

MADHYA PRADESH HIGHER EDUCATION
BBA (Hotel Management)

Syllabus

B.B.A (Hotel Management) Three/Four Years Degree Program

Annual System - I to IV

Proposed as per NEP-2020

to be implemented from academic year 2021-22

BBA (Hotel Management)- First year

Course Type	Subject Name
Major-1	Food and Beverage Management - I
Major-2	Accommodation Management - I
Minor	Computer Application - I
Elective	Select any one from the elective subject list
Vocational	Select any one from the vocational subject list
Foundation-1	Hindi Language + English
Foundation-2	Environmental Studies + Yoga and Meditation
Internship	Field Projects/Internship/ Apprenticeship/ Community engagement and service

Sangeet

Arushi

Abhinav
Deep
Chiranjiv

**B.B.A (Hotel Management) Three/Four Years Degree Program
Annual System - I to IV**

Proposed as per NEP-2020 to be implemented from academic year 2021-22

Nomenclature and Course Outline

First Year

B.B.A. (Hotel Management): First Year

Course Type	Subject Code	Subject Name	Credit Hours			Cumulative Credit Hours
			Theory	Practical	Total	
Major-1	MAJBBAHM-101	Food and Beverage Management - I	2	4	6	6
Major-2	MAJBBAHM-02	Accommodation Management - I	2	4	6	12
Minor	MINBBAHM-103	Computer Application - I	2	4	6	18
Elective	Code as per list Attached	Select any one from the elective subject list	6	NA	6	24
Vocational	Code as per list Attached	Select any one from the vocational subject list	4	NA	4	28
Foundation-1	X1-FCEAIT	Hindi Language	2	NA	4	32
	X1-FCHBIT	English	2			
Foundation-2	X1-FCACIT	Environmental Education	2	NA	4	36
	A1-YOSCIF	Yoga and Meditation	2	NA		
Internship	INTBBAHM-108	Field Projects/Internship/ Apprenticeship/ Community engagement and service	NA	4	4	40
		Total credits for 1st Year				40

Sargudh

Arute

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List of Elective subjects (As per NEP-2020):

Sr. No	Subject Code	Subject Name
1	ELCBAHM-001	Basic Hotel Accounting and Applicable Law
2	ELCBAHM-002	Tourism Concept and Hospitality Marketing
3	ELCBAHM-003	Human Resource Management

List of Vocational Subjects (As per NEP-2020):

Sr. No	Subject Code	Subject Name
1	VOCBAHM-001	Food Science and Nutrition
2	VOCBAHM-002	Utility Management
3	VOCBAHM-003	Management Concept and Decision Making Concept

Sargudh

Amrita

Abhishek

Deep
AK

Adarsh

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BBA (Hotel Management)

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B.B.A (Hotel Management) Three/Four Years Degree Program

Annual System - I to IV

Proposed as per NEP-2020

to be implemented from academic year 2021-22

BBA (Hotel Management)- Second year

Course Type	Subject Name
Major-1	Food and Beverage Management - II
Major-2	Accommodation Management - II
Minor	Computer Application and Hotel Software Package - I
Elective	Select any one from the elective subject list
Vocational	Select any one from the vocational subject list
Foundation-1	Hindi Language + English
Foundation-2	Startups and Entrepreneurship + Women Empowerment
Internship	Field Projects/internship/ Apprenticeship/ Community engagement and service

Sanguch

Aravind

Abhishek

Sanjay

Aravind

B.B.A (Hotel Management) Three/Four Years Degree Program
Annual System - I to IV
Proposed as per NEP-2020 to be implemented from academic year 2021-22
Nomenclature and Course Outline
Second Year

B.B.A. (Hotel Management): Second Year

Course Type	Subject Code	Subject Name	Credit Hours			Cumulative Credit Hours
			Theory	Practical	Total	
Major-1	MAJBAHM-201	Food and Beverage Management - II	2	4	6	6
Major-2	MAJBAHM-202	Accommodation Management - II	2	4	6	12
Minor	MINBAHM-203	Computer Application and Hotel Software Package - I	2	4	6	18
Elective	ELECTIVE	Select any one from the elective subject list	6	NA	6	24
Vocational	VOCATIONAL	Select any one from the vocational subject list	4	NA	4	28
Foundation-1		Hindi Language	2	NA	2	32
		English	2	NA	2	
Foundation-2		Startups and Entrepreneurship	2	NA	2	36
		Women Empowerment	2	NA	2	
Internship	INTBAHM-208	Field Projects/Internship/ Apprenticeship/ Community engagement and service	NA	4	4	40
		Total credits for 2nd Year				40

Sargudh

Sanu

Michael

Sup

John

John

List of Elective subjects (As per NEP-2020):

Sr. No	Subject Code	Subject Name
1	ELCBBAHM-001	Basic Hotel Accounting and Applicable Law
2	ELCBBAHM-002	Tourism Concept and Hospitality Marketing
3	ELCBBAHM-003	Human Resource Management

List of Vocational Subjects (As per NEP-2020):

Sr. No	Subject Code	Subject Name
1	VOCBBAHM-001	Food Science and Nutrition
2	VOCBBAHM-002	Utility Management
3	VOCBBAHM-003	Management Concept and Decision Making Concept

Sargesh

Ananta

Abhishek

Deepak

Adarsh

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B.B.A (Hotel Management) Three/Four Years Degree Program

Annual System - I to IV

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to be implemented from academic year 2021-22

BBA (Hotel Management) - Third year

Course Type	Subject Name
Major-1	Food and Beverage Management – III
Major-2	Accommodation Management – III
Minor	Computer Application & Hotel Software Package - II
Elective	Select any one from the elective subject list
Vocational	Select any one from the vocational subject list
Foundation-1	Hindi Language + English
Foundation-2	Digital Awareness + Personality Development and Carrier Building
Internship	Field Projects/Internship/ Apprenticeship/ Community engagement and service

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Arundh *Alindh* *Pratik* *Arundh*

B.B.A (Hotel Management) Three/Four Years Degree Program
Annual System - I to IV
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Nomenclature and Course Outline
Third Year

B.B.A. (Hotel Management): Third Year

Course Type	Subject Code	Subject Name	Credit Hours			Cumulative Credit Hours
			Theory	Practical	Total	
Major-1	MAJBAHM-301	Food and Beverage Management – III	2	4	6	6
Major-2	MAJBAHM-302	Accommodation Management – III	2	4	6	12
Minor	MINBAHM-303	Computer Application and Hotel Software Package- II	2	4	6	18
Elective	ELECTIVE	Select any one from the elective subject list	6	NA	6	24
Vocational	VOCATIONAL	Select any one from the vocational subject list	4	NA	4	28
Foundation-1		Hindi Language	2	NA	2	32
		English	2	NA	2	
Foundation-2		Digital Awareness	2	NA	2	36
		Personality Development and Career Building	2	NA	2	
Internship	INTBAHM-308	Field Projects/Internship/ Apprenticeship/ Community engagement and service	NA	4	4	40
		Total credits for 3rd Year				40

Sangeet

Sunita

Shikhar

Asp

Dr. K. S. Singh

Dr. A. K. Singh

List of Elective subjects (As per NEP-2020):

Sr. No	Subject Code	Subject Name
1	ELCBBAHM-001	Basic Hotel Accounting and Applicable Law
2	ELCBBAHM-002	Tourism Concept and Hospitality Marketing
3	ELCBBAHM-003	Human Resource Management

List of Vocational Subjects (As per NEP-2020):

Sr. No	Subject Code	Subject Name
1	VOCBBAHM-001	Food Science and Nutrition
2	VOCBBAHM-002	Utility Management
3	VOCBBAHM-003	Management Concept and Decision Making Concept

Sangeetha

Santhi

Alithyana

Sup

Prasanna

Adarsh

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BBA (Hotel Management) - Fourth year

Course Type	Subject Name
Major-1	Food and Beverage Management - III
Major-2	Accommodation Management - III
Major-3	Hotel Software Package Operation & Setting
Compulsory-1	Research Methods
Compulsory-1	Thesis work
Internship	Field Projects/Internship/ Apprenticeship/ Community engagement and service
Field Work	Field Work

Jangueh
Arora
Chandrasekhar
Cup
Sharma
Sharma

B.B.A (Hotel Management) Three/Four Years Degree Program

Annual System - I to IV

Proposed as per NEP-2020 to be implemented from academic year 2021-22

Nomenclature and Course Outline

Fourth Year

B.B.A. (Hotel Management): Fourth Year

Course Type	Subject Code	Subject Name	Credit Hours			Cumulative Credit Hours
			Theory	Practical	Total	
Major-1	MAJBBAHM-401	Food and Beverage Management – IV	2	4	6	6
Major-2	MAJBBAHM-402	Accommodation Management – IV	2	4	6	12
Major-3	MINBBAHM-403	Hotel Software Package Operation and Setting	2	4	6	18
Compulsory-I	COMBBAHM-404	Research Methods	6	NA	6	24
Compulsory-I	COMBBAHM-405	Thesis work	4	NA	4	28
Internship	INTBBAHM-406	Field Projects/Internship/ Apprenticeship/ Community engagement and service	2	4	6	34
Field Work	INTBBAHM-407	Field Work	NA	6	6	40
		Total credits for 4th Year				40

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Amrita *Shubham* *Pratik* *Chiranjeev*
Cup

MAJBBAHM-101AT - FOOD AND BEVERAGE MANAGEMENT - I

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: I
Subject: Hotel Management		
1	Course Code	MAJBBAHM-101AT
2	Course Title	Food And Beverage Management – I (Paper 1)
3	Course Type	Core
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes(CLO)	After attending this course students will be able to: <ol style="list-style-type: none"> 1. Know the history of cooking, its modern developments and develop brief idea of various cuisines. 2. Understand the professional requirements of a kitchen personnel and the importance of maintenance of hygiene. 3. Have insight of kitchen organization, duties and responsibilities of kitchen staff, work flow and kitchen equipments. 4. Have thorough knowledge of methods of cooking and learn the basic skills in continental cuisine. 5. Learn about the various commodities required for food production, their market forms, selection, storage and use. 6. Understand the fundamentals of menu planning and standard recipes. 7. Enhance the basic culinary and bakery skills. 8. Learn in detail the bread making, puddings, creams, charlottes mousse etc.
6	Credit Value	2 Theory
7	Total Marks	Max. Marks 25+75 Min. Pass (2) Marks: 33

PART B- CONTENT OF THE COURSE		
Total No. of Lectures (in hours per week) -02		
Total Lectures=60		
Units	Topics	No. of Lectures
Unit I	INTRODUCTION, STANDARDS AND HYGIENE OF PROFESSIONAL COOKERY: <ul style="list-style-type: none"> • Culinary history, Origin and Modern developments in equipments and foodstuff. • Levels of skills, Attitude towards work and Personal hygiene. • Facility and equipment sanitation, Cleanliness of surface • Garbage disposal • Comfort facilities: Ventilation and lighting • Dish washing procedure, Pot washing procedure 	5
Unit II	KITCHEN ORGANIZATION, EQUIPMENT AND TOOLS: <ul style="list-style-type: none"> • Classical and Modern kitchen Brigade • Appropriating of staff among sections, Responsibilities of each section and coordination with other departments. • Duties and responsibilities of Executive Chef. 	6

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Dr. S. Sangeetha
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Dr. S. Sangeetha
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	<ul style="list-style-type: none"> • Pre-preparation, preparation and storage equipments. • Bakery equipments and Ancillary equipments: knives, utensils, pots, and pans. 	
Unit III	BASIC METHODS OF COOKERY AND UNDERSTANDING RAW MATERIALS <ul style="list-style-type: none"> • Modes of Heat transfer, • Various methods of cooking: Definitions, Rules, Associated terms (Moist Methods, Dry Methods), Modern methods. • Classification, available forms, Uses and storage of Salt, Liquids, sweetening, Fats, and Oils, Raising or Leavening agents, Thickening and binding agents, flavourings and seasoning. 	7
Unit IV	COMMODITIES <ul style="list-style-type: none"> • Milk and milk products(cream, butter, curd, Cheese) Composition, Storage, Types and Production. • Vegetables and Fruits: Classification, selection and cooking. • Classification, selection, cuts, storage, and preparation : (Beef, Lamb and Pork, Eggs, Poultry and Fish). 	14
Unit V	FOUNDATION OF CONTINENTAL COOKERY: <ul style="list-style-type: none"> • Stock: Definition, Classification and types, Rules for making stocks, Recipe of white chicken stock, Brown stock, fish stock and vegetable stock. • Soups: Definitions, Classification on soups; Examples. • Sauces: Definition, Use and importance of sauces, Mother sauces- Recipes & derivative of sauces. • Dough and pastes • Assembling into finished products, Garnishes and Accompaniments. 	10
Unit VI	MENU PLANNING AND RECIPE FORMULATION <ul style="list-style-type: none"> • Menu planning : Factors affecting menu planning • Standard Recipes : Definition, writing and costing • Breakfast Cookery : English, American, Indian – regional Eggs, cereals, rolls and other breakfast varieties. 	7
Unit VII	BAKERY SCIENCE <ul style="list-style-type: none"> • Identification, handling and Functions of raw materials: Wheat and wheat flour, Sugar, fat, yeast, water, salt, milk etc. • Method of bread making: Straight dough, Sponge and dough, Salt delayed, Flying ferment. • Bread faults and remedies. • Bread Diseases. • Bread Varieties. • Function of ingredients in cake making • Cake making method: Sugar butter, Flour butter, Blending, Bated, Sugar water, all in process 	11
TOTAL		60
Key Words/Tags: Hygiene and standards, Organisation, Tools and Equipments, Commodities, Cooking methods, Bakery science, Stock, Sauce, Soup, Menu planning.		

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Part C-Learning Resources	
Suggested Readings:	
Text Books, Reference Books, Other resources	
▶	Catering Management by Mohini Sethi
▶	Super Cook (Vol. - 1 to 23, A to Z) by M.D. Vaires
▶	The theory of Catering by Ronald Kinton
▶	Practical Cookery by Victor Ceserani
▶	Theory of Cookery by K. Arora
▶	Gastromomique by Larousse
▶	The Book of Ingredient by Jane Grigson
▶	Ingredients Book by Sophie Grigson's
▶	European Cookery by Jane Grigson's
▶	Understanding Baking by Joseph Amendola
▶	Basic Baking by S.C. Dubey
▶	Practical Baking by William J. Sultan

MAJBBAHM-101AP - FOOD AND BEVERAGE MANAGEMENT -I

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: I
Subject: Hotel Management		
1	Course Code	MAJBBAHM-101AP
2	Course Title	Food And Beverage Management -I (Paper 1)
3	Course Type : Core	Core
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes (CLO)	<p>After attending this course students will be able to:</p> <p>CLO1- Identify kitchen's Equipments, hygiene practices, safety and security of kitchen.</p> <p>CLO2-Classify vegetables, do various cuts and prepare salad dressings,</p> <p>CLO3- Do basic cooking,</p> <p>CLO4-Prepare different sauces, egg cookery, salads and soups,</p> <p>CLO5- To prepare lunch and breakfast menu: French, Indian, Chinese,</p> <p>CLO6- Prepare different types of breads.</p> <p>CLO7-Prepare different varieties of cakes</p> <p>CLO8-Prepare different types of cookies,</p> <p>CLO9 Prepare various desserts</p> <p>CLO10-To identify and prepare basic cuts of chicken, fish and mutton.</p>
6	Credit Value	4 Practical
7	Total Marks	Max. Marks 25+75 Min. Passing Marks: 33

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PART B- CONTENT OF THE COURSE	
Lab Hours Per Week -04	
Total Lab Hours-120 Topics (Cookery 60 Hrs and Bakery 60 Hrs)	
COOKERY PRACTICAL	
<ul style="list-style-type: none"> ▶ Demonstration classes to make students familiar with: The pre- preparation, preparation and methods of cookery: <ul style="list-style-type: none"> • Preparing and cooking Vegetables • Preparing and cooking fish and shellfish • Preparing and cooking poultry • Preparing and cooking eggs • Preparing and cooking stocks, sauces & soups • Preparation of basic Indian gravies ▶ Making custards and creams ▶ At least 7 menus comprising of five dishes each to cover: <ul style="list-style-type: none"> • Soups, Hot and cold starters. • Meat dishes with vegetables and potato dishes • Sauces, Hot and Cold, ▶ At least 6 menus (3 course of basic nature comprising of : <ul style="list-style-type: none"> • Breakfast • Continental / European • Indian • Chinese. 	
BAKERY PRACTICAL	
<ul style="list-style-type: none"> ▶ Demonstration classes to make students familiar with Bakery equipments, plants, machineries and ingredients : ▶ Three practical classes Mousses etc. (Simple Puddings) ▶ 10 practical to cover the following: <ul style="list-style-type: none"> • Bread making straight dough method, breakfast rolls. • Short crust pastry and its products- Tarts and Pies etc. • Flaky and Puff pastry and their products: Patties, Palmiers, Cheese straws, Vol-au-vents, Cream horns etc. • Choux Pastry and its products : Eclairs and profiterols • Sponge cakes: Genoise sponge, fatless sponge. • Icing : Butter, glazed • Assembling Cakes. • Heavy Cake : Pound Cake • Cookies with basic Cookie Paste <p>(Bread -3 weeks, Basic Pastes -3 weeks, Puddings - 3 weeks, Cakes - 4 weeks)</p>	

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MAJBAHM-102BT - FOOD AND BEVERAGE MANAGEMENT - I

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: 1
Subject: Hotel Management		
1	Course Code	MAJBAHM-101BT
2	Course Title	Food And Beverage Management – I (Paper 2)
3	Course Type	Core
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes(CLO)	<p>After attending this course students will be able to:</p> <ul style="list-style-type: none"> • Develop an insight into the growth of catering industry in the world from medieval period till recent times. • Understand the different components of the catering industry, the functions of various departments of a hotel, and their relationship with Food and Beverage Service department, in order to acquire professional competence at basic levels in the principles of Food Service and its related activities. • Understand the role of F & B department, its functions and staffing. • Understand the service of different types of meals and menus prevalent in the restaurants etc. • Identify and use the different types of restaurant equipments. • Understand the history, ingredients, brewing process, types, characteristics, storage and service of beer. • Understand different non-alcoholic beverages with their preparation and service. • Develop knowledge of the restaurant control system. • Understand the processing, manufacturing and service of cigar and cigarettes. • Acquire the requisite technical skills for competent service of Food and Beverage.
6	Credit Value	2 Theory
7	Total Marks	Max. Marks 25+75 Min. Passing Marks: 33

PART B- CONTENT OF THE COURSE		
Total No. of Lectures (in hours per week) -12		
Total Lectures=60		
Units	Topics	No. of Lectures
Unit I	<p>INTRODUCTION TO THE CATERING INDUSTRY AND DEPARTMENTAL ORGANIZATION:</p> <ul style="list-style-type: none"> • Introduction, Growth, Classification and description of each type catering establishments: Commercial, Transport, Welfare, Industrial, Institutional. 	7

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Shweta *Abhinav* *Chiranjeev* *Chiranjeev*

	<ul style="list-style-type: none"> • Organization of the hotel, Where F & B department stands. • The hotel-guest-steward relationship, Relationship between F & B service and other departments; • Types of F & B outlets. • Organization of staff in various F & B Outlets their Duties and responsibilities. • Attributes of a waiter: Effective communication skill, Personal hygiene. 	
Unit II	RESTAURANT EQUIPMENTS AND SERVICE : <ul style="list-style-type: none"> • Crockery, Glasware, Cutlery, Flatware, Hollow ware - Silver and stainless steel. • Linen, Furnishing, fittings, and disposable. • Care and maintenance of restaurant equipment. • Forms and methods of services: English, French and Russian. • Mise en place, Arranging side-board. • Receiving the guests and social skills. • Service at a table. 	8
Unit III	TYPES OF MEALS AND MENU : <ul style="list-style-type: none"> • Types of meal : Breakfast/Lunch/Dinner/Supper/Branch/High tea/ Afternoon Tea/Evenings. • Type of Menu: Table d' hôte, A la carte • Courses of French classical menu • Menu terminology • Fundamental of menu planning Continental, Indian with accompaniments. • Breakfast menu : English, American, Continental, Indian. • High tea and Afternoon tea menu. 	13
Unit IV	ROOM SERVICE AND ACILLARY DEPARTMENTS: <ul style="list-style-type: none"> • Types of room service / centralised / decentralised / decentralised mobile. • List of equipments, Trolley and tray set up. • House rules of room service waiter. • Room service menu. • Pantry, still room, plate room, hotplate, wash up, linen store. • Kitchen stewarding a brief description. 	10
Unit V	BEVERAGES <ul style="list-style-type: none"> ▶ NON ALCOHOLIC <ul style="list-style-type: none"> • Tea and Coffee : Types, manufacturing, brand, varieties and Services • Milk based drinks, Juices, Soft drinks, Mineral water and tonic water • Mise en place ▶ BEER <ul style="list-style-type: none"> • History, Ingredients • Brewing process: Bottom fermentation; Top fermentation • Types of beer (ales, lagers, draught, wheat beers) and its Characteristics 	10

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Unit 5

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	<ul style="list-style-type: none"> • Storage and Service of beer. 	
Unit VI	RESTAURANT OPERATION CONTROL SYSTEM : <ul style="list-style-type: none"> • Necessity of good control system. • Functions of control system. • Types of K.O.T. • Taking order and presenting bills. • Duplicate and triplicate checking system. • Inc - departmental transfer, summary sheet, concept of cash & credit sales. • Volume forecasting and Control by selling price. 	8
Unit VII	TOBACCO : <ul style="list-style-type: none"> • Processing and manufacturing of cigarettes, cigar & pipe. • Storage and service of cigarettes and cigars. 	4
TOTAL		60
Key Words/Tags: Catering, Industry, Organisation Structure, Restaurant equipment, Restaurant Service, Room Service, Methods, Menu, Beverages, Tobacco, Control System.		

Part C-Learning Resources	
Suggested Readings:	
Text Books, Reference Books, Other resources	
•	F & B Service Trg. Manual by Sudhir Andrews
•	F & B Service by Daniel R. Lillierup
•	Professional Restaurant Service by John Walley

MAJBAHM-101BP - FOOD AND BEVERAGE MANAGEMENT -I

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: I
Subject: Hotel Management		
1	Course Code	MAJBAHM-101BP
2	Course Title	Food And Beverage Management -I (Paper 2)
3	Course Type : Core	Core
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes (CLO)	After the course students will be able to: CLO1- identify the service equipments CLO2- conduct procedures of cleaning and polishing of equipment. They will also learn the storage process. CLO3- Taking care and maintaining equipments. CLO4- execute service skills that are required to serve in a restaurant CLO5- use the art of making the tea and coffee and their service procedures.

		CLO6- execute the process of making malted beverages, cocoa, juices and mocktails. CLO7- execute restaurant control practices.
6	Credit Value	4 Practical
7	Total Marks	Max. Marks 25+75 Min. Passing Marks: 33

PART B- CONTENT OF THE COURSE	
Lab Hours Per Week -04	
Total Lab Hours-120 Topics	
Topics	
	<p align="center">PRACTICAL</p> <ul style="list-style-type: none"> • Opening and inspecting cleaning a restaurant : Routine Cleaning, Non-Routine Cleaning • Identification of restaurant equipments with Diagram. • Special equipments used in restaurant. • Wiping: Glassware, Cutlery , Crockery • Polishing silver, silvo method, burnishing method, brass. • Arrangement and use of side board - Check list, • Laying a table cloth • Relaying a table cloth • Using a tray • Procedure for laying table for various meals and menu: <ul style="list-style-type: none"> > Basic a la carte, > Basic Table d' hote, > Continental Breakfast > English Breakfast • Layout of different Food Service areas and ancillary departments (drawing). • Napkin Folds - <ul style="list-style-type: none"> > Lunch folds, > Dinner folds, > Breakfast folds. • Menu planning for different meals. • Receiving guests. • Order taking for food and beverages, preparation for K.O.T. • Basic service methods: <ul style="list-style-type: none"> > Silver service, > American service, > Russian service etc. • Service of non-alcoholic beverages • Service of tobacco. • Preparation of bills and its presentation to the guest. • Room service tray set up. • Total Meal Experience • Control measures

Sangeetha

Aravind

Abhinav

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MAJBAHM 102AT- ACCOMMODATION MANAGEMENT - I

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: I
Subject: Hotel Management		
1	Course Code	MAJBAHM 102AT
2	Course Title	Accommodation Management - I (Paper I)
3	Course Type	Core
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes(CLO)	The students will get knowledge about: <ul style="list-style-type: none"> • Organisation, function of Housekeeping department and its different sections. • Different departments Housekeeping co-ordinates with. • Procedure of cleaning different status of room. • Cleaning equipments and cleaning agent. • Lost and found procedure in the control. • Public area-cleaning task. • Floors - Types of floor finishes, methods of cleaning. • Knowledge about wall finishes, their types, uses and cleaning wall covering. • Daily routine of the housekeeping dept including clerical job of the housekeeping • Learn about the inspection of the guest room • Cleaning and care of metals: Brass, Silver, etc., and their compositions.
6	Credit Value	2 Theory
7	Total Marks	Max. Marks 25+75 Min. Passing Marks: 33

PART B- CONTENT OF THE COURSE		
Total No. of Lectures (in hours per week) -02		
Total Lectures=60		
Units	Topics	No. of Lectures
Unit I	HOUSEKEEPING AS A DEPARTMENT AND ITS ORGANISATION STRUCTURE <ul style="list-style-type: none"> • House keeping department in the hotel, in other institutions: to be applied in a slight different set of circumstances. • Interdepartmental co-operation & co-ordination of Housekeeping. • Different sections of Housekeeping departments. • Organization structure of Small hotels, Medium hotels, large hotels. • Duties & responsibilities of Housekeeping Staff and Executive Housekeeper. 	8
Unit II	FUNCTIONS OF HOUSEKEEPING DEPARTMENT AND ROUTINE SERVICES: <ul style="list-style-type: none"> • Area of cleaning. • Security, 	12

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	<ul style="list-style-type: none"> • Dealing with guests. • Brief notes on Lost & Found. • Baby sitting • Services and facilities offered by various hotels. • Cleaning of Checkout room, Occupied Room, Vacant Room. • Evening service 	
Unit III	CLEANING EQUIPMENT AND AGENTS : <ul style="list-style-type: none"> • General considerations & selections of cleaning equipments. • Classification & Types of equipments • Method of use & mechanism for each type • Care & maintenance of equipments. • General criteria for selection of cleaning agent • Classification of cleaning agent. 	12
Unit IV	PUBLIC AREA CLEANING: <ul style="list-style-type: none"> • Periodical cleaning; task, schedule, • Special cleaning program. 	5
Unit V	FLOOR AND WALL FINISHES: <ul style="list-style-type: none"> • Classification and characteristics of floor finishes : Hard and soft floor finishes, methods of cleaning, • Different wall finishes in rooms, public and back areas • Wall papers: Uses, merits and de – merits. 	8
Unit VI	DAILY ROUTINES AND SYSTEMS OF HOUSEKEEPING DEPARTMENT: <ul style="list-style-type: none"> • Control Desk Activities • Staff Allocation, Duty rosters • Key coordination areas. 	5
Unit VII	RECORDS AND FORMATS MAINTAINED IN HOUSEKEEPING DEPARTMENT	2
Unit VIII	GUEST ROOM INSPECTION - CHECK LIST	2
Unit IX	COMPOSITION, CARE AND CLEANING OF: Metals, glass, leather, plastic, ceramic and wood.	6
TOTAL		60
Key Words/Tags: Organization, Functions, Routine services, Cleaning equipments and agent, Floor & Wall Finishes, Systems, Records format.		

Part C-Learning Resources

Suggested Readings:

Text Books, Reference Books, Other resources

Hotel Housekeeping by Sudhir Andrews

Hotel, Hostel & Hospital Housekeeping by Joan C. Branson

The Professional Housekeeper by Georgina Tucker

Home Management by M.A. Vasis & Ogale.

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MAJBBAHM 102AP- ACCOMMODATION MANAGEMENT - I

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: I
Subject: Hotel Management		
1	Course Code	MAJBBAHM 102AP
2	Course Title	Accommodation Management - I (Paper 1)
3	Course Type (Core/Elective/Generic/Elective/ Vocational/Foundation)	Core
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes (CLO)	CLO1- Apply courtesy and manner needed to handle Housekeeping CLO2-Use communication ability needed to handle Housekeeping CLO3- Use technical skill needed to perform at Housekeeping CLO4-develop ability to handle various situations at the Housekeeping. CLO5- supply various supplies needed for guest rooms
6	Credit Value	4 Practical
7	Total Marks	Max. Marks 25+75 Min. Passing Marks: 33

PART B- CONTENT OF THE COURSE	
Lab Hours Per Week -04	
Total Lab Hours-120 Topics	
	Topics
	<ul style="list-style-type: none"> ▶ Introduction, identification, uses and care of hand tools, cleaning equipments and cleaning agents (Paste chart / drawing as applicable). ▶ Basic cleaning procedure in Guest room: <ul style="list-style-type: none"> • Check-out room • Occupied room • Vacant room • Evening service. • Clerical jobs to undertake in the above cases. ▶ Procedure for Bed making: <ul style="list-style-type: none"> • Day Bed • Night Bed ▶ Procedure for cleaning bathrooms. ▶ Organizing for completing the assigned task, preparing work plan.

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	<ul style="list-style-type: none"> ▶ Public area cleaning programme: <ul style="list-style-type: none"> • Regular (Daily) • Periodical (Weekly) • Special (spring) ▶ Floor polishing and finishing: <ul style="list-style-type: none"> • Different stones like granite, marble, sand stone and other hard surfaces. • Wooden. • Synthetic flooring. • Soft flooring. ▶ Cleaning and care of : <ul style="list-style-type: none"> • Different metals e.g.-brass, silver and EPNS, stainless steel, copper, iron etc. • Glass. • Plastic. • Leather. • Ceramic 	
	▶ Guest room inspection : Check list	

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MAJBBAHM 102B T- ACCOMMODATION MANAGEMENT - I

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: I
Subject: Hotel Management		
1	Course Code	MAJBBAHM 102BT
2	Course Title	Accommodation Management – I (Paper 2)
3	Course Type	Core
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes(CLO)	The student will be aware and get knowledge about: <ul style="list-style-type: none"> • Classification and categorisation of Hotels and its Evolution, • Duties & responsibilities of the staff in the different sections. • Identify Market segment. • Types of rooms, food plan, Tariff and room rent. • Importance, Modes, Tools of reservation • Registration, its types, importance and aspects. • The components of registration process for individual guest, foreigners and VIPs. • A proper systematic way of shorting a shift and hand over a night audit.
6	Credit Value	4 Practical
7	Total Marks	Max. Marks 25+75 Min. Passing Marks: 33

PART B- CONTENT OF THE COURSE		
Total No. of Lectures (in hours per week) -02		
Total Lectures=60		
Units	Topics	No. of Lectures
Unit I	Hotel Industry and Front Office <ul style="list-style-type: none"> • Introduction to hotel industry, Evolution, Definition of modern hotel, Classification and categorisation. • Position, Role and Importance of Front office in the hotel. 	6
Unit II	Organization and Layout of Front Office <ul style="list-style-type: none"> • Organizational structure of Front office: Functions of each section. • Duties and responsibilities of Front-office staff. • Layout of Front office department. • Attributes of Front-office staff. 	7
Unit III	FRONT OFFICE TERMINOLOGY AND GENERAL AWARENESS <ul style="list-style-type: none"> • Front office terminology regarding guests, plans, room hotels tariff and other front office activities. • General awareness and knowledge as applicable. 	6
Unit IV	RESERVATION OPERATION: <ul style="list-style-type: none"> • The importance of reservation section. 	9

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	<ul style="list-style-type: none"> The modes of reservation: C.R.S. and I.R.S. Various tools of reservation; Room status board. Reservation forms, Advance-letting chart, Density chart, Hotel Diary, Whitney system of reservation. Cancellation and amendment procedure. Preparation of arrival list/movement list. Group reservation. 	
Unit V	STARTING THE WORK SHIFT	4
Unit Unit VI	CHECK IN PROCEDURE <ul style="list-style-type: none"> Greeting the guest Registration : types of registration, importance of registration, legal aspects of registration. Allotment of rooms Handling over keys Work flow chart Check in procedure for special cases: Foreigners, VIPs 	10
07	HANDLING GROUP ARRIVALS <ul style="list-style-type: none"> Types of groups Rooming list Pre-arrival procedures Welcoming and handling of check - in at the time of actual check - in Post arrival activities with reference to group types Flow chart Room change procedure 	8
08	ENDING WORK SHIFT, HANDLING OVER TO NEXT SHIFT	4
09	NIGHT AUDIT <ul style="list-style-type: none"> Job, duties and responsibilities of night editor. Compilation of reports and statistics. Preparation of transcript. Forecasting and planning for next days arrivals, departures, VIP movements etc. 	6
	Total	60
Key Words/Tags: Hotel Industry, Classification, Layout, Organization, Reservation, Check-in, Starting and Handling shift, Group arrival, Night audit.		

Part C-Learning Resources

Suggested Readings:

Text Books, Reference Books, Other resources

- Back Office Operation & Administration by Dennis L. Foster
- Front Office Operation and Administration by Dennis L. Foster
- Hotel Front Office by Sudhar Andrews
- Hotel Front Office by Bruce Brahm

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MAJBBAHM 102B P- ACCOMMODATION MANAGEMENT - I

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: I
Subject: Hotel Management		
1	Course Code	
2	Course Title	MAJBBAHM 102B P
3	Course Type (Core/Elective/Generic/Elective/Vocational/Foundation)	Accommodation Management - I (Paper 2) Core
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes (CLO)	After the course students will be able to: CLO1- Apply courtesy and manner needed to handle front office CLO2- Use communication ability needed to handle front office CLO3- Use technical skill needed to perform at front office CLO4- develop ability to handle various situations at the front office.
6	Credit Value	4 Practical
7	Total Marks	Max. Marks 25+75 Min. Passing Marks: 33

PART B- CONTENT OF THE COURSE	
Lab Hours Per Week -04	
Total Lab Hours-120 Topics	
Topics	
Receiving telephone calls. Familiarization of reservation tools. Receiving reservation requests. Finding room availability on advance reservation chart, it. Updating it. Finding room availability on Density Control chart, updating it. Updating Hotel diary and preparation of movement list. Handling Cancellation and Amendments. Recapitulation of the semester - I practicals Greeting and receiving the guest. Registration procedure of the guests : Walk - in, reserved. Allotment of room and handling over the keys. Post arrival activities at the reception Check - in procedures for the Foreigners Check - in procedures for VIPs. Group check - in Statistical methods. Shift hand over procedures. Planning for following days arrival and departures.	

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MINBBAHM- 10IT APPLICATION OF COMPUTERS IN HOSPITALITY

PART A-INTRODUCTION		
Program: Certificate in Hotel Management Year: I Session:2021-22		
Subject: Hotel Management		
1	Course Code	MINBBAHM- 10IT
2	Course Title	Computers Application - I
3	Course Type	Core
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes(CLO)	After attending this course students will be able to: CLO1- Understand the meaning and basic components of a computer system, define and distinguish Hardware and Software components of computer system. CLO2 Work on MS-Word, MS-Excel and MS-PowerPoint. CLO3- Use internet effectively and efficiently, CLO4- Learn about various social media platform to promote hotel CLO5 - Understand how to create campaigns on social media.
6	Credit Value	2 Theory
7	Total Marks	Max. Marks 25+75 Min. Passing Marks: 33

PART B- CONTENT OF THE COURSE		
Total No. of Lectures (in hours per week) -02		
Total Lectures=60		
Units	Topics	No. of Lectures
Unit I	Introduction to Computers: Introduction to Computer, Classification, Generations, Organisations, Capabilities, Characteristics & Limitations, Application of Computer in Hotels, Familiarisation with Components of Computers Hardware: Hardware elements input, storage, processing & output devices. Block diagram of computer.	06
Unit II	Introduction to Computers Software: Types of Software, System Software, Application Software, Utility Software's, Use of MS-Office: Basics of MS- Word, MS- Excel and MS-Power Point Internet & Applications: Introduction to Internet; Definition of networks, concepts of web page, website and web searching (browsing). Benefits, Application, Working Hardware and Software requirements, World Wide Web, Web Browser, URL, Search Engines, Email	12
Unit III	Working with formulas/functions: Logical Functions: IF/ELSE, AND, OR, NOT, TRUE, NESTED IF/ELSE etc. Date and time functions: DATE, DATEVALUE, D-Y, DAY360,	15

	SECOND, MINUTES, HOURS, NOW, TODAY, MONTH, YEAR, YEARFRAC, TIME, WEEKDAY, WORKDAY. Statistical Functions: AVEDEV, AVERAGE, AVERAGEA, AVERAGEIF, COUNT, COUNTA, COUNTBLANK, COUNTIF, FORECAST, MAX, MAXA, MIN, MINA, STDEVA and Using Data analysis.	
Unit IV	Social Media Applications and Hospitality: Introduction to Social Media, Its Role in Hospitality Promotion, Facebook-Creating Pages and Profiles, Merits/Demerits of Social Media, LinkedIn, Twitter and Other Social Media Applications. Measuring the effectiveness of social media promotion. Using Google Analytics.	12
Unit V	Social Media Applications and Hospitality: Reporting Social Media Analytics; Facebook Analytics: Introduction, parameters, demographics. Analyzing page audience. Reach and Engagement analysis. Post-performance on FB. Social campaigns. Measuring and Analyzing social campaigns, defining goals and evaluating outcomes. Creating food blog.	15
TOTAL		60
Key Words/Tags: Computer, Hardware, Excel functions, social media, social media analytics, Facebook analytics, Google analytics		

Part C-Learning Resources	
Suggested Readings:	
Text Books, Reference Books, Other resources	
Comer, D. (2004). Computer networks and internets: With Internet applications (4th ed). Pearson/Prentice Hall.	
Harvey, G. (2016). Excel 2016 all-in-one for dummies. John Wiley & Sons.	
Parsons, J. J., & Oja, D. (2006). New perspectives on computer concepts: Brief. ThomsonCourse Technology.	
Rajaraman, V. (2003). Fundamentals of computers. Prentice-Hall of India.	
Seal, P. P. (2013). Computers in hotels: Concepts and applications. Oxford University Press.	
Sponder, M. (2012). Social media analytics: Effective tools for building, interpreting, and using metrics. McGraw-Hill.	
Sterne, J. (2010). Social media metrics: How to measure and optimize your marketing investment. John Wiley.	
Walkenbach, J. (2016). Microsoft Excel 2016 bible. Wiley.	

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MINBBAHM- 101P - APPLICATION OF COMPUTERS IN HOSPITALITY

PART A-INTRODUCTION			
Program: Certificate in Hotel Management		Class:	Year: 1 Session: 2021-22
Subject: Hotel Management			
1	Course Code	MINBBAHM- 101P	
2	Course Title	Computers Application - I	
3	Course Type (Core/Elective/ Generic/Elective/ Vocational/ Foundation)	Core	
4	Pre-requisite (if any)	Open for all	
5	Course learning outcomes (CLO)	After attending this course students will be able to: CLO1-Use MS Word more diligently; CLO2-Execute a major chunk of its functions; CLO3 Create power-point presentation with the help of MS PowerPoint application; CLO4 Use internet and email facilities; CLO5-Analyse efficiency and effectiveness of use of social media; CLO6-Calculate present and potential target audience on social media; CLO7-Create social media campaigns - paid and non-paid; CLO8-Create blog for food.	
6	Credit Value	4 Practical	
7	Total Marks	Max. Marks 25+75	Min. Passing Marks: 33

PART B- CONTENT OF THE COURSE	
Lab Hours Per Week -04	
Total Lab Hours-120 Topics	
Topics	
WINDOWS OPERATIONS	
A. Creating Folders	
B. Creating Shortcuts	
C. Copying Files/Folders	
D. Renaming Files/Folders	
E. Deleting Files F. Exploring Windows	
G. Quick Menus	
MS WORD	
CREATING A DOCUMENT	
A. Entering Text	
B. Saving the Document	
C. Editing a Document already saved to Disk D. Getting around the Document	
E. Find and Replace Operations	

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	F. Printing the Document
	FORMATTING A DOCUMENT A. Justifying Paragraphs B. Changing Paragraph Indents C. Setting Tabs and Margins D. Formatting Pages and Documents E. Using Bullets and Numbering F. Headers/Footers G. Pagination
	SPECIAL EFFECTS A. Print Special Effects e.g., Bold, Underline, Superscripts, Subscript B. Changing Fonts C. Changing Case
	CUT, COPY AND PASTE OPERATION A. Marking Blocks B. Copying and Pasting a Block C. Cutting and Pasting a Block D. Deleting a Block E. Formatting a Block F. Using Find and Replace in a Block
	USING MS-WORD TOOLS A. Spelling and Grammar B. Mail Merge/Printing Envelopes and Labels TABLES A. Create B. Delete C. Format GRAPHICS A. Inserting Clip arts B. Symbols (Border/Shading) C. Word Art
	PRINT OPTIONS A. Previewing the Document B. Printing a whole Document C. Printing a Specific Page D. Printing a selected set E. Printing Several Documents F. Printing More than one Copies
	MS-EXCEL A. How to use Excel B. Starting Excel C. Parts of the Excel Screen D. Parts of the Worksheet E. Navigating in a Worksheet F. Getting to know mouse pointer shapes
	CREATING A SPREADSHEET A. Starting a new worksheet B. Entering the three different types of data in a worksheet C. Creating simple formulas D. Formatting data for decimal points E. Editing data in a worksheet F. Using AutoFill G. Blocking data H. Saving a worksheet I. Exiting excel
	MAKING THE WORKSHEET LOOK PRETTY A. Selecting cells to format

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	<p>B. Trimming tables with Auto Format</p> <p>C. Formatting cells for: Currency</p> <ul style="list-style-type: none"> - Comma - Percent - Decimal - Date <p>D. Changing columns width and row height</p> <p>E. Aligning text</p> <p>F. Top to bottom</p> <p>G. Text wrap</p> <p>H. Re ordering Orientation</p> <p>I. Using Borders</p>	
	<p>GOING THROUGH CHANGES</p> <p>A. Opening workbook files for editing</p> <p>B. Undoing the mistakes.</p> <p>C. Moving and copying with drag and drop</p> <p>D. Copying formulas</p> <p>E. Moving and Copying with Cut, Copy and Paste</p> <p>F. Deleting cell entries</p> <p>G. Deleting columns and rows from worksheet</p> <p>H. Inserting columns and rows in a worksheet</p> <p>I. Spell checking the worksheet</p>	
	<p>PRINTING THE WORKSHEET</p> <p>A. Previewing pages before printing</p> <p>B. Printing from the Standard toolbar</p> <p>C. Printing a part of a worksheet</p> <p>D. Changing the orientation of the printing</p> <p>E. Printing the whole worksheet in a single page</p> <p>F. Adding a header and footer to a report</p> <p>G. Inserting page breaks in a report</p> <p>H. Printing the formulas in the worksheet</p>	
	<p>ADDITIONAL FEATURES OF A WORKSHEET</p> <p>A. Splitting worksheet window into two</p> <p>B. Freezing columns and rows on-screen for worksheet title four panes</p> <p>C. Attaching comments to cells</p> <p>D. Finding and replacing data in the worksheet</p> <p>E. Protecting a worksheet</p> <p>F. Function commands</p>	
	<p>MAINTAINING MULTIPLE WORKSHEET</p> <p>A. Moving from sheet in a worksheet</p> <p>B. Adding more sheets to a workbook</p> <p>C. Deleting sheets from a workbook</p> <p>D. Naming sheet other than sheet 1, sheet 2 and so on</p> <p>E. Copying or moving sheets from one worksheet to another</p>	
	<p>CREATING GRAPHICS/CHARTS</p> <p>A. Using Chart wizard</p> <p>B. Changing the Chart with the Chan. Toolbar</p> <p>C. Formatting the chart's axes</p> <p>D. Adding a text box to a chart</p> <p>E. Changing the orientation of a 3-D chart</p> <p>F. Using drawing tools to add graphics to chart and worksheet</p> <p>G. Printing a chart with printing the rest of the worksheet as a</p>	
	<p>EXCEL'S DATABASE FACILITIES</p>	

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	A. Setting up a database B. Setting records in the database	
	MS-POWER POINT A. Making a simple presentation B. Using Auto content Wizards and Templates C. Power Points live views D. Slides Creating Slides, re-arranging, modifying - Inserting pictures, objects - Setting up a Slide Show E. Creating an Organizational Chart	
	Internet & E-mail - PRACTICAL	
	Measuring the size of social media audience - Views - Reach - Impressions - Views	
	Knowing your current audience on Facebook	
	Create your potential audience on Facebook	
	Measuring Engagement of Social Media - Comments - Likes - Shares - Emoticons - Calculating important ratios	
	Drawing Meaning from Facebook Insights - Page summary - People Post engagement - Page likes and page followers	

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ELCBAHM-001- BASIC HOTEL ACCOUNTING and APPLICABLE LAW

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: I
Subject: Hotel Management		
1	Course Code	ELCBAHM-001
2	Course Title	Basic Hotel Accounting And Applicable Law
3	Course Type	Elective
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes (CLO)	<p>To acquaint the students with</p> <p>CLO1: Basic concept of Accounting Double entry system, Journal, Ledgers, Various subsidiary books, cash book and final accounts.</p> <p>CLO2: Know departmental accounting. Conceptualize uniform system of accounting.</p> <p>CLO3: Understand the responsibilities of accounts department.</p> <p>CLO4: Know the concepts, role, requirements and limitations of internal auditing.</p> <p>CLO5: Explain and prepare company accounts. Prepare cash flow statement.</p> <p>CLO6: To make the students aware of the laws and legal aspects related to hospitality industry.</p> <p>CLO7: Have knowledge of Hotels & Lodging rate control laws, food legislation and purchasers rights.</p> <p>CLO8: Know about various licenses required for operating a hotel / catering establishment.</p>
6	Credit Value	6 Theory
7	Total Marks	Max. Marks 25+75 Min. Passing Marks: 33

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PART B- CONTENT OF THE COURSE		
Total No. of Lectures (in hours per week) -12		
Total Lectures-60		
Units	Topics	No. of Lectures
Unit I	Accounts : Introduction, Definition, Objectives, basic Concept and Principle of Double Entry System, Ledger, Subsidiary Books, Cash Book, Trial Balance and Final Accounts.	4
Unit II	Departmental Accounting- Definition and Objectives, methods of departmental accounts: Gross Profit Method, Net Profit Method and Departmental Profit Method.	6
Unit III	Uniform System of Accounting- Concepts, Conditions for Uniform System of Accounting, Need, Advantages and Disadvantages, Various Schedules: F & B Schedule, Telephone Schedule, Income Statement Presentation	8
Unit IV	Responsibilities of Accounts Department & Internal Audit- Types of Fraud & Error, Control for Cash Receipts and Small Payments, Effective Control for Small Business, Limitation of Effectiveness, Concepts of Audit, Role of Internal Auditor, Requirement of Internal Audit of Department, Limitation.	8
Unit V	Managing Budgets- Capital Budget, Operating Budget in Hotel Industry, Introducing and establishing an effective system the Budget-Committee- Benefits, Limitation, Target for Performance, Functional Budgets and Master Budgets, Methods of Budgeting: Fixed and Flexible Budget, Budget Strategy and Objectives and Monitoring Progress.	8
Unit VI	INTRODUCTION ▶ INDIAN CONTRACT ACTS: • Definition, Essential contract valid, Void and voidable agreements. ▶ INTRODUCTION TO INDUSTRIAL LAW • Shops and establishment act with reference to hotel industry. • Definitions and brief description of other industrial laws: Industrial dispute act; Contract labor act; Payment of wages; Minimum wages act; provident fund act; Employee state insurance act, Gratuity fund act-72.	8
Unit VII	HOTEL & LODGING (RENT CONTROL ACT) AND FOOD LEGISLATION; ▶ HOTEL & LODGING (RENT CONTROL ACT) • Definitions: Fair rate; Hotel or Lodging house; Manager of hotel; Owner of hotel; Paying guest; Premises; Tenant and Tenement. • Appointment of controller and fixation of fair rates; Revision of fair rates. • No eviction to be made if fair rate paid. • When manager or owner of hotel may recover possession. • Penalties for defaulters, • Innkeeper's lien. ▶ FOOD LEGISLATION • The central committee for food standards; Central food laboratory; Food inspectors and their power and duties; Procedure to be followed by food inspector; Food analysis by purchaser; Report of public analyst, Notification of food	10

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	poisoning and penalties.	
	► PURCHASER'S RIGHTS: Guarantee and warranty.	
Unit VIII	SATUTORY LICENSES AND LAWS: <ul style="list-style-type: none"> List of licenses and permits required to hotel, restaurant and other catering establishments. Procedure of procurement, renewal, suspension and termination of licenses. 	4
Unit IX	TRADE UNION ACT 1926: <ul style="list-style-type: none"> Scope eligibility rights of employee and employer, disciplinary action, charge sheet, domestic Enquiry disciplinary action dismissal & misconduct. 	4
TOTAL		60
Key Words/Tags: Accounting, Double entry system, final accounts, departmental accounting, uniform system of accounting, audit, budget, Contracts, Industrial Law, Fair rate, Food Legislation, Trade Union Act -1926, Licenses laws, Purchaser rights.		

Part C-Learning Resources	
Suggested Readings:	
Text Books, Reference Books, Other resources	
H. L. Kumar, Personnel Mgt. in Hotel & Catering Industry	
Krishna Seibi, M.P. Shop & Establishment Act	
K. P. Shrivastava, Law Relating to Prevention of Food Adulteration in India	
Roger Peters, Essential Law for Caterers	
N. D. Kapoor, Handbook of Industrial Law	
G. S. Rawat, Elements of Accountancy	
S. A. Siddiqui, Comprehensive Accountancy	
Dr. Jagmohan Negi - Financial & Cost Control Tech. in Hotel & Catering Industry	
Sally Messenger & Shaw - Financial Management for the Hospitality Tourism and Leisure Industries	
Dennis L. Foster - Operations Methods and Cost Controls Michael M. Colman - Hospitality Management Accounting	
Bhattacharyya, S. K., & Dearden, J. (2011). Accounting for management: Text & cases.	
Boardman, R. D. (1972). Hotel and catering costing and budgets (2. ed)	
Colman, M. M., & Jagels, M. (2003). Hospitality management accounting	
D'Cunha, O. A., & D'Cunha, G. O. (n.d.). Hotel Accounting & Financial Control.	
Grewal, T. S., & Gupta, S. C. (2003). Introduction to Accountancy	
Hales, J. A. (2005). Accounting and financial analysis in the hospitality industry.	
Jain, S. P., & Narang, K. L. (n.d.). Hotel Accountancy & Finance.	
Jain, S. P., & Narang, K. L. (n.d.). Hotel Accountancy & Finance.	
Negi, J. (1987). Financial and cost control techniques in hotel and catering.	
Weygandt, J. J., Kieso, D. E., Kimmel, P. D., & DeFranco, A. L. (2008). Hospitality financial accounting.	

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VOCBBAHM-001- FOOD SCIENCE AND NUTRITION

PART A-INTRODUCTION		
Program: Certificate in Hotel Management		Year: I
Subject: Hotel Management		
1	Course Code	VOCBBAHM-001
2	Course Title	Food Science and Nutrition
3	Course Type	Vocational
4	Pre-requisite (if any)	Open for all
5	Course learning outcomes(CLO)	<p>This course is designed to acquaint the students to:</p> <ul style="list-style-type: none"> • Know the importance of food and nutrition. • Understand the role of various nutrients in our body. • Conceptualize the fundamental of Balanced diet. • Know the effect of storage, pre-preparation & cooking on nutrients. • Understand the reasons for food spoilage. • Understand the methods of food preservation and storage. • Know about food and water borne diseases and its prevention. • Have an idea of food additives used. • Conceptualize food chemistry.
6	Credit Value	4 Theory
7	Total Marks	Max. Marks 25+75 No. Passing Marks: 33

PART B- CONTENT OF THE COURSE		
Total No. of Lectures (in hours per week) -02		
Total Lectures=60		
Units	Topics	No. of Lectures
Unit I	FOOD AND OUR BODY: <ul style="list-style-type: none"> • Introduction to nutrition: Definition, Importance, The various nutrients • Role of food in our life; • Recommended dietary intake (RDI); • Factor affecting RDI; • Energy requirement of our body (Energy Metabolism); • Caloric value of food; • The five food groups; • Process of Digestion & Absorption of food in human body. 	8
Unit II	ROLE OF NUTRIENTS IN OUR BODY: Carbohydrates Classification, Functions, Deficiency & excess of carbohydrates, sources.	14

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	<p>Fats: Classification of Fats, Functions, deficiency & excess of Fat; Sources,</p> <p>Proteins: Essential amino acids, classification of protein, functions of protein, symptoms of protein deficiency, Protein energy malnutrition (P.E.M.), sources of protein,</p> <p>Vitamins: Classification of vitamins function deficiency & excess and sources of all vitamins,</p> <p>Minerals: Sources and functions & deficiency of various minerals - Iron, Calcium, Iodine, Sulphur, Potassium, Phosphorus, Sodium, Zinc etc (elementary study only).</p> <p>Water: Function and sources.</p>	
Unit III	<p>BALANCED DIET: Importance, psychological aspect of Meal-planning, low budget diet & examples; new trends in restaurants with special emphasis on the Nutrition (different special diets).</p>	6
Unit IV	<p>FOOD SPOILAGE:</p> <ul style="list-style-type: none"> • Bacteria: Shape, size, structure, mortality, spores, growth under different conditions, re-production. • Factors contributing to food spoilage, spoilage classifications; causes of food spoilage agents enzymes, microorganisms etc. control of spoilage agents, spoilage of cooked food. • Cross contamination, Putrefaction • Harmful effects, Food poisoning, infection. 	8
Unit V	<p>METHODS OF FOOD PRESERVATION AND STORAGE: Preservation: Refrigeration; freezing methods, canning; drying; and dehydration; salting; fermentation; chemical additives; radiation, Food storage: Refrigerator, Cold storage, Packing etc.</p>	8
Unit VI	<p>FOOD AND WATER Borne DISEASE, INTOXICANTS AND PREVENTION:</p>	6
Unit VII	<p>FOOD ADDITIVES: common adulterants & tests to detect them, classification of food additives, types of food additives in commodities.</p>	6
Unit VIII	<p>CHEMICAL PROCESSES INVOLVED IN FOOD PREPARATION AND EFFECTS ON NUTRIENTS: Chemical Processes: Oxidation and rancidity, decomposition; gelatinization; coagulation; fermentation; emulsification, caramelisation, homogenization and other chemical reaction. Effect On Nutrients While:</p> <ul style="list-style-type: none"> • Storage • Pre-preparation • Cooking 	4
TOTAL		60
<p>Key Words/Tags: Nutrition, Nutrients, Balanced Diet, Food Spoilage, Food preservation and storage, Disease, Additives, Chemical processes.</p>		

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Part C-Learning Resources

Suggested Readings:

Text Books, Reference Books, Other resources

Catering Management by Mohini Seth

Fundamentals of Food & Nutrition by Sumati R Mudambi

Dietetics by B. Srilakshmi

Handbook of Food and Nutrition by M. Swaminathan

Food & Nutrition by B. R. Patel

A textbook of Food Nutrition & Dietetics (An Integrated) by M. Raheena Begam

Food Preservation by S.K. Kalshrestha

The Theory of Catering by Ronald Kinton

Food Preservation by Norman W. Dessies

Unit for Human Consumption by Richard Lacey

Fruit Preservation by Ooru Jagtiani

Sergues Cup
Sumati Begam
M. Raheena Begam
M. Raheena Begam

PART A: Introduction			
Program: UG Level	Class: I Year	Year: 2021-22	Session: 2021-22 onwards
Subject: Foundation Course (English)			
1.	Course Code	XI-FCHD11	
2.	Course Title	English Language and Indian Culture	
3.	Course Type (Core Course/Elective/General Elective/ Vocational)	Foundation Course	
4.	Pre-Requisite (if any)	To study this course, a student should have basic knowledge of English language. This course will be studied by all the students of UG level under the Foundation Course category.	
5.	Course Learning Outcomes (CLO)	Through this course the students will be able to: 1. Prepare for various competitive exams by developing their English language competence. 2. Promote their comprehension skills by being exposed to a variety of texts and their interpretations. 3. Build and enhance their vocabulary. 4. Develop their communication skills by strengthening grammar and usages. 5. Inculcate values which make them aware of national heritage and environmental issues, making them responsible citizens.	
6.	Credit Value	2 Credit	
7.	Total Marks	Max. Marks: 50	Min. Pass Marks: 17
PART B: Content of the Course			
Total No. of Lectures-Tutorials- Practical (in hours per week): L-T-P			
Total No. of Lectures:			
Unit	Topics		No. of Lectures
I	Reading, Writing and Interpretation Skills: 1. Where The Mind is Without Fear- Rabindranath Tagore [Key Word: Patriotism] 2. National Education - M. K. Gandhi [Key Word: Edification] 3. The Axe- R.K. Narayan [Key Word: Environment] 4. The Wonder That Was India- A.L. Bhasam (an excerpt) [Key Word: Indianness] 5. Preface to the Mahabharata C. Rajagopalachari [Key Word: Indian Mythology]		05
II	Comprehension Skills: Unseen Passage followed by Multiple choice questions		05
III	Basic Language Skills 1: Vocabulary Building: Suffix, Prefix, Synonyms, Antonyms, Homophones, Homonyms and One-word substitution. 2: Basic Grammar: Noun, Pronoun, Adjective, Verb, Adverb, Prepositions, Articles.		05

Sangues
 Pruthi
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Time and Tense			
PART C: Learning Resources			
Textbooks, Reference Books, Other Resources			
Suggested Readings			
<ul style="list-style-type: none"> • Essential English Grammar – Raymond Murphy, Cambridge University Press. • Practical English Grammar Exercises 1- A. J. Thomson & A. V. Martinet, Oxford India. • Practical English Usage - Michael Swan, Oxford • English Grammar in Use – Raymond Murphy, Cambridge University Press. 			
Part D: Assessment and Evaluation			
Max Marks: 50	Min Marks: 17	University Exam (UE)	Total: 50
U.E. Time 2 Hours			
External Assessment (UE)		Time: 2 Hour	
Fifty Multiple Choice /Objective/True-False type questions to be asked. Each question carries one mark			

Dr. A.S. Kushwah
21.5.21

Dr. A.S. Kushwah
Chairman BOS Jiwaji University, Gwalior

31/05/21
प्राचार्य
डा.एस.एस.पी. स्वायत्तता महाविद्यालय
गुडगांव, जयपुर

Sargudh
Anurag
Abhishek
Deep
Deep
Cup

आधार पाठ्यक्रम प्रथम प्रश्न पत्र - हिन्दी भाषा

		भाग-ए) परिचय	वर्ष 2021	वर्ष 2021	वर्ष 2022
कार्यक्रम : यूजी लैबल प्रमाण-पत्र		कक्षा - बी.ए / बी.एड / बी.एससी / बी.एच.एच.सी. / बी.सी.ए / बी.बी.ए (प्रथम वर्ष)			
विषय :-		आधार पाठ्यक्रम			
1	कोर्स कोड	XI-FCEAIT			
2	कोर्स का शीर्षक	भाषा और संस्कृति			
3	कोर्स का प्रकार	आधार पाठ्यक्रम			
4	कोर्स अपेक्षित	कक्षा 12वीं उत्तीर्ण किली भी विषय समूह से।			
5	कोर्स अतिरिक्त उपलब्धि (लर्निंग आउटकम) (CLO)	1. उत्कृष्ट साहित्यिक चर्चाओं के अध्ययन से रुचि का विकास करना। 2. सांस्कृतिक चेतना और राष्ट्रीय भावना का विकास करना। 3. भाषा-ज्ञान। 4. सामान्य शब्दावली और विशेष शब्दावली के अध्ययन द्वारा भाषा एवं संस्कृति बोध का विकास करना। 5. विशिष्ट शब्दावली (बीज शब्द / की मर्द) से परिचित करवाते हुए बोध के स्तर को विकसित करना। 6. प्रतियोगी परीक्षाओं हेतु तैयार करना।			
6	क्रेडिट मान	02 क्रेडिट			
7	कुल अंक	60 अंक			
8	उत्तीर्ण अंक	17 अंक			

अ.स.स.

Sangeet
Arushi
Cup
Mudgala
Boh
M.S.

(पाठ - बी) कोर्स सामग्री
 व्याख्यान की कुल संख्या : वर्ष में अधिकतम 15 घंटे

युनिट	विषय	व्याख्यान की संख्या
इकाई- एक	1. वैदिकीकरण युवा हरिचर पाठ: मातृभूमि (कविता) 2. वैभवतः परिचय पाठ: भारत के खिलाड़ी (कहानी) 3. व्यास: शरद जोशी-जीव पर सत्कार इतिहास	5 घण्टे
इकाई- दो	1. वैचारिक-सांस्कृतिक भावनाओं में रस 2. आचार्य रामचन्द्र शुक्ल परिचय पाठ: उत्साह (भाषानुशासक निबंध) 3. रामचंद्र सिंह दिनकर परिचय पाठ: भारत एक है (संस्कृति) 4. आदिशंकराचार्य-जीवन व दर्शन	5 घण्टे
इकाई- तीन	1. पर्यायवाची शब्द; विलोम शब्द; अनेक शब्द को लिए एक शब्द (हिन्दी व्याकरण) 2. स्त्री और उसकी प्रकार (हिन्दी व्याकरण) 3. शीघ्र शब्द- धर्म, अद्वैत, भाषा, अवधारणा, उदासीनता।	5 घण्टे
अन्य विषय (की घंटे) / टिप्पणी		
वैदिकीकरण युवा	वैदिकीकरण युवा की अर्थित मातृभूमि	
वैभवतः	वैभवतः सत्कार के खिलाड़ी	
रामचंद्र सिंह दिनकर	भारत एक है रामचंद्र सिंह दिनकर	

(अ.प्र.स.)

Sargues
 Anuro
 [Handwritten signatures and initials]

आचार्य रामचन्द्र शुक्ल	आचार्य विनय रामचन्द्र शुक्ल
राजीव त्रिभुवन	विजयजी वासुदेव
एन. एन. ई.	
पत्रिका	
राज्य विद्यालय	
राज्य परिषद	
उत्तरांचल का प्रथम एवं महिषा	
उदासीनता की शिखर	
पद्यों का प्रथम	
विशेष शब्द	
अनेक शब्दों के लिए एक शब्द	
शक्ति	

(भाग सी)

अनुसूचित अध्यायन संसोधन

पाठ्य पुस्तकें, सन्दर्भ पुस्तकें, अन्य संसाधन

1	श्रीमध्व- मानसोपर खण्ड 3
2	आचार्य रामचन्द्र शुक्ल- विनयानि भाग 1
3	श्री. जगदीश चन्द्र प्रसाद आधुनिक हिन्दी व्याकरण और रचना भारती भवन, बालकुर बाड़ी रोड, पटना, विहार
4	श्री. राजेश्वर चतुर्वेदी, हिन्दी व्याकरण- संपादन प्रकाशन आभार उ.प्र.
5	
6	हिन्दी ज्ञान कोश
7	इन्टर नेट सान्नी- टी.ग. में उल्लेखित

(भाग डी)

निबंध

अंतर
 श्री. जगदीश चन्द्र प्रसाद
 हिन्दी व्याकरण और रचना
 भ. वि. वि. उ.प्र. में उल्लेखित
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 Anuro
 Cup
 Mukherjee
 Singh

Foundation Course: ENVIRONMENTAL EDUCATION

PART A: Introduction			
Program: UG Level Certificate	Class: UG 1 Year	Year: F.E.R.I.T J.E.R.T.	Session: 2021-22 onwards
Subject: Environmental Education			
1.	Course Code	X1-FCAC1T	
2.	Course Title	Environmental Education	
3.	Course Type (Core Course/Elective/Generic Elective/ Vocational)	Foundation Course	
4.	Pre-Requisite (if any)	<p>A course intended to create awareness about the life of human beings which is an integral part of environment; and to inculcate the skills required to protect the environment from all sides.</p> <p>To study this course, the student must have a knowledge about the environmental components; pollution, biodiversity, and ecosystem at senior secondary, class 12th level.</p>	
5.	Course Learning Outcomes (CLO)	<ol style="list-style-type: none"> 1. To understand various aspects of life forms, ecological processes, and the impacts on them by the human during Anthropocene era. 2. To build capabilities to identify relevant environmental issues, analyze the various underlying causes, evaluate the practices and policies, and develop framework to make informed decisions. 3. To develop empathy for all life forms, awareness, and responsibility towards environmental protection and nature preservation. 4. To develop the critical thinking for shaping strategies such as: scientific, social, economic, administrative & legal, environmental protection, conservation of biodiversity, environmental equity and sustainable development. 5. To prepare for the competitive exams. 	
*6.	Credit Value	2 Credit	
7.	Total Marks	Max.Marks : 50	Min. Passing Marks: 17

Dr.
(Dr. Archana Singh)

Sangeetha

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Shubham Singh

PART B: Content of the Course		
Total No. of Lectures-15 (Hrs. (01 hours per week):		
Total No. of Lectures: 15		
Unit	Topics	No. of Lectures
I	Environment and Natural Resources: <ul style="list-style-type: none"> • Multidisciplinary nature, Scope and Importance of Environment • Components of Environment: Atmosphere, Hydrosphere, Lithosphere, and Biosphere. • Brief account of Natural Resources and associated problems: Land Resource, Water Resource, Energy Resource • Concept of Sustainability and Sustainable Development. <i>Keywords: Environment, Forest, Mineral, Food, Land, Water, Energy, Sustainable Development</i>	5 Hrs.
II	Biome, Ecosystem and Biodiversity: <ul style="list-style-type: none"> • Major Biomes: Tropical, Temperate, Forest, Grassland, Desert, Tundra, Wetland, Estuarine and Marine • Ecosystem: Structure function and types their Preservation & Restoration. • Biodiversity and its conservation practices. <i>Keywords: Biome, Ecosystem, Biodiversity</i>	4 Hrs.
III	Environmental Pollution, Management and Social Issues: <ul style="list-style-type: none"> • Pollution: Types, Control measures, Management and associated problems. • Environmental Law and Legislation: Protection and conservation Acts. • International Agreement & Programme. • Environmental Movements, communication and public awareness programme. • National and International organizations related to environment conservation and monitoring. • Role of Information technology in environment and human health. <i>Keywords: Pollution, Environmental Legislation, Environmental Movement, Environmental programme and organization.</i>	6 Hrs.
Suggested activities: (at least one) <ol style="list-style-type: none"> 1. Visit to an area to document environmental assets: rivers / forest / flora / fauna. 2. Visit to a local polluted site Urban / Rural / Industrial / Agricultural 3. Study of simple ecosystem. 		

AB
(Dr. Archana Choudhary)

Sangeeta
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Rup
Bapu
A.K.

PART C: Learning Resources

Textbooks, Reference Books, Other Resources

- Singh, J.S., Singh S.P. and Gupta, S.R.; "Ecology, Environment Science and Conservation", S. Chand publishing, New Delhi, (2018)
- Divan, S. and Rosencranz, A., "Environmental Law and Policy in India :Cases, Material & Issues" Oxford University Press, India, (2002) 2nd Edition.
- Odum, E.P., "Fundamentals of Ecology", Philadelphia Saunders, (1971)
- Bharucha, Erach, "Environmental studies" Universities Press India Pvt. Ltd. Hyderabad (2014) (Hindi Edition also available).
- Kaushik, Anshu, Kaushik, C.P. "Perspectives in Environmental Studies" New age International Publishers, (2018), 6th Edition.
- Arthana, D. K. Arthana Meera, "A Textbook of Environmental Studies", S. Chand Publishing, New Delhi, (2007)
- National Digital Library (<https://ndl.jitkgp.ac.in/homestudy/s/scce>)
- Egp- pathshala (<https://egp.inflibnet.ac.in/Home/Download>)
- NPTEL (<https://nptel.ac.in/course.html>)
- Coursera (<https://www.coursera.org/courses?query=environmental+studies&page=1>)
- एकात्मक विद्या, (विद्यया अमृतम्) पर्यावरण विज्ञान प्रयोगशाला प्रकाशित, दिल्ली (2014)
- एकात्मक विद्या, (विद्यया अमृतम्) पर्यावरण विज्ञान प्रयोगशाला प्रकाशित, दिल्ली (2009)
- एकात्मक विद्या, (विद्यया अमृतम्) पर्यावरण विज्ञान प्रयोगशाला प्रकाशित, दिल्ली (2018)

Suggested equivalent online resources -

- i. The Health Effects of Climate Change (edx)
- ii. Climate Change: Financial Risks and Opportunities (edx)
- iii. Introduction to Environmental Law and Policy (coursera)
- iv. Women in environmental biology (coursera)
- v. Our Earth: It's Climate, History, and Processes (coursera)
- vi. Ecology, physiology, environmental science (national digital library)

AB
(डा० अर्चना चोप्रा)

Sangeet

Arushi

Ashwini

Arushi

Arushi

आज अ परिवार

पाठ्यक्रम, कक्षा: 8 पन्ना सं: 1	कक्षा: समाजक प्रथम अर्ध	बर्ष: 2021-22
विषय: परिवारण अध्ययन		
1) पाठ्यक्रम कोड:	परिवारण अध्ययन	
2) पाठ्यक्रम शीर्षक:	XIFGACIT	
3) पाठ्यक्रम पत्रिका:	आधार पाठ्यक्रम	
4) पूर्ववर्ष:	<ul style="list-style-type: none"> ✓ सोनियर सेक्टर 12 अ तथा 13 अ (नए) की परिवारण के अंक, परिवार, अ- विविधता, परिवर्तितिकता तब आ अन्य हीना आकरक है। ✓ इस पाठ्यक्रम के माध्यम से अपेक्षा है कि विद्यार्थी परिवारण के प्रति आवकता को इच्छित रखते हुए उसके विभिन्न घटकों का प्रबंधन एवं समर्थन विकास की आवश्यकता को ध्यान में रखकर मननविकास हेतु विन्यासपूर्ण करें। 	
5) पाठ्यक्रम अध्ययन की परिभाषिका (C.L.O.)	<ul style="list-style-type: none"> ✓ इस पाठ्यक्रम के माध्यम से आने वाले नानवर्तित युव में विद्यार्थियों में विभिन्न जीवन प्रारण परिवर्तितिकता प्रक्रियाओं व उन पर होने वाले नानवीय प्रभावों की व्यापक समझ का विकास करता है। ✓ विद्यार्थियों में ऐसी क्षमताओं का विकास करता है जिससे वह परिवारण संबंधित मुठों को प्रबंधन कर अन्तर्निहित कारकों का विरूपण कर सके एवं उनसे संबंधित विचारकलाप व नीतियों का अनुबंधन कर नीतिगत स्तरका विकसित करने में सहयोग कर सके। ✓ परिवारण सुरक्षा व प्रकृति संरक्षण हेतु सही जीवन प्रारणों के लिए समानुवृत्ति, जागरूकता एवं उत्तरदायित्वों का अर्थ व अर्थ। ✓ परिवारण सुरक्षा एवं विविधता संरक्षण, परिवारण समझता एवं समर्थन विकास हेतु वैज्ञानिक, सामाजिक, आर्थिक, प्रशासनिक व वैचारिक नीतियों को स्वरूप प्रदान करने की महत्वपूर्ण शीघ्र को विकसित करना है। ✓ विद्यार्थी को प्रतियोगी प्रतीक्षा के लिए तैयार करना 	
अंकित	02 अंकित	
सुर अंक	अधिकतम अंक- 50, प्रकृतित प्रत्येक - 17	

Sangeet

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Chakraborty

Signature

(Dr. Sangeet Sangeet)

Part-C

Learning Resource

Text Book, Reference Books, Other resources

- Singh J.S., Singh S.P. and Gupta, S.P., "Ecology: Environment Science and Conservation " S Chand publishing, New Delhi (2018)
- Dvoorn, S. and Reemerson, A., "Environmental Law and Policy in India: Cases, Material & Issues" Oxford University Press, India, (2003) 2nd Edition.
- Odum, E.P., "Fundamentals of Ecology", Philadelphia Saunders, (1971)
- Bharucha, Erach., "Environmental studies " Universities Press India Pvt. Ltd. Hyderabad (2014) (Hindi Edition also available)
- Kaurash, Anshika, Kaurash, C.P., "Perspectives In Environmental Studies "New age International Publishers, (2018) 6th Edition.
- Arshana, D. K. Arshana Meera, "A Textbook of Environmental Studies", S. Chand Publishing, New Delhi, (2007)
- National Digital Library (<https://ndl.ildigit.in/ndigit.in/ndigitlib/science>)
- Epe- gubishola (<https://epg.inflibnet.ac.in/Home/Download>)
- NPTEL (<https://nptel.ac.in/course.html>)
- Coursera (<https://www.coursera.com/search?query=environmental-science&page=1>)
- post survey video survey, अध्यात्म शिक्षण संस्थान, दिल्ली (2014)
- external Board video survey अध्यात्म शिक्षण संस्थान, दिल्ली (2006)
- परीक्षा, विद्यार्थी सत्र, अध्यात्म शिक्षण संस्थान (2014)

Suggested open access online course -

- I. The Health Effects of Climate Change (eds)
- II. Climate Change: Financial Risks and Opportunities (eds)
- III. Introduction to Environmental Law and Policy (course)
- IV. Women in environmental biology (course)
- V. Our Earth: It's Climate, History, and Processes (course)
- VI. Ecology, physiology, environmental science (national digital library)

(सि. 0 अर्थात् 07/07/07)

Sangul

Arshana

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Foundation Course: Yoga and Meditation

Part-A: Introduction			
Program: Certificate course	Class: <u>UG</u> / Year	Year: 2021	Session: 2021 - 2022
Subject: Yogic Science			
1.	Course Code	AI-YOSC1F	
2.	Course Title	Yoganaid Meditation (Paper-2)	
3.	Course Type	Foundation Course	
4.	Pre-requisite (If any)	For BA / Year students, this course is compulsory for all.	
5.	Course Learning Outcomes	After studying this course, students will be able to: • Take care of their own Physical Mental emotional, social and spiritual health.	
6.	Credit Value	Theory-2	
7.	Total Marks	Max. Marks: 50	Min. Passing Marks: 17

Part-B: Content of the Course

Total numbers of Lectures (in hours per week): 2 hours per week Total Lectures: 30 hours; L - T - P: 2 - 0 - 0		
Units	Topics	No. of Lectures
I	Introduction to Yoga and Yogic Practices 1. Yoga: Etymology, definitions, aim, objectives and misconceptions 2. Yoga: Its Origin, history and development 3. Rules and regulations to be followed by Yoga Practitioners 4. Introduction to Yoga practices 5. Shatkarma: meaning, purpose and their significance in Yoga Sadhana 6. Introduction to Yogic Loosening practices and Surya Namaskar Key Words: History and Development of Yoga, Shatkarma, Common Yogic Practices.	10
II	Breathing Practices and Pranayama 1. Sectional Breathing (Abdominal, Thoracic and Clavicular)	10

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	<p>2. Yogic Deep Breathing</p> <p>3. Concept of Puraka, Rechaka and Kumbhaka</p> <p>4. Concept of Bandha and Mudra</p> <p>5. Anuloma Viloma/Nadi Shodhana</p> <p>6. Shitali 7. Bhramari</p> <p>Key Words: Sectional breathing, Deep breathing, Bandha & Mudra, Shitali, Bhramari.</p>	
III	<p>Practices leading to Meditation</p> <p>1. Recitation of Pranava Mantra</p> <p>2. Recitation of Hymns, in vocations and prayers</p> <p>3. Antra Man</p> <p>4. Breath Meditation</p> <p>5. Om Dhyana</p> <p>Key Words: Pranav Mantra, Antra Man, Breath Meditation, Om Dhyana.</p>	10

Part-C: Learning Resources

Text Books, Reference Books, Other resources

Suggested Readings:

1. Singh S. P & Yogi Mukesh: Foundation of Yoga, Standard Publication, New Delhi, 2010.
2. Swami Dharendra Brahmachari: Yogasana Vijnana, Dharendra Yoga Publication, New Delhi, 1966.
3. Saraswati, Swami Satyanand: Asana, Pranayama, Mudra, Bandha (APMB), Yoga Publication Trust, Munger, 2013.
4. H. R. Nagendra: Asana, Pranayama, Mudra, Bandha, Swami Vivekananda YogPrakashan, Bangalore, 2002.
5. Ishwar Bhurdwaj: SamiYogasana, Satyam Publishing House, New Delhi, 2018.
6. Shri Rai Singh Chouhan: Mudra Rahasya, Bhartiya Yog Sansthan, New Delhi, 2014.
7. Dr. Vishwanath Prasad Sanha: Dhyana Yoga, Bhartiya Yog Sansthan, New Delhi, 1987.
8. Shri Deshraj: Dhyana Sadhana, Bhartiya Yoga Sansthan, New Delhi, 2015.

Suggestive digital platforms web links:

1. www.nishikeshnathyogshala.com

Suggested equivalent online courses:

1. <https://eashyil.com/nadhyoga-course>
2. <https://theroyalinstitute.org/>

Sangeet

Amrita

Cup

Shri

Part D: Assessment and Evaluation

Maximum Marks: 50

University Examination (Objective) 50

Time: 01.00 Hour

External Assessment: University Examination	Objective questions	50
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	Total	50
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Any Remarks/suggestions:

Sargudh

Alf. Inuit

Cup

Leah

Andrew Page

आधार पाठ्यक्रम : योग एवं ध्यान

योग एवं ध्यान			
प्रोग्राम: सर्टिफिकेट	कक्षा : आठवें प्रथम वर्ष	वर्ष: 2021	सत्र: 2021- 2022
विषय: योग विज्ञान			
1	पाठ्यक्रम का कोड	AI-YOSCIIF	
2	पाठ्यक्रम का शीर्षक	योग एवं ध्यान (एन पाठ2)	
3	पाठ्यक्रम का प्रकार	आधार पाठ्यक्रम	
4	पूर्वनिष्ठा(Perequisite) (यदि कोई हो)	आठवें प्रथम वर्षके छात्रों के लिए आधार पाठ्यक्रम अनिवार्य विषय है।	
5	पाठ्यक्रम अध्यापन की परिणामिताएं(कोर्स लर्निंग आउटकम) (CLO)	इस पाठ्यक्रम का अध्ययन करने के बाद, छात्र निम्न में सक्षम होंगे: • अपने स्वयं के शारीरिक मानसिक स्वास्थ्य, सामाजिक और आध्यात्मिक स्वास्थ्य के विकास में।	
6	क्रेडिट घंटा	2	
7	कुल अंक	अधिकतम अंक: 50	सूचकम उत्तीर्ण अंक: 17
भाग - 1 (अध्यापन की विषयवस्तु)			
आवृत्तियों की कुल संख्या- (प्रति सप्ताह घंटे में): 30 (घंटे प्रति सप्ताह) L-T-P: 2-0-0			
सप्ताह	विषय	आवृत्तियों की संख्या	
1	योग और योगिक अभ्यासों का परिचय 1. योग: व्युत्पत्ति, परिभाषाएं, उद्देश्य, उद्देश्य और कलात्मकताएं 2. योग: इसकी उत्पत्ति, इतिहास और विकास 3. योग अभ्यासकर्ताओं द्वारा वास्तव किए जाने वाले निम्न और विविध 4. योग प्रथाओं का परिचय	10	

Sarguch

Dr. P.

Arto

Arto

Arto

Arto

	<p>5. परीक्षा: योग साधना में अर्थ, उद्देश्य और अर्थका महत्व</p> <p>6. योग-विशेषज्ञताके लिए पूर्व-परिचय का परिचय</p> <p>सात बिंदु (कीवर्ड): योग का इतिहास और विकास, योग में सिद्धांत और प्रथा, सामान्य भौतिक अभ्यास</p>	
II	<p>शारीरिक अभ्यास और शाखायाम</p> <p>1. शारीरिक शाखा (पेट, थोरेटिक और फ्लोरिडिगुलर)</p> <p>2. शारीरिक गहरी शाखा</p> <p>3. शूलक, देहक और कुचक की व्यवहारशा</p> <p>4. शूल और कुचक की व्यवहारशा</p> <p>5. शूलक विनोद/गहरी शोधन</p> <p>6. शूलक (कीवर्ड): शारीरिक</p> <p>सात बिंदु (कीवर्ड): शूलक, देहक और कुचक, शूल और कुचक, शूलक</p>	10
III	<p>शूलक अभ्यास</p> <p>1. शूलक शोध का शोध</p> <p>2. शूलक का शोध, संरचनात्मक और प्रयोगिकी में</p> <p>3. शूलक शोध</p> <p>4. शूलक शोध</p> <p>5. शूलक शोध</p> <p>सात बिंदु (कीवर्ड): शूलक शोध, शूलक शोध, शूलक शोध</p>	10
<p>योग-संबंधितित्त संसाधन संसाधन</p> <p>पाठ्य पुस्तकें, संदर्भ पुस्तकें, अन्य संसाधन</p> <p>अनुसंधित सहायक पुस्तकें / शाखा/शोध पाठ्य संसाधन/शाखा सागरी</p>		

Sargent

AP

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1. सिद्ध एम. पी. श्रीर गोपी नरथः पाठशाला और योग, सर्वशोधनसंस्थान, नई दिल्ली, 2010.
2. स्वामी श्रीरज ब्रह्मचारी: पाठान विमान- श्रीरज योग प्रकाशन, नई दिल्ली, 1966.
3. सरस्वती, स्वामी सत्यानंद: ज्ञान, प्राणायाम, मुद्रा, बंध (APMB), योग प्र- अर टूक, मुंबई, 2013.
4. एच. एच. शर्मा: आसन, प्राणायाम, मुद्रा, बंध, स्वामी विवेकानंद योग प्रकाशन, बंगलौर, 2002.
5. दीपक आर्या: सरल योगासन, बलमन्त्रिभित्त हाउस, नई दिल्ली, 2018.
6. श्री राधे सिद्ध श्रीदान: मुद्रा रहस्य, भारतीय योग संस्थान, नई दिल्ली, 2014.
7. डॉ विद्यानाथ प्रसाद सहा: ज्ञान योग, भारतीय योग संस्थान, नई दिल्ली, 1987.
8. पी. देशराज: ज्ञान साधना, भारतीय योग संस्थान, नई दिल्ली, 2015.

अनुसूचित डिजिटल प्लेटफॉर्मों पर लिंक:

1. www.rishikeshiathyogshala.com

अनुसूचित सामग्री ऑनलाइन पाठ्यक्रम:

1. <https://ashayji.com/hathayoga-course>
2. <https://theyogainstitute.org/>

नाम: _____

अनुसूचितसदस्य नूपांकन लेखियते:

अधिकतम अंक: 50

विश्वविद्यालयीनपरीक्षा (अनुसूचित) अंक:50

समय :	अनुसूचित	50 x 1 = 50
विश्वविद्यालयीन परीक्षा:		कुल अंक: 50
समय- 01.00 घंटे		

कार्य दिनांक: _____

Sangeetha
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