

COURSE INFORMATION SHEET

Course code: HM 1021

Course title: FOOD PRODUCTION – I

Pre-requisite(s):

Credits:	L	T	P	C
	3	1	0	4

Class schedule per week: 3 lectures, 1 tutorial

Course Outcomes:

1. To explain culinary heritage with the cooking methods, equipment and basic food commodities.
2. To demonstrate the ability to organize and perform the basic pre-cooking kitchen works and cooking works, and reduce operational variances of cooked food.
3. To assess balanced diet, food quality and action of heat on food ingredients.
4. To employ the principles of HACCP.

Syllabus:

Module 1. Introduction to the art of cookery

Culinary history- Development of culinary art from the middle age to modern cookery. Aims and objectives of cooking, Principles of a balanced and a healthy diet, Action of heat on food.

Module 2. Kitchen Equipment

Different types of the kitchen equipment-- heat generating, refrigeration, kitchen machinery, storage tables, hand tools, weighing and measuring, pot wash. (diagrams, uses, maintenance and criteria for selection).

Module 3. Methods of cooking

Classifications, principles, equipment required, methods of cooking-boiling, poaching, braising, stewing, steaming, blanching, grilling, roasting, frying, sautéing, baking, broiling, micro-waving etc. Heat transfer methods- conduction, convection and radiation.

Module 4. Basic preparations

Mise-en-place, preparation of ingredients (sub division and fractionalization, combining and

mixing), Stocks- classification of stocks, stocks and their uses, preparation of stocks- white stock, brown stock, fish stock, vegetable stock, Indian yakhni stock.

Module 5. Food Commodities

Classification with examples and uses in cookery-- Cereals, pulses, vegetables, mushrooms, fruits, foundation ingredients - their characteristics and their uses in cookery. Egg- structure and components, sizes, grading, storage, uses, preparation.

Module 6. Kitchen hygiene & HACCP- principles and its application

Personal hygiene, their importance, food handling & storage, sanitation practices, attitude towards work in the kitchen, fumigation. HACCP- principles and its application in food service, benefits of a HACCP based food safety programme.

Module 7. Conversion tables

American, British measures and its equivalents.

Text Books:

1. A textbook of food production foundation: A. K. Shandilya, Trinity publication
2. Food Production Operation: Parvinder S. Bali, Oxford publication
3. Theory of Catering: K. Arora, Frank Brothers
4. Modern Cookery for Teaching & Trade: Vol-I: Thangam E. Philip, Orient longman
5. Theory of Catering: Victor Cesrani & Ronald Kinton, ELBS
6. Food Science and Nutrition: Sunetra Roday, Oxford publication

Reference Books:

1. Herrings Dictionary of classical & modern cookery, Walter Bickel
2. Chef manual of Kitchen Management, John Fuller
3. The Professional Chef (4th edition), Le Rol A. Polsom
4. The Book of Ingredients, Jane Grigson
5. The Indian Food, K. T. Acharya, Oxford
6. Practical Cookery: Victor Cesrani & Ronald Kinton, ELBS

LECTURE PLAN

Department: HMCT

Course: HM 1021 Food Production I

Academic Year: 2017-18

Class: BHMCT

Semester: I

Course Coordinator: Dr. Abhinav Kumar Shandilya

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to ...)	Preferred Book(s)	CD	Total no. of Lecture Hrs
1.	I	1,2	Identify pre-requisite, objectives cum outcome of the course and explain the development of culinary art in India and world.	T1,T2,T3	1,2,7	9
2.		3	Describe the aims and objective of cooking	T1,T2	1,2	
3.		4,5,6	Assess action of heat on food ingredients	T1	1,2	
4.		7,8,9	Weigh a balanced and a healthy diet	T1,T6	1,2,3	
5.	II	10	Classify kitchen equipment	T1,T2	1,2,7	6
6.		11 to 15	Give idea about the kitchen equipment used in commercial kitchens	T1,T2	1,2,3,4	
7.	III	16,17	Explain heat transfer methods	T1,T2	1,2	9
8.		18	Classify methods of cooking	T1,T2	1,2	
9.		19 to 24	Give idea about the cooking methods	T1,T2	1,2	
10.	IV	25,26	Explain mise-en-place and preparation of ingredients	T1,T2	1,2	5
11.		27,28	Classify stock	T1,T2	1,2	
12.		29	Design mise-en-place	T1,T2	1,2	
13.	V	30	Identify different cereals and their uses	T2,T4	1,2,3	6
14.		31	Identify different pulses and their uses	T2,T4	1,2,3	
15.		32	Identify different fruits and their uses	T2,T4	1,2,3	
		33	Identify different Vegetables and their uses	T2,T4	1,2,3	
16.		34,35	Explain the structure, classification and function of eggs	T2	1,2,3	
17.	VI	36	Illustrate personal hygiene in kitchen	T1	1,2,7	6
18.		37	Examine food handling & storage practices	T1	1,2,4	
19.		38, 39	Design sanitation and fumigation processes	T1	1,2,4	
20.		40	Explain HACCP	T1	1,2,4	
21.		41	Employ the principles of HACCP	T1	1,2,4,5	
22.	VII	42	Differentiate between American and British measures	T1,T3	1,2	3
23.		43	Explain metric system	T1,T3	1,2	
24.		44	Determine metric equivalent of American and British measures	T1,T3	1,2	

Mapping Between ILOs and Course outcome (CO)

ILO	Course Outcomes			
	CO1	CO2	CO3	CO4
1.	H	-	-	-
2.	H	-	-	-
3.	-	-	H	-
4.	-	-	H	-
5.	H	-	-	-
6.	H	H	-	-
7.	H	L	-	-
8.	H	M	-	-
9.	H	H	-	-
10.	M	H	-	-
11.	M	H	-	-
12.	M	H	-	-
13.	H	H	M	-
14.	H	H	M	-
15.	H	H	M	-
16.	H	H	M	-
17.	-	L	L	H
18.	-	M	M	H
19.	-	M	M	H
20.	-	M	M	H
21.	-	M	M	H
22.	-	H	-	-
23.	-	H	-	-

24.	-	H	-	-
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Course delivery Methods

Course Delivery methods	
CD1	Lecture by use of boards
CD2	LCD Projectors
CD3	Assignment
CD4	Case Study
CD5	Mini Project
CD6	Role Play
CD7	Self-Learning such as Internet
CD8	Simulation
CD9	Lab Experimental Learning

Mapping Between COs and Course Delivery (CD) methods

Course Delivery (CD) methods	Course Outcomes			
	CO1	CO2	CO3	CO4
CD1	√	√	√	√
CD2	√	√	√	√
CD3	√	√	√	
CD4	√	√	√	√
CD5		√	√	√
CD6				
CD7	√			
CD8				
CD9				

Mapping of Course Outcomes onto Program Outcomes

Course Outcome	Program Outcomes											
	i	ii	iii	iv	v	vi	vii	viii	ix	x	xi	xii
1	H	M	L	L	H	-	-	-	-	-	-	-
2	H	H	H	H	H	-	-	-	-	-	M	M
3	H	H	H	H	H	-	-	-	-	-	-	L
4	H	H	H	H	H	-	-	M	-	-	-	

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Mid Semester Examination Marks	25
End Semester Examination Marks	60
Assignment	15

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome

COURSE INFORMATION SHEET

Course code: HM 1202

Course title: FOOD PRODUCTION PRACTICAL - I

Pre-requisite(s) (If Any):

Credits:	L	T	P	C
	0	0	3	2

Class schedule per week: 1 Lab per week (3 Lecture Hr) per week for Main Kitchen + 1 Lab per week (3 Lecture Hr) per week for bakery

Course Outcomes : After completion of the course, the learners will be able to:

1. Illustrate knowledge of kitchen equipment, raw materials and knife skills.
2. Employ personal hygiene, first aid and safety practices observed in hotel Industry.
3. Prepare stock, egg dishes with accompaniments, fermented dough products, custards and puddings.
4. Apply cooking methods to food commodities.

Syllabus:

Lab I

Understanding the usage of equipment and hand tools; Familiarization, identification of commonly used raw material

Lab II

Proper usage of kitchen knife & Basic cuts of vegetables

Lab III

Basic hygiene practices to be observed in the kitchen; First aid for cuts & burns

Lab IV

Safety practices to be observed in the kitchen; Demonstration of fire fighting for kitchen fires

Lab V

Basic stock preparations

Lab VI

Demonstration of cooking methods -two items of preparation of each method

Lab VII

Egg cookery including classical preparations

Lab VIII

Fermented dough preparations- breads rolls, breads loaf, savarins, baba au rums, doughnuts, brioche, French bread etc.

Lab IX

Basic custards and simple pudding

Text Books:

1. Practical Cookery: Victor Cesrani & Ronald Kinton, ELBS
2. A textbook of food production foundation: A. K. Shandilya, Trinity publication
3. Food Production Operation: Parvinder S. Bali, Oxford publication
4. Modern Cookery for Teaching & Trade: Vol-I & II: Thangam E. Philip, Orient longman
5. Theory of Bakery and Confectionary: Yogambal Ashok Kumar, PHI

Reference Books:

1. Patisserie: L. J. Hanneman, Butterworth-Heinemann
2. Herrings Dictionary of classical & modern cookery, Walter Bickel
3. Chef manual of Kitchen Management, John Fuller
4. The Professional Chef (4th edition), Le Rol A. Polsom
5. The Book of Ingredients, Jane Grigson

LECTURE PLAN

Department: HMCT

Course: HM 1202 Food Production Practical I

Academic Year: 2017-18

Class: BHMCT

Semester: I

Course Coordinator: Dr. Abhinav Kumar Shandilya

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to ...)	Preferred Book(s)	CD	Total no. of Lecture Hrs
1.	I	1,2,3	Illustrate understanding of usage of equipment and hand tools and familiarization of commonly used raw material	T2,T3	2,7,9	3
2.	II	4,5,6	Illustrate proper usage of kitchen knife & basic cuts of vegetables	T2,T3	2,7,9	3
3.	III	7, 8, 9	Employ basic hygiene practices and first aid for cuts & burns	T2	2,7,9	3
4.	IV	10,11,12	Employ safety and firefighting practices in hotel kitchens	T3, R3	2,7,9	3
5.	V	13,14,15	Prepare various stocks	T2,T3	2,7,9	3
6.	VI	16 to 27	Apply various cooking methods to food commodities	T3,T4	2,7,9	12
7.	VII	28 to 36	Prepare continental breakfast & egg preparations with accompaniments	T1,T3, T4	2,7,9	9
8.	VIII	37 to 54	Prepare classical fermented dough products	T4,T5	2,7,9	18
9.	IX	55 to 63	Prepare basic custards	T4,T5	2,7,9	18
10.		64 to 72	Prepare popular puddings	T4,T5	2,7,9	

Mapping Between ILOs and Course outcome (CO)

ILO	Course Outcomes			
	CO1	CO2	CO3	CO4
1.	H	-	-	-
2.	H	-	-	-
3.	-	H	-	-
4.	-	H	-	-
5.	-	-	H	M
6.	-	-	-	H
7.	-	-	H	M
8.	-	-	H	M
9.	-	-	H	M
10.	-	-	H	M

Course

Delivery Methods

Course Delivery methods	
CD1	Lecture by use of board
CD2	LCD projector
CD3	Tutorials/Assignments
CD4	Case study
CD5	Mini projects
CD6	Role play
CD7	Self- learning such as use of NPTEL materials and internet
CD8	Simulation
CD9	Lab experiment

Mapping Between COs and Course Delivery (CD) methods

Course Delivery (CD) methods	Course Outcomes			
	CO1	CO2	CO3	CO4
CD1	-	-	-	-
CD2	√	√	√	√
CD3	-	-	-	-
CD4	-	-	-	-
CD5	-	-	-	-
CD6	-	-	-	-
CD7	√	√	√	√
CD8	-	-	-	-
CD9	√	√	√	√

Mapping of Course Outcomes onto Program Outcomes

Course Outcome	Program Outcomes											
	i	ii	iii	iv	v	vi	vii	viii	ix	x	xi	xii
1	H	M	L	-	-	-	-	-	-	-	-	-
2	H	M	L	-	-	-	-	L	-	-	-	-
3	H	M	L	-	-	-	-	-	-	-	-	-
4	H	M	L	-	-	-	-	-	-	-	-	-

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Progressive Evaluation	60
End Semester Viva	40

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome

COURSE INFORMATION SHEET

Course code: HM 1023

Course title: FOOD & BRVERAGE SERVICE I

Pre-requisite(s) (If Any):

Credits:	L	T	P	C
	3	0	0	3

Class schedule per week: 3 lectures

Course Outcomes : After completion of the course, the learners will be able to:

1. Identify different kind of hotel Industry & their growth in India also the role of catering establishments, classification of F & B Sector like welfare catering-Industrial/ Institutional, Transport such as rail ,air, road, ship etc.
2. Classify different types of Organization & their staffing, French terms related to F& B Staff, Duties, Responsibilities & Attributes of F & B Staff.
3. Differentiates between F& B Outlets such as Specialty restaurant, Coffee shop, Room service, Cafeteria, Fast food, Grill room, Banquet, Bar, Executive Lounge, Vending Machine, Discotheque, Night club, pantry, Food pick-up Area, Store, Linen room, Kitchen Stewarding etc. etc.
4. Explain different types of Food & Beverage Equipments like Cutlery, Crockery, Glassware, Flatware, Hollowware etc.
5. Apply different food and beverage service methods like, English/silver service, American, Butler/French, Russian, Takeaway, Vending, Kiosk, Food Courts, Bar, Automats And their terminology.

Syllabus:

MODULE – I

The hotel & Catering Industry:

Introduction to the hotel Industry & the growth of the hotel industry in India, Role of catering establishment in the travel/tourism Industry. Classification of F & B Sector, Welfare catering - Industrial, Institutional Transport such as Air, Road, Rail , Sea etc.

Commercial catering. Organizational structure of the catering Industry - A brief description of each.

MODULE – II

Departmental Organization & Staffing:

Organization of F& B department of hotel Principle staff of various types of F & B Operation. French term related to F & B Staff. Duties & responsibilities of F & B Staff, Attributes of F & B Staff.

MODULE – III

Food & Beverage Service Areas (F & B Outlets) :

Specialty restaurants, Coffee Shop, Room Service, Cafeteria, Fast food (Quick service restaurant) , Grill room, Banquet, Bar, Executive lounge, Vending machines, Discotheque, Night club.

MODULE – IV

Ancillary Department :

Pantry, Food pick-up Area/ Hot plate point, Store, Linen room, Kitchen stewarding.

MODULE – V

Food & Beverage Service Equipment:

Familiarization & Selection factors of Cutlery, Crockery, Glassware, Flatware, Hollowware, ,
All other equipments used in F & B Service

MODULE – VI

Food & Beverage Service Methods :

table Service- Silver/English Service, American, Butler/ French, Russian, Self Service- Buffet &
Cafeteria. Single Point Service-Take Away, Vending , Kiosk, Food Courts & Bars, Automats

MODULE – VII

Food & Beverage Terminology Related to the Inputs of the Ist Semester.

Text Book :

1. Food & Beverage Service - Dennis. R. Lillicrap & Cousins - ELBS Publication.
2. Food & Beverage Service - Vijay Dhawan - Franc Brothers
3. Food & Beverage Services - Singaravelavan - Oxford
4. Hotel for tourism developments - Dr. J.M.S. Negi - Mrtropolitan book co.(P) ltd.

Reference Books:

1. The hospitality management guide to wine, beer, and spirits - Albert W.A. Schmid -
Pearson
2. Beverages - Bhat - Pearson

LECTURE PLAN

Department: HMCT

Course: HM 1023 Food and Beverage Service I

Academic Year: 2017-18

Class: BHMCT

Semester: I

Course Coordinator: Dr. Amit Saran

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to ...)	Preferred Book(s)	CD	Total no. of Lecture Hrs
1.	I	1,2	Interpret to the hotel Industry their growth in India & the role of catering Industry in the travel/tourism Industry.	T4	CD1,2,7,8	7
2.		3,4,5	Differentiate between F & B sector, Welfare catering-Industrial/Institutional , transport such as air, road, rail, sea etc	T1, T2,T3	CD1,2,7,8	
3.		6,7	Interpret Organizational structure of the catering industry with their description	T1, T2	CD1,2,7,8	
4.	II	8	Differentiate Organization of F & B department	T1,T2	CD1,2,7,8	6
5.		9,10	Explain the principal staff of various types of F& B operation in a hotel.	T1, T2,T3	CD1,2,7,8	
6.		11	Explain the duties and responsibilities of F & B staff in a hotel.	T1,T2	CD1,2,7,8	
7.		12,13	Explain the attributes of F & B staff in a hotel.	T1,T2	CD1,2,7,8	
8.	III	14,15	Differentiate between food & beverage service areas.	T1,T2,R2	CD1,2,7,8	10

9.		16	Distinguish between night club and discotheque.	T1	CD1,2,7,8	
10.		17, 18,19,20,21	Identify various types of f & b outlets such as speciality restaurant, coffee shop, room service, cafeteria, fast food/quick service, grillroom, banquet, bar, executive lounge, vending machine etc.	T1,T2,R2	CD1,2,7,8	
11.		22,23	Explain ancillary and support departments in a hotel.	T1, T2	CD1,2,8	
12.	IV	24,25	Differentiate between pantry, food pickup area/hot plate, store, linen room, kitchen stewarding etc. in a hotel.	T1, T2,R4	CD1,2,7,8	8
13.		26,27,28	Interpret the food and beverage service equipments used in a hotel.	T1, T2,R1	CD1,2,7,8	
14.		29,30,31	Explain the familiarization & selection factors of cutlery, crockery, glassware, flatware, hollowware in a hotel.	T1, T2	CD1,2,7,8	
16.	V	32	Explain other equipments used in f & b services in a hotel.	T1,T2	CD1,2,7,8	5
17.		33	Distinguish between different food and beverage service methods.	T1,T2,T3	CD1,2,7,8	
18.		34,35	Explain silver/English service ,American service, Butler/ French, Russian, service in a hotel.	T1, T2,R2	CD1,2,7,8	
19		36	Compare buffet and banquet service in a hotel.	T1,T2	CD1,2,7,8	
19	VI	37,38	Differentiate between take away, vending, kiosks, food courts, bars, automats etc in a hotel.	T1,T2	CD1,2,7,8	4
20.		39,40	Explain food and beverage terminology related to the input of the Ist semester students.	T1,T2,T3,R1,R2	CD1,2,7,8	

Mapping Between ILOs and Course outcome (CO)

ILO	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
1.	H	-	-	-	-
2.	H	-	-	-	-
3.	H	-	-	-	-
4.	L	H	-	-	-
5.	L	H	-	-	-
6.	-	H	-	-	-
7.	-	H	-	-	-
8.	-	H	-	-	-
9.	-	H	-	-	-
10.	-	H	-	-	-
11.	-	H	-	-	-
12.	-	-	H	-	-
13.	-	-	H	-	-
14.	H	-	M	-	-
15.	-	-	H	-	-
16.	-	-	H	-	-
17.	-	-	H	-	-
18.	-	-	H	-	-
19.	-	-	-	H	-
20.	-	-	-	H	-

Course delivery Methods

Course Delivery methods	
CD1	Lecture by use of boards
CD2	LCD projectors
CD3	Assignment
CD4	Case Study
CD5	Mini Project
CD6	Role play
CD7	Self Learning such as Internet
CD8	Simulation
CD9	Lab Experiment

Mapping Between COs and Course Delivery (CD) methods

Course Delivery (CD) methods	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
CD1	√	√	√	√	√
CD2	√	√	√	√	√
CD3					
CD4					
CD5					
CD6					
CD7					
CD8	√	√	√	√	√
CD9					√

Mapping of Course Outcomes onto Program Outcomes

Course Outcome	Program Outcomes											
	i	ii	iii	iv	V	vi	vii	viii	Ix	x	Xi	xii
1	H	H	L	-	-	-	-	-	-	-	-	-
2	H	H	L	L	-	-	-	-	-	-	-	-
3	H	H	H	H	M	-	-	-	-	-	-	M
4	H	H	M	L	-	-	-	-	-	-	-	L
5	M	M	M	L	-	H	-	-	-	-	-	H

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Mid Sem Examination Marks	25
End Sem Examination Marks	60
Assignment	15

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome

COURSE INFORMATION SHEET

Course code: HM 1204

Course title: FOOD AND BEVERAGE PRACTICAL - I

Pre-requisite(s) (If Any):

Credits:

L	T	P	C
0	0	3	2

Class schedule per week: 1 Lab per week (3 Lecture Hr.)

Course Outcomes : After completion of the course, the learners will be able to:

1. Identify different kinds of service equipment used in a restaurant.
2. Demonstrate the procedure of performing silver service in a restaurant.
3. Explain the procedures of cleaning & polishing glassware used in a restaurant.
4. Demonstrate different types of napkin folds & prepare side boards for service in a restaurant.
5. Handle some of the common situations arising in a restaurant.

Syllabus:

Lab I:

Identification of equipments

Lab II:

Holding service spoon & fork

Lab III:

Carrying a tray/ salver

Lab IV:

Laying & relaying of table cloth

Lab V:

Placing meal plates & clearing soiled plates

Lab VI:

Stocking side board

Lab VII:

Service of water

Lab VIII:

Using service plates & crumbing down

Lab IX:

Napkin folds

Lab X:

Changing dirty ash tray

Lab XI:

Cleaning & polishing glassware

Lab XII:

Situation handling & role play

Text Books:

1. Food & beverage service - Lilicrap, Cousins - ELBS Pub.
2. F& B service - Vijay dhawan - Franc brothers
3. Food & Beverage Service - Singaravelavam - Oxford pub.

Reference Books:

1. Restaurant management - Robert christie mill - Pearson
2. Food & Beverage service training manual - Sudhir Andrews - Tata McGraw Hill

LECTURE PLAN

Department: HMCT

Course: HM 1204 Food & Beverage Practical - I

Academic Year: 2017-18

Class: BHMCT

Semester: I

Course Coordinator: Dr. Amit Saran

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to ...)	Preferred Book(s)	CD	Total no. of Lecture Hrs
1.	I	1,2,3	Identify the pre-requisites: objectives cum outcome of the course and differentiate between various kinds of service equipment's in a restaurant.	T1,2 R 1	1,2,7,8,9	3
2.	II	4,5,6	Demonstrate the correct method of holding service gears in a restaurant.	T 1, 2 R1,2	2, 8, 9	3
3.	III	7,8,9	Describe the procedure of carrying a salver/tray during service to guest in a restaurant	T 1, 2 R1,2	2, 6,8, 9	3
4.	IV	10,11,12	Demonstrate the procedure of laying and relaying of table cloth in a restaurant.	T 1, T2,T3	2, 7,8, 9	3

5.	V	13,14,15	Explain the procedure of placing meal plates before the meal & clearing soiled plates after the meal in a restaurant.	T 1, 2 R 1, 2	2,7,8, 9	3
6.	VI	16,17,18	Describe the rule for preparing the side board.	T 1, 2,T3 R 1,2	1,2, 9	3
7.	VII	19,20,21	Demonstrate the service of water.	T 1, 2 R 2	6,,8,9	3
8.	VIII	22,23,24	Demonstrate crumbing down by using plates in a restaurant	T1,2,R2	8,9	3
9.	IX	25,26,27	Demonstrate different kind of napkin folds used in a restaurant	T1,R2	2,8,9	3
10.	X	28,29,30	Show how to change the dirty ash tray from guest table.	T1,R2	2,8,9	3
11.	XI	31,32,33	Demonstrate the process of cleaning & polishing of glassware	T1,R1,2	2,8,9	3
12.	XII	34,35,36	Give idea to solve some of the common situation arising in restaurant.	T1,2,3R1,2	6	3

Mapping Between ILOs and Course outcome (CO)

ILO	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
1.	H	-	-	-	-
2.	-	H	-	-	-
3.	-	H	-	-	-
4.	-	H		L	-
5.	-	H			-
6.	-	-	-	H	-
7.	-	H	-	-	
8.	-	H	-	L	-
9.	-	-	-	H	-
10.	-		-	H	-
11.	-	-	H	-	-
12.	-	-	-	-	H

Course Delivery Methods

Course Delivery methods	
CD1	Lecture by use of boards
CD2	LCD Projectors
CD3	Assignment
CD4	Case Study
CD5	Mini Project
CD6	Role Play
CD7	Self-Learning such as Internet
CD8	Simulation
CD9	Lab Experimental Learning

Mapping Between COs and Course Delivery (CD) methods

Course Delivery (CD) methods	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
CD1	-	-	-	-	-
CD2	-	-	-	-	-
CD3	-	-	-	-	-
CD4	-	-	-	-	-
CD5	-	-	-	-	-
CD6	-	-	-	-	√
CD7	√	√	√	√	√
CD8	-	-	-	-	-
CD9	√	√	√	√	√

Mapping of Course Outcomes onto Program Outcomes

Course Outcome	Program Outcomes											
	i	ii	iii	iv	v	vi	vii	viii	ix	x	xi	xii
1	H	-	-	-	-	-	-	-	-	-	-	-
2	H	-	-	-	-	-	-	-	-	-	-	-
3	H	-	-	-	-	-	-	-	-	-	-	-
4	-	-	H	-	-	-	-	-	-	-	-	-
5	-	-	-	-	-	-	H	-	-	-	-	H

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Progressive Evaluation	60
End Semester Viva	40

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome

COURSE INFORMATION SHEET

Course code: HM 1209

Course title: APPLICATION OF COMPUTERS

Pre-requisite(s) (If Any):

Credits:	L	T	P	C
	3	0	0	3

Class schedule per week: 3 lectures

Course Outcomes : After completion of the course, the learners will be able to:

1. Explain the fundamental software and hardware component of computer along with its generations and storage devices used.
2. Illustrate the difference between an operating system and an application program.
3. Create and present basic power point presentation, word processing document and DBMS applications.
4. Explain Internet and its importance and classify different types of Network and protocol.
5. Explain Management Information System, its design, and functions.

Syllabus:

MODULE – I

Introduction to Computers

What is a computer, Block Diagram, Components of a computer system, generation of computers, programming languages, generation of languages, storage devices, floppy disks, CD ROM's.

MODULE – II

Operating Systems

Introduction, Functions, types, Components, Case Studies - DOS, Windows.

MODULE – III

Introduction to DBMS

Data, Data types, Advantages, Introduction to FOXPRO, Creating a database, Searching, Sorting, Indexing, Writing simple programmes, overview of MS Access.

MODULE – IV

Word Processing, Spread sheets and Presentations

What is Word Processing, Features of MS WORD, Editing Commands and Mail merge, What is spreadsheet, Features, Formulae and functions. If Statement, Preparing sample worksheets, Different graphs.

MODULE – V

PowerPoint

Features, Preparing a presentation, Preparing an Organization chart.

MODULE – VI

Introduction to Internet

What is Internet, Network, Network of Networks, WWW, Search Engines, e-mail, websites, Introduction to e - commerce.

MODULE – VII

Management Information System (MIS)

Concepts, MIS Design and functions, Managing Multi Processor Environments, MIS Security issues, MIS performance evaluation.

Text Book:

1. Fundamental of Computers, V.Rajaraman, Prentice Hall India
2. Mastering Microsoft Office, Lonnie E. Moseley & David M. Boodey, BPB Publication

Reference Books:

1. Fundamentals of Information Technology for BCA, S. Jaiswal, Galgotia Publication Pvt. Ltd..
2. Computer fundamentals, Pradeep K Sinha, Priti Sinha, BPB Publication
3. Computer Fundamentals, Anita Goel, Pearson

LECTURE PLAN

Department: HMCT

Course: HM 1209 Application of Computers

Academic Year: 2017-18

Class: BHMCT

Semester: I

Course Coordinator: Praveen Srivastava

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to ...)	Preferred Book(s)	CD	Total no. of Lecture Hrs.
1.	I	1,2	Identify prerequisite objectives cum outcome of the course & explain computer and its components.	T1,2 R1	1,2,7	6
2.		3,4	Classify generations of computers.	T1,2 R1	1,2,7	
3.		5,6	Explain the basics of programming language and storage devices.	T1,2 R1	1,2,7	
4.	II	7	Explain the operating system and its component.	T1,2 R2	1,2,7	4
5.		8	Classify Operating system.	T1,2 R2	1,2,7	
6.		9	Identify functions of Operating system.	T1,2 R2	1,2,7	
7.		10	Differentiate between DOS and Window.	T1,2 R2	1,2,7	
8.	III	11,12	Differentiate between Data and Information.	T1,2 R3	1,2,7	8
9.		13,14	Explain the importance of FoxPro and MS Access.	T1,2 R3	1,2,7	
10.		15,16	Create a program /database in MS Access/ Fox Pro.	T1,2 R3	1,2,7	
11.		17,18	Analyse a database & perform function like search, index & sort.	T1,2 R3	1,2,7	

12.	IV	19,20	Explain features of MS Word & Spreadsheet.	T1,2 R1	1,2,7	11
13.		21,22	Create a word processing document.	T1,2 R1	1,2,7	
14.		23,24	Perform mail merge in MS Word.	T1,2 R1	1,2,7	
15.		25,26	Create a spreadsheet document.	T1,2 R1	1,2,7	
		27	Create graph in spreadsheet.			
		28, 29	Apply various formula in spreadsheet.			
16.	V	30,	Explain features of power point.	T1,2 R1	1,2,7	5
17.		31,32	Create a power point presentation.	T1,2 R1	1,2,7	
18.		33, 34	Create organisation chart in power point.	T1,2 R1	1,2,7	
19.	VI	35	Explain the origin & importance of internet.	T1,2 R1	1,2,7	5
20.		36, 37	Differentiate between types of network.	T1,2 R1	1,2,7	
21.		38	Explain search engine & World Wide Web & E Commerce.	T1,2 R1	1,2,7	
22.		39	Create an E-mail address.	T1,2 R1	1,2,7	
23.	VII	40	Explain the concept of MIS.	T1,2 R1	1,2,7	6
24.		41,42	Explain the functions of MIS.	T1,2 R1	1,2,7	
25.		43,44	Evaluate the performance of MIS.	T1,2 R1	1,2,7	
26.		45	Explain the security issues in MIS.	T1,2 R1	1,2,7	

Mapping Between ILOs and Course outcome (CO)

ILO	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
1.	H	-	-	-	-
2.	H	-	-	-	-
3.	H	-	-	-	-
4.	-	H	-	-	-
5.	-	H	-	-	-
6.	-	H	-	-	-
7.	-	H	-	-	-
8.	-	-	H	-	-
9.	-	-	H	-	-
10.	-	-	H	-	-
11.	-	-	H	-	-
12.	-	-	H	-	-
13.	-	-	H	-	-
14.	-	-	H	-	-
15.	-	-	H	-	-
16.	-	-	H	-	-
17.	-	-	H	-	-
18.	-	-	H	-	-
19.	-	-	-	H	-
20.	-	-	-	H	-
21.	-	-	-	H	-
22.	-	-	-	H	-
23.	-	-	-	-	H
24.	-	-	-	-	H

25.	-	-	-	-	H
26.	-	-	-	-	H

Course delivery Methods

Course Delivery methods	
CD1	Lecture by use of boards
CD2	LCD Projectors
CD3	Assignment
CD4	Case Study
CD5	Mini Project
CD6	Role Play
CD7	Self-Learning such as Internet
CD8	Simulation
CD9	Lab Experimental Learning

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Mid Sem Examination Marks	25
End Sem Examination Marks	60
Assignment	15

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome

COURSE INFORMATION SHEET

Course code: HM 1210

Course title: COMPUTER PRACTICAL

Pre-requisite(s) (If Any):

Credits:	L	T	P	C
	0	0	3	2

Class schedule per week: 1 Lab per week (3 Lecture Hr.)

Course Outcomes : After completion of the course, the learners will be able to:

1. Illustrate the working of operating systems like DOS and Windows.
2. Illustrate the working of application software like word, excel, PowerPoint and Fox Pro.
3. Illustrate usage of Internet.

Syllabus:

Lab I:

DOS, Windows

Lab II:

MS Word

Lab III:

MS Excel

Lab IV:

MS PowerPoint

Lab V:

Fox Pro and Access

Lab VI:

Internet Usage

Text Book:

1. Fundamental of Computers, V.Rajaraman, Prentice Hall India
2. Mastering Microsoft Office, Lonnie E. Moseley & David M. Boodey, BPB Publication

Reference Books:

1. Fundamentals of Information Technology for BCA, S. Jaiswal, Galgotia Publication Pvt. Ltd..
2. Computer fundamentals, Pradeep K Sinha, Priti Sinha, BPB Publication
3. Computer Fundamentals, Anita Goel, Pearson

LECTURE PLAN

Department: HMCT

Course: HM 1210 Computer Practical

Academic Year: 2017-18

Class: BHMCT

Semester: I

Course Coordinator: Praveen Srivastava

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to ...)	Preferred Book(s)	CD	Total no. of Lecture Hrs
1.	I	1, 2, 3, 4, 5, 6	Identify prerequisite objectives cum outcome of the course & illustrate the use of MS DOS and Windows Operating System.	T1,2 R 1	9	6
2.	II	7, 8, 9, 10,11,12	Illustrate various options available in MS Word like opening a file, edit, save etc.	T 2 R2, 3	9	6
3.	III	13,14,15, 16,17,18	Illustrate various options available in MS Excel like opening a file, edit, using a formula, etc.	T 2 R 3, 4	9	6
4.	IV	19, 20, 21, 22,23,24	Illustrate various options available in MS PowerPoint like opening a file, creating a PowerPoint, edit, using a video or image in it etc.	T 2	9	6
5.	V	25,26,27, 28, 29, 30	Illustrate various options available in Fox Pro and MS Access like opening a file, creating a field, Sorting etc.	T 2 R 1, 2, 3	9	6
6.	VI	31,32,33 34,35,36	Illustrate various use of Internet, creating a mail account, sending mail, etc.	T 1 R 3, 4	9	6

Mapping Between ILOs and Course outcome (CO)

ILO	Course Outcome		
	CO1	CO2	CO3
1.	H	-	-
2.	-	H	-
3.	-	H	-
4.	-	H	-
5.	-	H	-
6.	-	-	H

Course delivery Methods

Course Delivery methods	
CD1	Lecture by use of boards
CD2	LCD Projectors
CD3	Assignment
CD4	Case Study
CD5	Mini Project
CD6	Role Play
CD7	Self-Learning such as Internet
CD8	Simulation
CD9	Lab Experimental Learning

Mapping Between COs and Course Delivery (CD) methods

Course Delivery (CD) methods	Course Outcome		
	CO1	CO2	CO3
CD1	-	-	-
CD2	-	-	-
CD3	-	-	-
CD4	-	-	-
CD5	-	-	-
CD6	-	-	-
CD7	-	-	-
CD8	-	-	-
CD9	√	√	√

Mapping of Course Outcomes onto Program Outcomes

Course Outcome	Program Outcomes											
	i	ii	iii	iv	V	vi	vii	viii	ix	x	xi	xii
1			-	-	-	L	-	-	-	-	-	-
2			-	-	L	H	-	-	-	-	-	-
3			-	-	-	L	-	-	-	-	-	-

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Progressive Evaluation	60
End Sem Viva	40

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome

COURSE INFORMATION SHEET

Course code: MSH 1141

Course title: English for Technical Students

Pre-requisite(s) (If Any):

Credits:	L	T	P	C
	3	0	0	3

Class schedule per week: 3 lectures

Course Outcomes : After completion of the course, the learners will be able to:

1. Identify various forms and practices of communication.
2. Understand the nuances of business communication.
3. Develop their communication skills at the workplace.
4. Apply grammatical correctness in their communication.

Syllabus:

MODULE – I

Communication- Definitions of communication, Types of communication, Methods of communication.

MODULE – II

Effective Communication- Essentials of effective communication, 7Cs of communication, 4Ss of communication, Barriers to communication.

MODULE – III

Oral presentation skills- Major areas of verbal communication, Interpersonal speaking, Public speaking, Purpose of oral presentation, Structure of the presentation, Key elements of presentation, Basic guidelines for designing the presentation, Suggestions for improving presentation delivery.

MODULE – IV

Business letters- Meaning of business letters, Essentials of a good business letter, Styles of letter layout, Types of business letter- Letter of enquiry, Letter of quotation, Letter of order, acceptance, cancellation, Letters regarding complaints, claims and their adjustments.

MODULE – V

Vocabulary- Idioms and phrases, Words often confused, common errors.

MODULE – VI

Comprehension and précis.

MODULE – VII

Expansion of ideas.

Text Books:

1. Business Communication by R. K. Madhukar, Vikas Publishing House Pvt. Ltd.
2. Business Communication by Raman & Singh, Oxford University Press.

Reference Books:

1. Developing Communication Skills by Mohan & Banerji, Macmillan.
2. Business Correspondence and Report Writing by Sharma & Mohan, Mc Graw Hill.
3. English for the Hotel Industry by A. Viswamohan, Pearson.
4. English Phonetics for Indian Students by T. Balasubramanian, Trinity.
5. High School English Grammar and Composition by Wren & Martin, S. Chand.

LECTURE PLAN

Department: HMCT

Course: MSH 1141 English for Technical Students

Academic Year: 2017-18

Class: BHMCT

Semester: I

Course Coordinator: Gautam Shandilya

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to ...)	Preferred Book(s)	CD	Total no. of Lecture Hrs.
1.	I	1,2	Identify pre-requisites; objectives cum outcome of the course & Explain the development of English language in India and world.	R5	CD1,2,3,7	9
2.		3,4	Interpret communication and its process.	T1, T2	CD1,2,7	
3.		5,6	Distinguish between different types of communication.	T1, T2	CD1,2,7	
4.		7,8,9	Compare different methods of communication.	T1,T2	CD1,2,7	
5.	II	10	Explain effective communication.	T1	CD1,2,7	7
6.		11,12,13,14	Interpret the essentials of effective communication.	T1, R1	CD1,2,7	
7.		15,16	Identify various barriers to communication and ways to overcome them.	T1,T2, R1	CD1,2,6	
8.	III	17	Explain oral communication.	T1,T2,R1	CD1,2,7	7
9.		18,19	Differentiate between speaking and presentation.	T1,T2,R1	CD1,2,7	
10.		20,21,22,23	Deliver presentation by focussing on purpose, structure, element and design of presentation.	T1,T2,R1	CD2,3,6	
11.	IV	24	Explain written communication	T1, T2,R2	CD1,2,7	8
12.		25,26	Interpret essentials of a good business letter.	T1, T2,R2	CD1,2,7	
13.		27	Differentiate between different styles of letter.	T1, T2,R2	CD1,3	
14.		28,29,30,31	Distinguish between different types of letter like enquiry, quotation, order, complaint etc .	T1, T2,R2	CD1,2,4	
15.	V	32,33	Identify idioms & phrase and their uses.	R5	CD1,3,7	4
16.		34	Compare confusing words by giving their meanings-homophones.	R3,R4,R5	CD1,3,7	
17.		35	Detect common errors in a sentence.	R3,R4,R5	CD1,3,7	
18.	VI	36,37,38	Explain about comprehension and précis writing.	R3,R5	CD1,3	3

19.	VII	39,40	Interpret ideas and expand them.	R3,R5	CD1,3	2
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Mapping between ILOs and Course outcome (CO)

ILO	Course Outcomes			
	CO1	CO2	CO3	CO4
1.	L	-	-	-
2.	H	-	-	-
3.	H	-	-	-
4.	H	H	-	-
5.	L	M	H	-
6.	-	H	H	-
7.	-	H	H	-
8.	H	-	-	-
9.	-	H	-	-
10.	-	M	H	-
11.	H		-	-
12.	-	H	L	-
13.	-	H	L	-
14.	-	M	H	-
15.	-	-	M	H
16.	-	-	M	H
17.	-	-	M	H
18.	-	-	M	H
19.	-	-	M	H

Course delivery Methods

Course Delivery methods	
CD1	Lecture by use of board
CD2	LCD projector
CD3	Tutorials/Assignments
CD4	Case study
CD5	Mini projects
CD6	Role play
CD7	Self- learning such as use of NPTEL materials and internet
CD8	Simulation
CD9	Lab experiment

Mapping between COs and Course Delivery (CD) methods

Course Delivery (CD) methods	Course Outcomes			
	CO1	CO2	CO3	CO4
CD1	√	√	√	√
CD2	√	√	√	
CD3	√	√		√
CD4			√	
CD5				
CD6			√	√
CD7	√	√	√	√
CD8				
CD9				

Mapping of Course Outcomes onto Program Outcomes

Course Outcome	Program Outcomes											
	i	ii	iii	iv	v	vi	vii	viii	ix	x	xi	xii
1	H	H	-	L	M	H	M	M	-	-	H	-
2	H	-	-	H	L	H	-	-	-	-	-	-
3	H	H	H	H	H	H	H	-	-	-	-	-
4	H	-	-	-	-	H	-	-	-	-	-	H

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Mid Semester Examination Marks	25
End Semester Examination Marks	60
Assignment	15

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome

COURSE INFORMATION SHEET

Course code: HM 1212

Course title: COMMUNICATION PRACTICAL

Pre-requisite(s) (If Any):

Credits:	L	T	P	C
	0	0	3	3

Class schedule per week: 1 Lab per week (3 Lecture Hr.)

Course Outcomes : After completion of the course, the learners will be able to:

1. Classify between enquiries & responses and apply in professional work.
2. Develop the knack of addressing group.
3. Conceptualize the delivery of speech and create the significance impact.
4. Create the telephone skills and demonstrate in professional work.
5. Manage hotel and restaurant situations.

Syllabus:

Lab I

Introduction, enquiries and responses.

Lab II

Addressing a group.

Lab III

Delivery of speech

Lab IV

Telephone skills

Lab V

Hotel and restaurant situations

Lab VI

Personal Interview and group discussion.

Text Book :

1. Business Communication, Raman and Singh, Oxford Publications.
2. Business Correspondence and Report Writing, Sharma and Mohan, McGraw Hill

Reference Books:

1. English for the Hotel Industry, Viswamohan, Pearson
2. Personality Development, Hurlock, McGraw Hill
3. English Phonetics for Indian Students, Balasubramanian, Trinity
4. Business Communication, R K Madhukar, Vikas Publication

PRACTICAL PLAN**Department:** HMCT**Course:** HM 1212 COMMUNICATION PRACTICAL**Academic Year:** 2017-18**Class:** BHMCT**Semester:** 1**Course Coordinator:** Nishikant Kumar

Sl. no.	Module no.	Practical Hr. Serial no's	Instructional Learning Outcome (Student will be able to ...)	Preferred Book(s)	CD	Total no. of Lecture Hrs
1.	I	1, 2, 3,4,5,6	Self-introduction, learn to generate enquiries and then respond as per hospitality industry.	T1, R2	CD 2, 4, 9.	6
2.	II	7,8,9,10,11,12	With the help of role play, extempore, situations learn to address individual and group.	T1, R3, R4	CD 2, 4, 6, 9.	6
3.	III	13,14,15,16,17, 18,19,20,21	With the help of group discussion, public speaking and general speech learn the art of speaking.	T1, R3, R4	CD 2, 4, 7, 9.	9
4.	IV	22, 23, 24,25. 26,27	Learn to adopt a positive tone, clear enunciation, sincerity, customer satisfaction in telephone conversation for hospitality industry.	T1, R2, R4	CD 2,6, 7,9	6
5.	V	28,29,30,31,32, 33, 34, 35, 36	Demonstrate practical ability to handle various situations at hotel, restaurants and other hospitality domain.	T1, R2, R4	CD 2, 4, 6, 7, 9	9

6.	VI	37, 38, 39, 40, 41, 42	Exhibit the ability to present in front of recruitment panel.	T2, R2, R3,	CD 2, 6, 7, 9	6
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Mapping Between ILOs and Course outcome (CO)

ILO	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
1.	H	-	M	-	-
2.	H	H	-	-	M
3.	H	M	H	-	H
4.	H	H	-	H	H
5.	M	-	M	-	H
6.	H	-	-	-	-

Course Delivery Methods

Course Delivery methods	
CD1	Lecture by use of boards
CD2	LCD Projectors
CD3	Assignment
CD4	Case Study
CD5	Mini Project
CD6	Role Play
CD7	Self-Learning such as Internet
CD8	Simulation
CD9	Lab Experimental Learning

Mapping Between COs and Course Delivery (CD) methods

Course Delivery (CD) methods	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
CD1	√				

CD2		√	√	√	√
CD3					
CD4					
CD5					
CD6		√	√	√	√
CD7	√	√	√		√
CD8					
CD9	√	√	√	√	√

Mapping of Course Outcomes onto Program Outcomes

Course Outcome	Program Outcomes											
	i	ii	iii	iv	v	vi	vii	viii	ix	x	xi	xii
1	H	-	-	-	-	M	H	M	H	M	M	H
2	H	M	-	-	M	M	H	-	-	M	-	-
3	H	H	M	M	-	H	H	M	H	M	-	M
4	H	H	M	-	M	-	-	M	-	H	M	-
5	H	-	M	-	-	M	-	M	H	H	M	H

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Progressive Evaluation	60
End Sem Viva	40

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome

COURSE INFORMATION SHEET

Course code: HM 1013

**Course title: INTRODUCTION TO TOURISM, TRAVEL & HOSPITALITY
INDUSTRY**

Pre-requisite(s) (If Any):

Credits:	L	T	P	C
	3	0	0	3

Class schedule per week: 3 lectures

Course Outcomes : After completion of the course, the learners will be able to:

1. Identify the meaning and concepts of hospitality and tourism.
2. Interpret the forms and types of tourism.
3. Develop the insight of hospitality and tourism products.
4. Conceptualize the various aspects of hospitality and tourism sector.
5. Illustrate different career opportunities in hospitality and tourism industry.

Syllabus:

MODULE – I

Meaning and Nature of Tourism, The Historical Perspective of Tourism, The economic, social and cultural significance of tourism, tourist, Excursionist, Tourism Market, Tourism Resources, Tourism Product, Destination, Recreation, Pleasure, Relaxation.

MODULE – II

Inter-regional and intra-regional tourism, Inbound and Outbound tourism, Domestic, International tourism. Forms of Tourism: religious, historical, social, adventure, health, business, conferences, conventions, incentives, sports and adventure, senior tourism, special interest tourism like culture or nature oriented, ethnic or 'roots' tourism and VFR.

MODULE – III

A brief introduction of Indian culture, architecture, dances & music, fair & festivals. Facilitators of Tourism: Accommodation - types of accommodation, classification of accommodation, Transportation: Types and Relevance in Tourism, Characteristics and Components of Tourism Industry. Why it is different from other types of consumer product?

MODULE – IV

Concept, origin and growth of Hospitality Industry, Hospitality as an industry & linkages with other industries, role in global and Indian economy. External environment and hospitality industry, Characteristics of the hospitality Industry. Major hotel chains operating in India. Future trends in Hospitality Industry.

MODULE – V

Organization structure & Departmentation in hotels; Basic of Front office, Housekeeping, Food and Beverage (service & production), Engineering & Maintenance, Security, Human Resource dept., Sales & Marketing, Purchase & Stores, Accounts. Ancillary services, support services.

MODULE – VI

Meaning & definition, Functions & levels of distribution channels, Major hospitality distribution channels - Travel agents, Tour operators, Consortia and reservation system, Global Distribution System (GDS), Internet.

MODULE – VII

Hotels & Resorts, Restaurants & Commercial food services, Meeting & Event planning, Destination Managements companies (DMCs), Airlines, Cruises, etc.

Text Book :

1. Tourism Operations and Management by Sunetra Roday, Archana Biwal, Vandana Joshi, Oxford Publications.
2. Introduction to Hospitality Management by John R Walker, Pearson Education.

Reference Books:

1. Introduction to Tourism and Hospitality by Sudhir Andrews, Tata McGraw Hill.
2. Tourism principles, practices, philosophies by Charles R Goeldner, John Wily Pub.
3. International Tourism by A K Bhatia, Sterling Publications.
4. Introduction to Hospitality by P N Seth, Sterling Publications.

LECTURE PLAN**Department:** HMCT**Course:** HM 1013 Introduction to Tourism, Travel & Hospitality Industry**Academic Year:** 2017-18**Class:** BHMCT**Semester:** I**Course Coordinator:** Nishikant Kumar

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to ...)	Preferred Book(s)	CD	Total no. of Lecture Hrs
1.	I	1	Identify pre-requisites, objectives cum outcomes of the course and explain the meaning and nature of tourism & hospitality.	T2, R1	CD 1,2	4
2.		2,3	Explain the evolution of tourism & hospitality.	T1, T2	CD 1	
3.		4	Interpret the significance of tourism.	T1, T2	CD 1, 2	
4.	II	5,6	Classify the types and forms of tourism.	T2, R2	CD 1, 2	4
5.		7	Illustrate the levels of tourism.	T2, R2	CD 1	
6.		8	Identify various important destinations based on the types and forms of tourism.	T1, R1	CD 1, 3	
7.	III	9,10	Identify various tourism products of India and Overseas.	T1, R3	CD 1, 3	6
8.		11,12	Classify the types of accommodation and	T2, R3	CD 1, 2	

			illustrate the characteristics of hospitality.			
9.		13	Conceptualize the relevance of transportation in tourism and hospitality.	T2	CD 1	
10.		14	Interpret the difference between hospitality and other consumer goods.	T2, R2	CD 1, 2	
11.	IV	15	Explain the origin and growth of hospitality industry.	T2, R2	CD 1, 2	6
12.		16,17	Identify the linkages of hospitality industry with other non-hospitality industry.	T1, T2	CD 1, 2	
13.		18	Interpret the role of hospitality in Global and Indian Economy.	T2, R1	CD 1, 2	
14.		19,20	Explain the various chains of hotels operating in India and Overseas.	T1, R3	CD 2, 7	
15.		21	Identify the future trends in hospitality industry.	T2, R2	CD 2, 7	
16.	V	22,23,	Explain the organization structure and departments of hotel.	T1, R3	CD 1, 2	6
17.		24,25	Illustrate the job role of each core department of hotel.	T2, R1	CD 1, 2	
18.		26,27	Identify the non-core department of hotel and its role.	T2, R3	CD 1, 2	
19.	VI	28, 29	Illustrate the meaning and definition of distribution channel of hospitality industry.	T2, R2	CD 1, 2	6
20.		30, 31	Distinguish between travel agents & other intermediaries.	T1, R1	CD 1, 2	
21.		31, 32	Explain the meaning of Global Distribution System (GDS) and the importance in hospitality industry.	T1	CD 2, 3	
22.	VII	33	Explain the various career opportunities in Hotels & Resorts.	T1	CD 2, 7	5
23.		34,35	Develop the scope in Destination Management Company (DMC).	T1, R2	CD 2, 7	
24.		36,37	Apply the career avenues in MICE, Airlines and Cruise Industry	T1	CD 2, 7	

Mapping Between ILOs and Course outcome (CO)

ILO	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
1.	H	-	M	-	-
2.	H	-	M	-	-
3.	-	H	M	-	-
4.	L	H	-	-	-
5.	-	-	H	M	-
6.	-	H	M	-	-
7.	-	H	M	-	-
8.	-	-	H	M	-
9.	-	-	M	L	-
10.	-	-	M	H	-
11.	-	-	H	M	-
12.	-	-	H	M	-
13.	-	-	H	-	-
14.	-	-	H	-	-
15.	-	-	-	H	-
16.	-	-	H	M	-
17.	L	-	H	M	-
18.	L	-	M	-	-
19.	-	-	H	-	-
20.	-	-	H	-	-
21.	-	-	H	-	-
22.	-	-	-	-	H
23.	-	-	-	-	H

24.	-	-	-	-	H
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Course delivery Methods

Course Delivery methods	
CD1	Lecture by use of boards
CD2	LCD projectors
CD3	Tutorials/Assignments
CD4	Case study
CD5	Mini projects
CD6	Role play
CD7	Self- learning such as use of NPTEL materials and internets

Mapping Between COs and Course Delivery (CD) methods

Course Delivery (CD) methods	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
CD1	√	√	√	√	√
CD2	√	√	√	√	√
CD3		√	√	√	√
CD4					
CD5					
CD6					
CD7			√		√

Mapping of Course Outcomes onto Program Outcomes

Course Outcome	Program Outcomes											
	i	ii	iii	iv	v	vi	vii	viii	ix	x	xi	xii
1	H	-	-	-	-	M	H	M	H	M	M	H
2	H	M	-	-	M	M	H	-	-	M	-	-
3	H	H	M	M	-	H	H	M	H	M	-	M
4	H	H	M	-	M	-	-	M	-	H	M	-
5	H	-	M	-	-	M	-	M	H	H	M	H

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Mid Sem Examination Marks	25
End Sem Examination Marks	60
Assignment	15

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome

COURSE INFORMATION SHEET

Course code: HM 1017

Course title: Human Biology

Pre-requisite(s): Completed higher secondary and enrolled for a professional course

Credits:

L	T	P	C
3	0	0	3

Class schedule per week: 3 lectures

Course Outcomes : After completion of the course, the learners will be able to:

1.	Explain the concept of nutrition through life cycle and classify nutrients, explain various properties, functions of the nutrients.
2.	Describe digestive system and state the importance of different enzymes.
3.	Give idea of general microbiology.
4.	Distinguish between different food borne infections and identify microbes' and its significance in food
5.	Reproduce preventive measures and general hygiene practices for commodities

Syllabus:

MODULE-1

Nutrition through Life cycle: Definitions of food, nutrition, nutrient, health, nutritional status, balanced diet, malnutrition, Role of nutrition – nutrients – nutritional needs importance of diet during life cycle, Importance of Nutrition for ensuring, adequate development, Energy in Human Nutrition: Definition of Energy and its unit, Energy Balance, Assessment of Energy Requirements—deficiency and excess, Determination of Energy in food, Basal Metabolic Rate.

MODULE-II

Nutritional Science: Food in relation to health, functions of food, Carbohydrates-classification, sources, functions, deficiency, excess, Proteins- Classification, sources, functions, deficiency, Lipids: Definition, sources, functions, deficiency and excess, Vitamins: Fat soluble – A, D, E, K , Vit. C – sources, functions, deficiency diseases and hypervitaminosis, Minerals: Ca, Fe, K, Na, P, I, F – sources, functions, deficiency diseases and excess, Water & Dietary Fiber - Sources, Functions, Deficiency Diseases.

MODULE-III

Physiology: Digestive system: Anatomy of digestive system (mouth, esophagus, stomach, small intestine, large intestine, liver, pancreas, gallbladder), and their functions, composition of different digestive juices & their functions. Digestion and absorption, metabolism of carbohydrate, protein and fat.

MODULE-IV

Factors affecting food Behavior: Relation of knowledge, attitude and practice about food in changing food behaviour for good nutrition, Factors affecting food behaviour like: Agricultural, Economic, Environmental, Socio-cultural, Psychological, Religious, Role of industrialization, urbanization, work pattern, mass media etc. in changing food behaviour, Food behaviour and linkages with health, Food Selection, Purchase of food.

MODULE-V

General Microbiology: Introduction to Microbiology-microbes, Prokaryotes and Eukaryotes.

MODULE-VI

Food Diseases: Microbes significance in foods- pathogenic organism, harmful and beneficial organisms, Food allergy –Definition, Sources, Symptoms, Food intolerance, types of food borne diseases (Infections and intoxications).

MODULE-VII

Hygiene and sanitation in food sector: General principle of food Hygiene, general hygiene practices for commodities, equipment, work area and personnel, cleaning and disinfections.

Text Books:

1. Swaminathan, M.: Essentials of Foods and Nutrition, Vols -I and II. Ganesh and Co. Madras.
2. Sukhneet Suri. Food Science, Nutrition and Safety, Pearson, New Delhi.
3. Sunetra Roday: Food Science & Nutrition. Oxford University Press, New Delhi
4. Prescott, Harley, and Klein's: Microbiology. McGraw-Hill, a business unit of The McGraw-Hill Companies, Inc., 1221 Avenue of the Americas, New York, NY

Reference Books:

1. B. Srilakshmi: Nutrition Science, New Age International Publishers.
2. Guthrie, A. H.: Introductory Nutrition, 6th Ed. The C. V. Mosby Company.
3. Manne Sakuntala: Food Science
4. Joshi, S. A.: Nutrition and Dietetics, Tata McGraw Hill Publications, New Delhi.
5. Sanjur, D. (1982), Social and Cultural Perspectives in Nutrition, Prentice Hall, Inc.

LECTURE PLAN

Department: Hotel Management and Catering Technology

Course: HM 1017 Human Biology

Academic Year: 2017-18

Class: HMCT

Semester: 1

Course Coordinator: Rajeshwari Chatterjee

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to)	Preferred Books	CD	Total no. of Lecture Hrs
1	1	1	Identify pre-requisites, objectives cum outcomes of the course and define the terms food, health, nutrition, nutritional status, balanced diet, malnutrition.	T1, T2, T3.	C1,2	5
2		2,3	Explain role and importance of nutrition and nutrients.	T1, T2, T3	C1,2,3,7	
3		4	Define energy and its unit, energy balance, basal metabolic rate and describe energy in human nutrition.	T1, T2, T3	C1,2,3,7	
4		5	Solve the energy content of various meals	T1, T2, T3	C1,2,3,7	
5	II	6	Explain food in relation to health and state functions of food	T1, T2, T3	C1,2,3,7	10
6		7,8, 9,10,11	Describe major nutrients-carbohydrates, proteins, lipids and its chemistry, classification, sources, functions, deficiency	T1, T2, T3	C1,2,3,7	

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to)	Preferred Books	CD	Total no. of Lecture Hrs
			diseases and excess.			
7		12,13	Describe minor nutrients- vitamins and minerals - classification, sources, functions, deficiency and excess.	T1, T2, T3	C1,2,7	
8		14,15	State dietary sources, functions, deficiency diseases. of water & dietary fiber	T1, T2, T3	C1,2,7	
9	III	16,17	Illustrate anatomy of digestive system (mouth, esophagus, stomach, small intestine, large intestine, liver, pancreas, gallbladder) and the functions of enzymes.	T1	C1,2,3,7	5
10		18,19,20	Describe absorption, metabolism of carbohydrate, protein and fat.	T1	C1,2,3,7	
11	IV	21	Point out the relations of food attitude and practices in changing food behaviour for good nutrition.	T2, T3	C2,3,7	5
12		22,23,24	Associate different factors affecting different food behavior.	T3	C2,3,7	
13		25	Analyze food behavior with health, selection, and its purchase.	T2, T3	C2,3,7	
14	V	26,27	Expand introduction to the three domains of life and the microbes found in each domain.	T4	C1,2,3,7	5
15		28	Classify five kingdoms of classification and distinguish between prokaryotic and	T4	C2,3,7	

Sl. no.	Module no.	Lecture Hr. Serial no's	Instructional Learning Outcome (Student will be able to)	Preferred Books	CD	Total no. of Lecture Hrs
			eukaryotic			
16		29,30	Assess basic microbial structure	T4	C1,2,3,7	
17	VI	31,32	Differentiate infections and intoxications and generalize significance of microbes in food.	T2, T4	C1,2,3,7	6
18		33	Distinguish and state harmful and beneficial organisms	T2, T4	C1,2,3,7	
19		34	Determine food allergy, its definition, sources and symptoms.	T2, T4	C1,2,3,7	
20		35,36	Expand types of food borne diseases	T2, T4	C1,2,3,4,7	
21	VII	37,38	Generalize general principle of food hygiene, commodities, equipment, work area	T2	C1,2,7	4
22		39,40	Point out general hygiene practices personnel, cleaning and disinfections	T2	C1,2,7	

Mapping Between ILOs and Course outcome (CO)

ILO	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
1.	H	M			M
2.	H	M			M
3.	H	M			M
4.	H	M			M
5.	H	M			
6.	H	M			
7.	H	M			
8.	H	M			
9.		H			
10.		H			
11.	M				
12.	M				
13.	M				

14.			H		
15.			H		
16.					
17.				H	M
18.				H	M
19.				H	M
20.				H	M
21.					H
22.					H

Course Delivery Methods

Course Delivery Methods	
CD1	Lecture by use of boards
CD2	LCD projectors
CD3	Assignments
CD4	Case study
CD5	Mini projects
CD6	Role play
CD7	Self- learning such as internets
CD8	Simulation
CD9	Lab Experimental Learning

Mapping between COs and Course Delivery (CD) methods

Course Delivery (CD) methods	Course Outcomes				
	CO1	CO2	CO3	CO4	CO5
CD1	√	√	√	√	√
CD2	√	√	√	√	√
CD3	√	√	√	√	√
CD4					
CD5					
CD6					
CD7	√	√	√	√	√
CD8					
CD9					

Mapping of Course Outcomes onto Program Outcomes

Course Outcome	Program Outcomes											
	i	ii	iii	iv	v	vi	vii	viii	ix	x	xi	xii
1	L	M	H		M			H	M		M	
2			H					M				
3	L	L	M		M			M				

4	M	M	H		M			H	M		M	
5	M	M	H		M			H	M		M	

Course Outcome (CO) Attainment Assessment tools & Evaluation procedure

Direct Assessment

Assessment Tool	% Contribution during CO Assessment
Mid Sem Examination Marks	25
End Sem Examination Marks	60
Assignment	15

Indirect Assessment

1. Student Feedback on Faculty
2. Student Feedback on Course Outcome