures: Standardization of household measures for raw and cooked foods. 3. Food Preparation: Prepare food items using different methods of cooking and understand the principles involved • Dry Heat Methods: Frying, broiling, parching, and baking (one preparation from each method). • Moist Heat Methods: Boiling, stewing, and pressure cooking (one preparation from each method). 4. Food Exchange Lists: Prepare food exchange lists for cereals, pulses, fruits, and vegetables. 5. Balanced Diet Planning: Plan and prepare a balanced diet for different age groups using locally available foods based on the Recommended Dietary Allowances (RDA).

Textbooks

1. Mohanty, S. R. (2024). *Fundamentals of Food & Nutrition: Theory and Practical (Core I, Paper II, NEP, 1st Semester, Odisha)*. Kalyani Publishers.
2. Srilakshmi, B. *Food Science*. New Age International (P) Ltd.
3. Srilakshmi, B. *Nutrition Science*. New Age International (P) Ltd.
4. Manay, N. S., & Shadaksharaswamy, M. *Foods: Facts and Principles*. New Age International (P) Ltd.

5. Swaminathan, M. *Advanced Textbook of Food and Nutrition* (Volumes I & II). The Bangalore Printing and Publishing Co. Ltd.

Reference Books

1. Bamji, M. S., Krishnaswamy, K., & Brahmam, G. N. V. (Eds.). *Textbook of Human Nutrition*. Oxford & IBH Publishing Co. Pvt. Ltd.
2. Potter, N. N., & Hotchkiss, J. H. *Food Science* (5th ed.). CBS Publishers & Distributors.
3. Mudambi, S. R., & Rajagopal, M. V. *Fundamentals of Foods and Nutrition*. New Age International (P) Ltd.
4. Gopalan, C., Rama Sastri, B. V., & Balasubramanian, S. C. *Nutritive Value of Indian Foods*. National Institute of Nutrition, ICMR, Hyderabad.

E-Resources

1. Nutrition.gov: <https://www.nutrition.gov>
2. United States Department of Agriculture (USDA): <https://www.usda.gov>
3. eGyanKosh (IGNOU): <https://egyankosh.ac.in>
4. ICAR e-Courses: <https://ecourses.icar.gov.in>

Model Questions

1. Give one example of a **fat-soluble vitamin**. (*One word*)
2. Define **nutrition**. (*Maximum 50 words*)
3. Discuss the **classification of carbohydrates**. (*Maximum 250 words*)
4. Explain the **classification and functions of food**. (*Maximum 800 words*)

Core I:

Semester III

Paper -X:

Child Development

Course Outcome:

- Students will be able to understand the crucial aspects of child development.
- Students will understand about the developmental patterns of child development.

Learning Outcome:

1. The students will gain an insight on scientific methods of studying child development.
2. The students will be aware of the stages of prenatal development and factors affecting pre-natal development.
3. The students will understand the developmental patterns during early childhood years (0-5years).
4. The students will gain practical knowledge on development tasks in childhood.

Unit	Topic	Contents
Unit I	Fundamentals of Child Development	1. Child Development: Meaning, definition, principles, stages, domains (physical, motor, cognitive, language, emotional, and social), and methods of studying child development. 2. Prenatal Growth and Development: Meaning, significance, conception, and stages of prenatal development (period of ovum, period of embryo, and period of foetus). 3. Prenatal Environmental Influences: Maternal age, nutrition, drugs, irradiation, alcohol consumption, smoking, maternal emotions, maternal health, Rh factor, diseases, and birth hazards.
Unit II	Developmental Milestones During the First Five Years of Life	1. Physical Development: Physical growth, growth patterns, body size, body proportions, development of bones, teeth, muscles, body fat, and the nervous system. 2. Motor Development: Meaning, principles, sequence, and factors influencing motor development. 3. Speech and Language Development: Meaning, pre-speech forms of communication, stages of speech and language development, factors influencing speech development, and common speech disorders.
Unit III	Developmental Milestones During the First Five Years of Life	1. Emotional Development: Meaning, characteristics of childhood emotions, common emotional patterns, and factors influencing emotional development.

		2. Social Development: Meaning, process and importance of early social experiences, and factors influencing social development. 3. Cognitive Development: Meaning, characteristics, importance, and factors influencing cognitive development.
Unit IV	Practical	1. Assessment of Child Development: Assess the physical, motor, emotional, social, cognitive, and speech development of children using different methods such as interview schedules, observation schedules, anthropometric measurements, and psychometric tests. 2. Knowledge, Attitude, and Practice (KAP) Assessment: Assess the knowledge, attitudes, and practices of parents and field functionaries (ANMs, Anganwadi Workers, or teachers) regarding developmental milestones of children (minimum five respondents). 3. Preparation of Learning Materials: Plan and develop activities to promote motor and cognitive development through the preparation of learning materials such as posters, charts, flash cards, toys, and educational games.

Textbooks

1. Mohanty, S. R. (2025). *Fundamentals of Child Development: Theory and Practical (Major, Minor & Multidisciplinary Course, NEP, Odisha)*. Kalyani Publishers.
2. Hurlock, E. B. *Child Development*. McGraw-Hill Education.
3. Hurlock, E. B. *Developmental Psychology*. McGraw-Hill Education.
4. Chowdhury, A. *Textbook on Child Development and Family Relations*. Academic Excellence, New Delhi.
5. Panda, K. C. *Elements of Child Development*. Kalyani Publishers.
6. Kuppaswamy, B. *Textbook of Child Behaviour and Development*. Konark Publishers Pvt. Ltd.

Reference Books

1. Jaya, N., & Rajammal, P. D. *A Textbook of Child Development*. McMillan Publishers, New Delhi.
2. Mussen, P. H., Conger, J. J., & Kagan, J. *Child Development and Personality*. Harper & Row Publishers.
3. Weiner, I. B., & Elkind, D. *Child Development: A Core Approach*. John Wiley & Sons.
4. Papalia, D. E., Olds, S. W., & Feldman, R. D. *Human Development*. McGraw-Hill Education.

E-Resources

1. Children's Hospital of Orange County (CHOC): <https://www.choc.org/primary-care/ages-stages>
2. Better Health Channel (Victoria, Australia): <https://www.betterhealth.vic.gov.au>

3. Raising Children Network: <https://raisingchildren.net.au/preschoolers/development>
4. Centers for Disease Control and Prevention (CDC): <https://www.cdc.gov/ncbddd/childdevelopment>
5. All4Kids: <https://www.all4kids.org/news/blog>

Model Questions

1. The period of ovum lasts for _____ days. *(One word)*
2. Explain the principles of child development. *(Maximum 50 words)*
3. Discuss the stages of prenatal development. *(Maximum 250 words)*
4. Explain the factors affecting the physical growth and development of children during the first five years of life. *(Maximum 800 words)*

Core I:

Semester III

Paper -XI:

Dynamics of Communication

Unit	Topic	Contents
Unit I	Introduction to Communication	1. Communication: Meaning, definition, concept, nature, and scope. 2. Types of Communication: Formal and informal communication; verbal and non-verbal communication. 3. Functions and Characteristics of Communication.
Unit II	Principles, Elements, Barriers, and Models of Communication	1. Communication Process: Elements, principles, and stages of the communication process (Sender, Encoding, Message, Channel, Receiver, Decoding, Feedback, and Noise). 2. Barriers to Communication: Physical, physiological, psychological, semantic, technical, and environmental barriers. 3. Models of Communication: Aristotle Model, Lasswell Model, Shannon and Weaver Model, Osgood and Schramm Model, and Riley Model.
Unit III	Effective Communication	1. Effective Communication: Meaning, concept, characteristics, and importance. 2. Factors Influencing Effective Communication: Facilitating and hindering factors in the communication process. 3. Role of Empathy, Perception, Persuasion, Listening, Publicity, and Propaganda in Effective Communication.
Unit IV	Practical	1. Group Communication: Plan and conduct a small-group communication activity in a classroom setting on any relevant topic and prepare a report. 2. Field Communication: Visit a nearby slum, community, or village and communicate with people on a specific issue (health, nutrition, environment, sanitation, or any social issue) and prepare a field report 3. Creative Communication: Write a short story conveying a social message related to Home Science.

		4. Presentation Skills: Prepare and deliver a PowerPoint presentation on any contemporary social issue.
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Textbooks

1. Mohanty, S. R. (2026). *Dynamics of Communication: Theory and Practical (NEP, Core Paper IX, 4th Semester, Odisha)*. Kalyani Publishers.
2. Dahama, O. P., & Bhatnagar, O. P. *Education and Communication for Development*.
3. Ray, G. L. *Extension Communication and Management*.

Reference Books

1. Barker, L. (1990). *Communication*. Prentice Hall Inc., New Jersey.
2. Patri, V., & Patri, U. (2002). *Essentials of Communication*. Greenspan Publications.
3. Berlo, D. K. *The Process of Communication*. Holt, Rinehart and Winston.
4. Rogers, E. M. *Diffusion of Innovations* (5th ed.). Free Press.
5. McQuail, D. *McQuail's Mass Communication Theory*. Sage Publications.

E-Resources

1. ResearchGate: <https://www.researchgate.net>
2. Semantic Scholar: <https://www.semanticscholar.org>
3. ARC Journals: <https://www.arcjournals.org>
4. Northwestern University: <https://faculty.wcas.northwestern.edu>
5. SWAYAM: <https://swayam.gov.in>
6. eGyanKosh (IGNOU): <https://egyankosh.ac.in>

Model Questions

1. The term communication is derived from the Latin word _____. (One word)
2. Explain the elements of communication. (Maximum 50 words)
3. Discuss the functions of communication. (Maximum 250 words)
4. Explain the different models of communication and discuss their significance. (Maximum 800 words)

Core I:

Semester III

Paper -XII:

Family Finance and Consumer Studies

Course Outcomes:

1. The students will be enabled to understand the principles of household economics.
2. The students will learn the importance and scope of consumer education and consumer protection measures.

Learning Outcomes:

1. The students will gain knowledge about household income and expenditure.
2. The students will be educated on consumer education and problems.
3. The students will learn the importance of consumer protection.
4. The students will gain practical knowledge on banking system and consumer organizations.

Unit	Topic	Contents
Unit I	Household Income and Expenditure	1. Household Accounts and Budgeting: Meaning, significance, types of budgets, components of a household budget, and steps in budget preparation. 2. Family Expenditure and Savings: Factors influencing family expenditure; concept, importance, objectives, types of savings, and savings institutions. 3. National Income and Per Capita Income: Meaning and significance of Gross Domestic Product (GDP), Net Domestic Product (NDP), Gross National Product (GNP), Net National Product (NNP), and per capita income in national development.
Unit II	Consumer Education and Consumer Problems	1. Consumer Education: Definition and role of consumers; concept, objectives, and importance of consumer awareness and consumer education 2. Consumer Rights and Responsibilities: Rights and responsibilities of consumers. 3. Consumer Problems: Product- and service-related consumer problems and their solutions.
Unit III	Consumer Protection	1. Consumer Protection in India: Consumer Protection Act, 1986 (and its subsequent amendments), basic legislative framework, alternative dispute redressal mechanisms, and mediation centres. 2. Consumer Organizations: Role and functions of consumer organizations.

		3. Quality Marks and Standardization: Handloom Mark, AGMARK, FPO, FSSAI, BIS, Eco Mark, Hallmark, and quality control and standardization measures.
Unit IV	Practical	1. Case Study: Conduct a case study of a bank or post office to understand its financial services and products. 2. Banking Procedures: Learn to fill different bank forms for savings accounts, fixed deposits (FD), and recurring deposits (RD). 3. Food Labelling: Prepare labels for a packaged food product according to food labelling requirements. 4. Packaging Evaluation: Evaluate the packaging of a packaged food product based on quality, labelling, and consumer information.

Textbooks

1. Mohanty, S. R. (2025). *Degree Home Science V: Theory and Practical, Core Papers XI, XII & XIII (NEP, Odisha)*. Kalyani Publishers.
2. Seetharaman, P., Batra, S., & Mehra, P. *Family Resource Management*. CBS Publishers & Distributors, New Delhi.
3. Nickell, P., & Dorsey, J. M. *Management in Family Living*. CBS Publishers & Distributors.
4. Gross, I. H., & Crandall, E. W. *Management for Modern Families*. Appleton-Century-Crofts.
5. Education Planning Group. *Home Management*. Arya Publishing House, New Delhi.

Reference Books

1. Verghese, M. A., Ogale, N. N., & Srinivasan, K. *Home Management*. New Age International Publishers.
2. Mann, M. K. *Home Management for Indian Families*. Kalyani Publishers.
3. Biswal, G. E. *Family Resource Management*. Himalaya Publishing House.
4. Mallick, P. *Textbook of Home Science*. Kalyani Publishers.
5. Devdas, R. P., & Jaya, N. *Introduction to Home Science*. Popular Prakashan.

E-Resources

1. e-PG Pathshala (INFLIBNET): <https://epgp.inflibnet.ac.in>
2. National Institute of Open Schooling (NIOS): <https://nios.ac.in>
3. BrainKart – Family Resource Management: <https://www.brainkart.com>
4. eGyanKosh (IGNOU): <https://egyankosh.ac.in>
5. SWAYAM: <https://swayam.gov.in>

Model Questions

1. The income and expenditure plan in a family is known as----- (One word).
2. Write the meaning and concept of per capita income. (Maximum 50 words).
3. Discuss about the rights and responsibilities of a consumer. (Maximum 250 words)
4. Describe the role and functions of different consumer organizations. (Maximum 800 words)

CORE II

Semester III

Paper I

Housing and Interior Design

Credit 4

Course Outcome:

- The students will gain knowledge in House Planning for different income levels
- The students will gain insight on elements and principles of design and their household application

Learning Outcome:

- The students will gain understanding of the basic principles of housing and house planning.
- The students will get familiarized with the elements of interior design
- The students will be educated on principles of interior design.
- The students will acquire practical knowledge of House planning for different income groups

Unit	Topic	Contents
Unit I	Housing and Principles of House Planning	1. Housing: Meaning, importance, types of housing, housing terminology, significance, functions, and types of houses; selection of site and factors influencing site selection (location, size and shape, physical features, soil condition, sanitary conditions, and practical convenience). 2. Principles of House Planning: Part I: Aspect, privacy, grouping, roominess, and flexibility. Part II: Circulation, sanitation, furniture requirements, prospect, economy, and elegance. 3. Building Plans for Family Living: Importance and advantages of space planning; meaning and concepts of building plans; site plan, floor plan, elevation, cross-sectional view, perspective view, and landscape plan.
Unit II	Elements of Design	1. Interior Design: Meaning, concept, and aims of interior design—beauty, expressiveness, and functionalism. 2. Elements of Design: Meaning, importance, characteristics, and application of line, shape, form, space, size, texture, and colour in interior design. 3. Motifs and Design Development: Types of motifs, motif arrangement, motif development, and the fundamental steps in the designing process.
Unit III	Principles of Design	1. Design: Meaning, nature, types, and significance of design. 2. Principles of Design: Balance, rhythm, emphasis, proportion, and harmony.

		3. Flower Arrangement: History, meaning, types (line, mass, and line-mass), forms (circular, crescent, vertical, horizontal, and miniature), and the tools and equipment required for flower arrangement.
Unit IV	Practical	1. House Planning: Draw floor plans for houses suitable for low-, middle-, and high-income groups. 2. Kitchen Planning: Draw different kitchen layouts (L-shaped, U-shaped, and single-wall kitchens). 3. Flower Arrangement: Prepare flower arrangements using flowers and foliage in circular, crescent, vertical, horizontal, and miniature forms. 4. Colour Combinations: Prepare a poster illustrating primary, secondary, and tertiary colour combinations.

Text Books:

- Vergese, Ogale and Srinivasan, Home Management
- Mallick P., Text book of Home Science

Reference Books:

- Parvez R., Housing and Space Management, Disha International Publishing House
- Renuka S. and Reddy M., Housing and Space Management, ICAR, New Delhi

E- Resources:

1. <http://ecoursesonline.iasri.res.in/course/view.php?id=653>
2. <http://ecoursesonline.iasri.res.in/course/view.php?id=213>
3. <https://www.g-wonlinetextbooks.com/housing-interior-design-2018/>
4. <https://resources.finalsite.net/images/v1683025189/stmak12mnus/ti8etxsfh1u6ru1jlqu/HousingandInteriorDesign.pdf>

Model Questions:

1. The view of outside features of a house from its windows, door or balcony is known as -----(One word/sentence).
2. Write the significance and types of houses. (maximum 50 words).
3. Discuss about the concept and aim of interior design. (maximum 250 word)
4. Describe the principles of design in detail. (maximum 800 words)

CORE II

Semester III

Paper II

Accommodation Operations

Credits: 4

Course Outcomes

Upon successful completion of this course, students will be able to:

Understand the principles and procedures of accommodation operations, housekeeping management, linen and laundry management, and hotel safety practices.

Develop practical skills in housekeeping operations, guest room inspection, material planning, complaint handling, and emergency management.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain staff organization, duty scheduling, material planning, and the functions of the housekeeping department.
2. Describe the management of linen rooms, laundry operations, housekeeping equipment, and eco-friendly housekeeping practices.
3. Demonstrate practical skills in guest room inspection, public area inspection, linen and laundry management, cleaning techniques, and guest complaint handling.
4. Apply safety measures, first aid, emergency procedures, and professional housekeeping standards in accommodation operations.

S. No	Module Name	Outcomes
1	Organizing Operations	• Explain manning and scheduling of staff • How to do staff Allocation in Housekeeping Department • How to prepare a duty Roaster • Describe the night shift duties and responsibilities
2	Material Planning	• Elaborate Material planning for Bed, Bedding, Mattress, Soft Furnishings

3	Emerging Trends in Accommodation Operations	• Explain Eco Friendly Cleaning Practices and Involvement of Staff and Guest • List green Amenities • Elaborate latest trends in accommodation operations
4	Linen Room	• Explain Functions of the Linen Room • Draw a Layout of linen room. • Name standard sizes of Bed and Bath Linen • How to establish a Par Stock • How to store linen • Explain the process to discard linen
5	Introduction to Laundry	• Explain different types of Laundry: Commercial, On Site and Laundromats • Name various laundry equipment and Agents • Elaborate the Laundry Process, Valet Service, Care Labels
6	Safeguarding of Assets	• Introduction and Concept, Security within Hotel Guestroom, Nature of Emergencies (Fire protection/ Bomb Threats/ Natural Disasters/ Riots and Civil Disturbances), Loss Prevention, OSHA Regulations and Hazard Control Standards

Accommodation Operations- Lab

S. No.	Module Name	Outcomes
1	Accommodation Operations Practical	Demonstrate: ○ Guest Room Inspection ○ Public Area Inspection ○ Handling Checklist ○ Mini-Bar Management: Issue, Stock Taking, Checking Expiry Date (FIFO) ○ Cleaning Different Surfaces- Glass, Wood, Brass, Silver, Leather ○ Handling Guest Complaints ○ Role Play and Situation Handling Case Study ○ Model Guest Room Designing ○ Draw a Layout of Linen and Laundry room ○ Preparation of First aid Kit and Dealing with Different Emergency Situations

Textbooks

1. Mohanty, S. R. (2026). *Basic Course in Food & Beverage Service II & Accommodation Operations II (Vol. II, AEDP, 2nd Semester, Odisha)*. Kalyani Publishers.
2. Andrews, S. *Hotel Housekeeping: A Training Manual*. Tata McGraw-Hill Education.
3. Raghubalan, G., & Raghubalan, S. *Hotel Housekeeping: Operations and Management*. Oxford University Press.
4. Jones, T. A. *Professional Management of Housekeeping Operations*. Wiley.
5. Kasavana, M. L., & Brooks, R. M. *Managing Front Office Operations*. Educational Institute of the American Hotel & Lodging Association (AHLEI).

Reference Books

1. Walker, J. R. *Introduction to Hospitality*. Pearson.
2. Rutherford, D. G., & O'Fallon, M. J. *Hotel Management and Operations*. Wiley.
3. Negi, J. *Professional Hotel Management*. S. Chand & Company Ltd.
4. American Hotel & Lodging Educational Institute (AHLEI). *Managing Housekeeping Operations*. AHLEI.
5. FSSAI. *Food Safety and Hygiene Guidelines for Hospitality Establishments*. Food Safety and Standards Authority of India.

E-Resources

1. National Council for Hotel Management & Catering Technology (NCHMCT): <https://www.nchm.gov.in>
2. American Hotel & Lodging Educational Institute (AHLEI): <https://www.ahlei.org>
3. eGyanKosh (IGNOU): <https://egyankosh.ac.in>
4. SWAYAM: <https://swayam.gov.in>
5. Institute of Hotel Management, Pusa: <https://www.ihmpusa.net>
6. Ministry of Tourism, Government of India: <https://tourism.gov.in>

Model Questions

1. What is **Par Stock**? (One word)
2. Explain the functions of the **linen room**. (Maximum 50 words)
3. Discuss the **laundry process** and the importance of laundry care labels. (Maximum 250 words)
4. Explain the organization and management of the housekeeping department, including material planning, eco-friendly housekeeping practices, and safeguarding hotel assets. (Maximum 800 words)

Semester III

MDC

Paper I

Basic Principles of Management

Credits: 3

S. No	Modules	Outcomes
1.	Concept and Process of Human Resource Planning	● Describe Macro and Micro Level Scenario of Human Resource Planning in Tourism
2	HRD applications in Hotel Industry	● Discuss the Relevance of HRD in Hotel Industry ● Discuss the Function and operations of a Personnel Office ● Characteristics and objectives of a personal office ● Personnel Managers role and Position of personnel Department in the organization
3.	Hotel Environment and Culture	● Describe HRD System ● Explain the Importance of HRD ● Describe HRD in service industry ● Explain IPR
4.	Job Evaluation	● Discuss Methods and Ranking Scope Limitations ● Recent Developments in Job Evaluation
5.	Job Analysis and Job Description	● Discuss Job Analysis – Uses ● Describe Job requirements versus personal qualities of Job holder ● Explain various Information collection methods ● Discuss Designing of Job Description ● Describe Uses of Job Description

Semester III

SEC

Paper I

Computer Skills for Hotel Professionals

Credits: 3

S. No	Modules	Outcomes
1	Elements of Computer System	• Describe the meaning of computer • Discuss Classification of Computers • Explain Functions of Computer
2	Hardware Features and Its Uses	• Describe the Physical components of a computer. • Discuss different generations of computers. • Describe various Storage Types • Explain Input & Output Devices
3	Microsoft Office	• Explain Introduction to word processing, it's features, formatting documents, paragraph formatting, indents, page formatting, header and footer, bullets and numbering, tabs, tables, formatting the tables, finding and replacing text, mail merging etc. • Discuss MS Word document- entering text, saving, editing and printing the document, formatting a document, special effects, shortcut keys, creating tables. • Discuss MS Excel document- parts of worksheet, creating a spreadsheet, simple formulas, editing data, saving and exiting a worksheet, aligning text, making graphs/charts, printing and page adjustments. • Introduction to MS Power point: PowerPoint, features of MS PowerPoint clipping, slide animation, slide shows, formatting etc.
4	Internet & Email	• Explain How to search for a webpage. • Describe how to Create an email account • Describe Sending/receiving an email. • Describe about Online banking

Semester IV

Semester	Core-I	Core-II	Multi-disciplinary	AEC	SEC	VAC
Semester IV	13. Food Production Operations 14. Food and Beverage Operations 15. Front Office Operations*	1. Research Methodology 2. Entrepreneurship Development	Organization Behaviour		Organization of Event Meeting and Conferences	

CORE I**Semester IV****PAPER XIII****Food Production Operations****Credits: 4****Course Outcomes**

Upon successful completion of this course, students will be able to:

1. Understand the history, characteristics, ingredients, cooking methods, and specialty dishes of major international cuisines.
2. Develop practical skills in preparing and presenting selected dishes from European, Asian, Mediterranean, and American cuisines using appropriate culinary techniques.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the history, regional characteristics, ingredients, equipment, and cooking techniques of major international cuisines.
2. Differentiate among European, Asian, Mediterranean, and American cuisines based on their culinary traditions and food habits.
3. Describe the culinary uses of herbs and wine in food preparation.
4. Demonstrate the preparation and presentation of selected international menus using appropriate cooking methods and kitchen equipment.

S. No	Modules	Content
1	European Cuisine	• Explain History and Regions of European Cuisine (French, German, Italian, Spanish) • Describe Popular ingredients used in French cooking. • Explain Special equipment used in European cuisine. • Write popular European dishes.
2	Asian Cuisine	• Explain History and Regions of Asian Cuisine (Chinese, Japanese, Korean, Thai & Indonesian) • Describe Commonly used ingredients in Asian cuisine. • Explain Specialty dishes of Asian cuisine. • Describe various Tools and equipment's of Asian cuisine. • Explain Cooking Methods and Techniques used in Asian Cuisine

3	Mediterranean Cuisine	• Explain History and Regions of Mediterranean Cuisine (Lebanese, Turkish & Greek) • Identify Commonly used ingredients in Mediterranean cuisine. • Elaborate Specialty dishes of Mediterranean cuisine. • Select various Tools and equipment's of Mediterranean cuisine. • Explain Cooking Methods and Techniques used in Mediterranean Cuisine
4	American Cuisine	• Explain History and Regions of American Cuisine (Mexican, USA & South American) • Describe Commonly used ingredients in American cuisine. • Explain Specialty dishes of American cuisine. • Describe various Tools and equipment's of American cuisine.
5	Herbs & Wine in Cooking	• Elaborate the Uses of Wine in Cooking • Classify different types of Herbs. • Describe the Uses of Herbs in Cooking

Food Production- Lab-IV

S. No	Modules	Content
1	PRACTICAL	• Identify different types of equipment used in International Cooking • Prepare various types of Menu: ○ French ○ Italian ○ Spanish ○ German ○ Mexican ○ Thai ○ Japanese ○ Korean ○ Lebanese ○ Greek ○ Turkish ○ Indonesian

Textbooks

1. Arora, K. *Theory of Cookery*. Frank Brothers & Co. (Publishers) Ltd.
2. Philip, T. E. *Modern Cookery* (Vols. I & II). Orient BlackSwan.
3. Gisslen, W. *Professional Cooking*. Wiley.
4. The Culinary Institute of America. *The Professional Chef*. Wiley.
5. Labensky, S. R., Hause, A. M., & Martel, P. *On Cooking: A Textbook of Culinary Fundamentals*. Pearson.

Reference Books

1. Ceserani, V., & Kinton, R. *The Theory of Catering*. Hodder Education.
2. Friberg, B. *The Professional Pastry Chef*. Wiley.
3. Srilakshmi, B. *Food Science*. New Age International Publishers.
4. Larousse Editorial. *Larousse Gastronomique*. Hamlyn.
5. The Culinary Institute of America. *The Professional Chef*. Wiley.

E-Resources

1. National Council for Hotel Management & Catering Technology (NCHMCT): <https://www.nchm.gov.in>
2. GyanKosh (IGNOU): <https://egyankosh.ac.in>
3. SWAYAM: <https://swayam.gov.in>
4. World Association of Chefs' Societies (Worldchefs): <https://worldchefs.org>
5. The Culinary Institute of America: <https://www.ciachef.edu>

Model Questions

1. Which cuisine is popularly associated with sushi? (*One word*)
2. Explain the characteristics of Mediterranean cuisine. (*Maximum 50 words*)
3. Discuss the history, ingredients, and cooking methods of European cuisine. (*Maximum 250 words*)
4. Describe the characteristics, regional variations, specialty dishes, and cooking techniques of European, Asian, Mediterranean, and American cuisines, highlighting the role of herbs and wine in international cookery. (*Maximum 800 words*)

CORE I**Semester IV****PAPER XIV****Food & Beverage Service Operation****Credits: 4****Course Outcomes**

Upon successful completion of this course, students will be able to:

1. Understand the classification, production, storage, and service of alcoholic beverages, with special emphasis on wines and beer.
2. Develop practical skills in the professional service of wines and beer and apply the principles of food and beverage pairing in hospitality operations.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the classification, production, storage, and service of alcoholic beverages.
2. Describe the characteristics, production processes, grape varieties, and major wine regions of Old World and New World wines.
3. Explain the classification, production, storage, and service of beer and aperitifs.
4. Demonstrate professional wine and beer service techniques, including food and wine pairing, following standard hospitality practices.

S. No	Modules	Outcomes
1	Alcoholic Beverages	• Introduce & Define Alcoholic beverages. • Classify Fermented Alcoholic beverages • Define and Explain fermentation & distillation
2	Wines	• Explain different terminologies associated with wine • Name and Explain Wine Producing Countries and Regions • Explain different types of Grapes. • Classify different types of Wines. • Describe the production process of Wines and Types (Table/Still/Natural, Sparkling, Fortified, Aromatized, Fruit Wines and Bitters) • Explain the storage of Wines,

		• Explain how to service wines, • Explain harmony of Food and Wine
3	World of Wines	Old World Wines • Explain the principal wine regions • Describe wine Laws • Name Grape Varieties • Explain the process of production and Brand names of France, Germany, Italy, Spain, Portugal New World Wines – Argentina, Australia, Canada, Chile, Colombia, India, Mexico, New Zealand, Peru, South Africa, United States
4	Aperitifs	• Define Aperitifs • Explain different types of Aperitifs • Explain different types & brand names (Vermouth and Bitters)
5	Beer	• Define Beer • Explain manufacturing process of beer • Explain different types of Beer • Describe the process of storing beer. • Explain service of bottle Beer, Canned Beer and Draught Beer, • How to take care of Beer • Describe Beer Dispensing System • List Brand Names (National & International)

Food & Beverage Service- Lab

S. No	Modules	Outcomes
1	Food and Beverage Service Practical	Demonstrate: • Bar equipment and Glassware • Bar Setup and Operations • Service of White Wines • Service of Red Wines

	• Service of Rose Wines • Service of Sparkling Wines • Service of Fortified Wines • Service of Bottled Beer • Service of Draught/Draft Beer • Practice on Menu- matching Wines with Food
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Textbooks

1. **Singaravelavan, R.** *Food and Beverage Service*. Oxford University Press.
2. **Lillicrap, D., Cousins, J., & Weekes, S.** *Food and Beverage Service*. Hodder Education.
3. **Chakravarty, B. K.** *Food and Beverage Service*. Oxford University Press.
4. **Varghese, B.** *Food and Beverage Service Operations*. McGraw Hill Education.
5. **Varghese, B.** *Professional Food and Beverage Service Management*. Laxmi Publications.

Reference Books

1. **Walker, J. R.** *The Restaurant: From Concept to Operation*. Wiley.
2. **Ninemeier, J. D.** *Managing Food and Beverage Operations*. AHLEI.
3. **Johnson, H., & Robinson, J.** *The World Atlas of Wine*. Mitchell Beazley.
4. **Stevenson, T.** *The Sotheby's Wine Encyclopaedia*. Dorling Kindersley.
5. **Bamforth, C. W.** *Beer: Tap into the Art and Science of Brewing*. Oxford University Press.

E-Resources

1. **National Council for Hotel Management & Catering Technology (NCHMCT):** <https://www.nchm.gov.in>
2. **Wine & Spirit Education Trust (WSET):** <https://www.wsetglobal.com>
3. **American Hotel & Lodging Educational Institute (AHLEI):** <https://www.ahlei.org>
4. **SWAYAM:** <https://swayam.gov.in>
5. **GyanKosh (IGNOU):** <https://egyankosh.ac.in>

Model Questions

1. Which process is used to produce **beer**? (One word)
2. Explain the **classification of wines**. (Maximum 50 words)
3. Discuss the production, storage, and service of **beer**. (Maximum 250 words)

4. Explain the classification, production, storage, and service of alcoholic beverages with special reference to **Old World wines, New World wines, beer, and food–wine pairing.** (*Maximum 800 words*)

CORE I

Semester IV PAPER XV Front Office Operations

Credits: 4

Course Outcomes

Upon successful completion of this course, students will be able to:

1. Understand front office procedures related to guest registration, guest accounting, departures, night auditing, and property management systems.
2. Develop practical skills in handling guest arrivals, departures, front office accounting, guest services, and computerized front office operations.

Learning Outcomes

Upon successful completion of this course, students will be able to:

1. Explain the functions of property management systems and front office software used in hotel operations.
2. Describe guest registration, arrival, departure, guest accounting, credit control, and night audit procedures.
3. Explain recent trends and technological innovations in front office operations.
4. Demonstrate professional skills in guest handling, registration, accounting procedures, property management systems, and front office documentation.

S. No	Module Name	Content
1	Property Management System	Explain: ○ Reservations Management Software, Rooms Management Software, Guest Accounting Management Software, General Management Software, Back Office Interfaces, System Interfaces
2	Registration: Guest Arrival	○ Explain different types of registration (Register & Guest Registration Card) ○ Explain Registration Procedure and Legal Implication (Foreigners, FIT's, FFIT) ○ Explain Process of Registration for Groups and FIT's, Procedure for a Fully Automated Front Office, ○ Explain different methods of Payments

3	Guest Departure Procedure	○ Explain Departure Procedure: FIT, Group, Airline Crew, VIP Guests, Corporate Guests (at Bell Desk, At Reception, at Cashiers Desk)
4	After Guest Departure	○ Explain how to Maintain Guest History & Guest Feedback, ○ How to Handle Late Charges
5	Front Office Accounting & Credit Control	○ Explain the Front office Accounting Cycle: (Creation, Maintenance and Settlement of Accounts) ○ Describe different types of Postings ○ Elaborate Accounts Correction/Amendment, Accounts Allowance, Accounts Transfer ○ Describe different types of Folio (Non-Guest Folio, Guest Folio, Master Folio, Split Folio) ○ Explain different types of Voucher: (Correction Voucher, Paid Out Voucher, Cash Voucher, Allowance Voucher, Correction Voucher, Room Rate Change Voucher), City Ledger, Visitor Tabular Ledger ○ Explain Credit Control at Various Stages of Guest Cycle, Internal Control in Front Office (Front office Cash Sheet, Cash Banks, Petty Cash)
6	Night Auditing	○ Elaborate Duties & Responsibilities of a night auditor ○ Explain night Auditing Procedure (Manual System, Semi-Automated System, Fully Automated System) ○ Explain the importance of Night Audit Reports ○ Describe various Reports by Night Auditor ○ Read the Flash Reports and the Night Audit
7	Emerging Trends in Front Office	○ Explain Self-Registration, In-Room Check-In, Web Check-In, Mobile and Apps Check-in, Express Check-in ○ Explain Innovative Check-out Options (In Room Guest Checkout, Express Check-Out, and Self-Check-Out)

Front Office Operations- Lab-IV

S. No	Module Name	Outcomes
1	PRACTICAL	○ Preparing & Filling Up of Registration Card. ○ Role Play for Check-In of Different Types of Guests-FIT, Walk-In, VIP, Groups ○ Role Plays of Check-In of foreigners Using C-Form ○ Handling Room Keys (Issuing, Receiving, Missing Keys, Computerized Key Cards) ○ Operating PMS for Registration ○ Rooming a Guest, Dealing with Change of Room Request. ○ Handling Guest Enquiries at Reception & Guest Relations ○ Handling of Keys-Situations Related to Loss of Keys. ○ Role Play on Situation Handling Like Emergencies, walking a Guest, Dealing With Overbooking Situations, Complaints ○ Identification of Vouchers ○ Use of F.O. Stationary during Arrival & Departure Process. ○ Reception and Concierge and Cash Counter Activities. ○ Departure Control Procedure ○ Express Check Out, Late Check Out ○ Role Plays of Check-Out Procedure ○ Mock Situations – Role – Plays ○ Preparation of Guest History Cards

Text Books

1. **Kasavana, M. L., & Brooks, R. M.** *Managing Front Office Operations*. Educational Institute of the American Hotel & Lodging Association (AHLEI).
2. **Bardi, J. A.** *Hotel Front Office Management*. Wiley.
3. **Negi, J.** *Hotel Front Office Operations and Management*. S. Chand & Company Ltd.

- 4.
5. **Raghubalan, G., & Raghubalan, S.** *Hotel Housekeeping and Front Office Operations*. Oxford University Press.
6. **Walker, J. R.** *Introduction to Hospitality*. Pearson.

Reference Books

1. Kasavana, M. L., & Brooks, R. M. *Front Office Operations and Management*. AHLEI.
2. Rutherford, D. G., & O'Fallon, M. J. *Hotel Management and Operations*. Wiley.
3. Vallen, G. K., & Vallen, J. J. *Check-In Check-Out: Managing Hotel Operations*. Pearson.
4. Andrews, S. *Hotel Front Office Training Manual*. Tata McGraw-Hill Education.
5. Baker, S., Bradley, P., & Huyton, J. *Principles of Hotel Front Office Operations*. Cengage Learning.

E-Resources

1. National Council for Hotel Management & Catering Technology (NCHMCT): <https://www.nchm.gov.in>
2. American Hotel & Lodging Educational Institute (AHLEI): <https://www.ahlei.org>
3. eGyanKosh (IGNOU): <https://egyankosh.ac.in>
4. SWAYAM: <https://swayam.gov.in>
5. Oracle Hospitality: <https://www.oracle.com/hospitality>

Model Questions

1. What is the full form of **PMS**? (*One word*)
2. Explain the **guest registration procedure**. (*Maximum 50 words*)
3. Discuss the **front office accounting cycle**. (*Maximum 250 words*)
4. Explain the **guest cycle, property management system, front office accounting, night audit procedures, and emerging trends in front office operations**. (*Maximum 800 words*)

CORE II**Semester IV****Paper III Research Methodology****Credit 4****Course Outcomes:**

- The students will be oriented towards the importance and need of research in Home Science
- The students will be able to identify various issues in Home Science and will carry out research in the pertinent areas for societal development.

Learning Outcomes:

- The students will become aware of meaning, purpose and types of research.
- The students will learn about various types of research designs.
- The students will gain an insight on sampling techniques.
- The students will be educated on research process.

Unit	Topic	Contents
Unit I	Introduction to Research Methodology	1. Research: Meaning, objectives, and significance of research. 2. Types of Research: Descriptive and analytical research; applied and fundamental research; qualitative and quantitative research; conceptual and empirical research. 3. Criteria of Good Research: Characteristics and qualities of good research.
Unit II	Research Design	1. Research Design: Meaning, concept, and need for research design. 2. Features of a Good Research Design. 3. Types of Research Design: Exploratory, descriptive, and experimental research designs.
Unit III	Sampling Techniques and Data Collection	1. Sampling: Meaning and types of sampling—probability and non-probability sampling techniques. 2. Collection of Data: Primary and secondary data. 3. Tools and Techniques of Data Collection: Observation, interview schedule, questionnaire, case study, and focus group discussion (FGD).
Unit IV	The Research Process	1. Research Process: Identification and formulation of the research problem, formulation of objectives and hypotheses, preparation of research design, and review of literature. 2. Data Analysis: Measures of central tendency—mean, median, and mode. 3. Data Interpretation and Report Writing: Interpretation of data, bibliography/references, and preparation of the research report.

Textbooks

1. Kothari, C. R., & Garg, G. Research Methodology: Methods and Techniques. New Age International (P) Ltd.

2. Bajpai, S. R. Methods of Social Survey and Research. Kitab Ghar Publishers.
3. Swain, A. K., & Swain, P. C. A Textbook of Research Methodology.
4. Kumar, R. Research Methodology: A Step-by-Step Guide for Beginners. Sage Publications.

Reference Books

1. Kerlinger, F. N., & Lee, H. B. Foundations of Behavioral Research. Harcourt College Publishers.
2. Best, J. W., & Kahn, J. V. Research in Education. Pearson Education.
3. Creswell, J. W., & Creswell, J. D. Research Design: Qualitative, Quantitative, and Mixed Methods Approaches. Sage Publications.
4. Singh, Y. K. Fundamentals of Research Methodology and Statistics. New Age International.
5. Young, P. V. Scientific Social Surveys and Research. Prentice Hall of India.

E-Resources

1. e-PG Pathshala (INFLIBNET): <https://epgp.inflibnet.ac.in>
2. eGyanKosh (IGNOU): <https://egyankosh.ac.in>
3. SWAYAM: <https://swayam.gov.in>
4. Indian Council of Social Science Research (ICSSR): <https://icssr.org>
5. National Digital Library of India (NDLI): <https://ndl.iitkgp.ac.in>

Model Questions

1. The measures of central tendency are mean, median, and _____. (One word)
2. Explain the steps involved in the research process. (Maximum 50 words)
3. Discuss the features of a good research design. (Maximum 250 words)
4. Define sampling and explain the different types of sampling techniques. (Maximum 800 words)

CORE II

Semester IV

PAPER III

Entrepreneurship Development

Credit 4

Course Outcomes:

- Students will be motivated to become entrepreneurs.
- Students will learn the skills of an entrepreneur.

Learning Outcomes:

- Understand the concept related to entrepreneurship.
- Able to learn the characteristics of an entrepreneur.
- Gain knowledge on different resource mobilization for enterprise and SWOT analysis.
- Learn about skills to become women entrepreneur.

Unit	Topic	Contents
Unit I	Entrepreneurship	1. Entrepreneurship: Definition, concept, objectives, and importance of entrepreneurship. 2. Entrepreneurship Development in India: Scope and significance of entrepreneurship development. 3. Types of Enterprises: Classification of enterprises and their merits and demerits.
Unit II	The Entrepreneur	1. Entrepreneur: Meaning, definition, characteristics, qualities, and functions of an entrepreneur. 2. Factors Influencing Entrepreneurship: Education, awareness, culture, social conditions, and environment influencing entrepreneurial development. 3. Entrepreneurial Behaviour: Profile of an entrepreneur and the characteristics of entrepreneurial behaviour.
Unit III	Women Entrepreneurship	1. Women Entrepreneur: Meaning, definition, and importance of women entrepreneurship. 2. Characteristics and Challenges: Characteristics of women entrepreneurs and the problems faced by women entrepreneurs. 3. Organizations Promoting Women Entrepreneurship: Role and functions of the World Association of Women Entrepreneurs (WAVE), Women Entrepreneurs Wing of the National Alliance of Young

		Entrepreneurs (NAYE), Micro, Small and Medium Enterprises (MSME), and Krishi Vigyan Kendra (KVK).
Unit IV	Practical	1. Case Study: Prepare a case study report on a successful woman entrepreneur. 2. Business Plan: Prepare a small business plan for a feasible entrepreneurial venture. 3. Entrepreneur Profile: Prepare an album containing the profiles of successful entrepreneurs. 4. Report Writing: Prepare a report (within 1,000 words) on an organization promoting women entrepreneurship.

Text Books:

1. **Ray, G. L.** Extension Communication and Management. Kalyani Publishers.
2. **Dubey, V. K., & Bishnoi, I.** Extension Education and Communication. Agrotech Publishing Academy.
3. **Desai, V.** Entrepreneurial Development. Himalaya Publishing House.
4. **Khanka, S. S.** Entrepreneurial Development. S. Chand & Company Ltd.
5. **Gupta, C. B., & Srinivasan, N. P.** Entrepreneurial Development. Sultan Chand & Sons.

Reference Books

1. **Meredith, G. G., Nelson, R. E., & Neck, P. A.** *The Practice of Entrepreneurship*. International Labour Organization (ILO).
2. **Patel, V. G.** *Women Entrepreneurship: Developing New Entrepreneurs*. Entrepreneurship Development Institute of India (EDII), Ahmedabad.
3. **Hisrich, R. D., Peters, M. P., & Shepherd, D. A.** *Entrepreneurship*. McGraw-Hill Education.
4. **Kuratko, D. F.** *Entrepreneurship: Theory, Process and Practice*. Cengage Learning.
5. **Gupta, C. B., & Srinivasan, N. P.** *Entrepreneurial Development*. Sultan Chand & Sons.

E-Resources

1. Ministry of Micro, Small and Medium Enterprises (MSME): <https://msme.gov.in>
2. Startup India: <https://www.startupindia.gov.in>
3. Wadhvani Foundation: <https://wadhwanifoundation.org>
4. National Skill Development Corporation (NSDC): <https://www.nsdcindia.org>
5. Entrepreneurship Development Institute of India (EDII): <https://www.ediindia.org>
6. SWAYAM: <https://swayam.gov.in>

Model Questions

1. The word entrepreneur is derived from the _____ language. (*One word*)
2. Define entrepreneurship. (*Maximum 50 words*)
3. Discuss the scope of entrepreneurship development in India. (*Maximum 250 words*)
4. Define women entrepreneurship and discuss the characteristics, challenges, and role of organizations promoting women entrepreneurship. (*Maximum 800 words*)

Semester IV
MDC
Paper II
Organisational Behaviour

Credit 3

Course Objectives:

- To learn the basic concepts of Organizational Behaviour and its applications in contemporary organizations
- To understand how individual, groups and structure have impacts on the organizational effectiveness and efficiency.
- To appreciate the theories and models of organizations in the workplace
- To creatively and innovatively engage in solving organizational challenges

Course outcomes (COs)

- To understand the conceptual framework of the discipline of OB and its practical applications in the organizational set up
- To deeply understand the role of individual, groups and structure in achieving organizational goals effectively and efficiently
- To critically evaluate and analyze various theories and models that contributes in the overall understanding of the discipline
- To develop creative and innovative ideas that could positively shape the organizations

Unit I Organizational Behavior:

Learning objectives, Definition & Meaning, why to study OB, An OB model, New challenges for OB Manager
LEARNING: Nature of learning, how learning occurs, Learning, Theories of learning- Classical conditioning, Operant conditioning, social learning, cognitive learning & OB Case Study Analysis

Unit II PERSONALITY:

Meaning & Definition, Determinants of Personality, Personality Traits, Personality & OB PERCEPTION: Meaning & Definition, Perceptual process, Importance of Perception in OB MOTIVATION: Nature & Importance, Herzberg's Two Factor theory, Maslow's Need Hierarchy theory, Alderfer's ERG theory Case Study Analysis.

Unit III

- **COMMUNICATION:** Importance, Types, Barriers to communication, Communication as a tool for improving Interpersonal Effectiveness **GROUPS IN ORGANISATION:** Nature, Types, Why do people

join groups, Group Cohesiveness & Group Decision Making- managerial Implications, Effective Team

- **Building LEADERSHIP:** Leadership & management, Theories of leadership- Trait theory, Behavioral Theory, Contingency Theory, Leadership & Followership, how to be an Effective
- **Leader CONFLICT:** Nature of Conflict & Conflict Resolution TRANSACTIONAL ANALYSIS: An Introduction to Transactional Analysis Case Study Analysis

Unit IV Organizational Culture:

- Meaning & Definition, Culture & Organisational Effectiveness HUMAN RESOURCE MANAGEMENT: Introduction to HRM, Selection, Orientation, Training & Development, Performance Appraisal, Incentives ORGANISATIONAL CHANGE: Importance of Change, Planned Change & OB Techniques.
- ORGANISATIONAL DEVELOPMENT: Pre-requisites for OD, OD interventions.

Text Books

- Organisation Behaviour- K. Aswathappa- Himalaya Publisher }
- Essential of Organisation Behaviour –Robins –PHP

References

- Organisation Theory and behaviour - S KGupta& R. Joshi- Kalyani Publisher

Semester IV
SEC
Paper II
Organization of Event, Meetings and Conferences

Credits: 3

S. No	Modules	Outcomes
1	Introduction Corresponding	- Describe the Tourism and Hospitality Industry and its sub-sectors - Discuss the job role and job opportunity for a Meeting, Conference and Event Planner in the Tourism and Hospitality Industry - Elaborate the basic terminology used in the Tour Packaging
2	Perform the Planning Activities for the Event, Meeting or Conference	- Elaborate the standard procedures for organizing events, meetings and conference management - Elaborate the standard regulatory compliances at venues for events, meeting and conferences - Discuss the types of events, like theme based, traditional events etc. - Discuss the process of event management as well as its concept and designing procedure - Explain the process of client requirement analysis and defining the scope of work for the event, meeting or conference - Elaborate the procedure of preparing the event proposal - Discuss various types of venues depending on the events, meetings and conference and the procedure of selecting appropriate venue - Describe the inspection methods of facilities at the venue

		• State the importance of informing access and restriction applicable for selected venue • Elaborate the vendor selection and management procedures • Discuss various types of layout plan for the venue
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Semester V & Semester VI
APPRENTICESHIP

