



University of Engineering and Management
Institute of Engineering & Management, Salt Lake Campus
Institute of Engineering & Management, New Town Campus
University of Engineering & Management, Jaipur



Syllabus for BHHA

Subject Name: Advanced Food Production Operations –I **Notes Link: [Food production 4](#)**

Subject Code: BHHA401

Credit: 2

Lecture Hours: 2 per week

Module number	Topic	Sub-topics	Mapping with Industry and International Academia	Lecture Hours	Corresponding Lab Assignment
1	LARDER Kitchen	Introduction to larder work, definition, layout & equipment used in larder kitchen. Larder Work- sausages, aspic, brines, marinades, forcemeats etc. (there types, uses, varieties, methods additives, preservatives) (Terrines, galantines, pate, etc. terms & larder control - common terms used in larder kitchen, Essentials of larder kitchen, devising of larder control, leasing with other departments duties and responsibility of a larder chef.	International Academia: NA NCHMCT model Syllabus https://ihmpusa.net/wp-content/uploads/2023/03/5th-Sem.pdf Industry Mapping: Vocational training with partner Hotels	4	Visit different reputed butchery and make a report on how they manage larder control.

2	SANDWICHES, APPETIZERS AND GARNISHES	types of breads, parts of sandwiches, types of fillings classification of appetizers, example of appetizers, explanation of different garnishes etc.	International Academia: NA NCHMCT model Syllabus https://ihmpusa.net/wp-content/uploads/2023/03/5th-Sem.pdf Industry Mapping: Vocational training with partner Hotels	4	Make a report on modern concept of garnishes.
3	USE OF WINE IN COOKING	Ideal use of wines in cooking, classification of herbs	International Academia: NA NCHMCT model Syllabus https://ihmpusa.net/wp-content/uploads/2023/03/5th-Sem.pdf Industry Mapping: Vocational training with partner Hotels	4	Market survey of wine Points to be considered while market visit – 1. How to identify the best quality product 2. What is the price of different quality product 3. What is the best brand available in the market on this category 4. How to differentiate them

4	Chocolate	Types of chocolate, Tempering of chocolate, drinking chocolate, compound, ganache & Truffle. Chocolate dessert & Garnish.	International Academia: NA NCHMCT model Syllabus https://ihmpusa.net/wp-content/uploads/2023/03/5th-Sem.pdf Industry Mapping: Vocational training with partner Hotels	4	Make a report on modern concept of garnishes.
5	Basic principles of Patisserie	Types of cake, Pastry Dough, Gateaux, Petit Fours, Icing, Pastry, Cream.	International Academia: NA NCHMCT model Syllabus https://ihmpusa.net/wp-content/uploads/2023/03/5th-Sem.pdf Industry Mapping: Vocational training with partner Hotels	4	Make a report on modern concept of garnishes.

Submitted by Prof. Chef. Soumik Bhattacharya & Prof. Chef. Supriya Mishra Dept. of BHM, UEM - IEM, Kolkata, Newtown Campus



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Syllabus for BHHA

Subject Name: Advanced Food Production Lab -I

Subject Code: BHHA491

DIFFERENT CONTINENTAL SPECILISED DELICACIES STARTING FROM SOUP

TILL DESSERT (4 COURSE MENU)

MENU 01 Consommé Carmen Poulet Sauté Chasseur Pommes Loretta Haricots Verts

MENU 02 Bisque D'écrevisse Escalope De Veau viennoise Pommes Batailles Epinards au Gratin

MENU 03 Crème Du Barry Darne De Saumon Grille Sauce paloise Pommes Fondant Petits Pois A La Flamande

MENU 04 Veloute Dame Blanche Cote De Porc Charcuterie Pommes De Terre A La Crème Carottes Glace Au Gingembre

MENU 05 Cabbage Chowder Poulet A La Rex Pommes Marguises Ratatouille

MENU 06 Barquettes Assortis Stroganoff De Boeuf Pommes Persilles Riz Pilaf

MENU 07 Duchesse Nantua Poulet Maryland Croquette Potatoes Banana fritters Corn gallets

MENU 08 Kromeskies Filet De Sols Walweska Pommes Lyonnaise Funghi Marirati

MENU 09 Vol -Au -Vent De Volaille Et Jambon Poulet a la kiev Creamy Mashed Potatoes Butter tossed green peas

MENU 10 Quiche Lorraine Roast Lamb Mint sauce Pommes Parisienne

With 5 Buffets Cold Buffet Hot Continental Hot Indian Buffet Desserts Bread displays

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO1 (Larder Work)	3	3	2	2	2	2	2	2	2	2	1	2
CO2 (Sandwiches, Appetizers & Garnishes)	3	2	3	2	2	1	2	1	3	3	2	2
CO3 (Use of Wine in Cooking)	2	2	3	2	2	3	3	2	2	2	2	2
CO4 (Chocolate & Confectionery)	3	2	3	2	3	1	2	1	2	3	2	2
CO5 (Patisserie Principles)	3	3	3	2	3	2	2	2	3	3	2	3



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Syllabus for BSc in Hospitality & Hotel Administration (BHHA)

Subject Name: Advance F&B Service Operations -I

Notes Link: [F&B 4](#)

Subject Code: BHHA402

Credit: 2

Lecture Hours: 3hours per week

Module number	Topic	Sub-topics	Mapping with Industry and International Academia	Lecture Hours	Corresponding Lab Assignment
1	WINES	A. Definition & History B. Classification with examples Table/Still/Natural Sparkling Fortified Aromatized C. Production of each classification D. Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names) France Germany Italy Spain Portugal E. New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names) USA	International Standards : N/A (NCHMCT MODEL SYLLABUS) https://ihmctanghy.org.in/wp-content/uploads/2020/12/SYLLABUS-FOR-5th-SEMESTER.pdf Industry Mapping: Vocational training with partner hotels		

		Australia India Chile South Africa Algeria New Zealand F. Food & Wine Harmony G. Storage of wines H. Wine terminology (English & French)			
2	APERITIFS	A. Introduction and Definition B. Types of Aperitifs Vermouth (Definition, Types & Brand names) Bitters (Definition, Types & Brand names)	International Standards : N/A NCHMCT MODEL SYLLABUS - https://ihmctanghy.org.in/wp-content/uploads/2020/12/SYLLABUS-FOR-5th-SEMESTER.pdf Industry Mapping: Vocational training with partner hotels		
3	LIQUEURS	A. Definition & History B. Production of Liqueurs C. Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel) D. Popular Liqueurs (Name, color, predominant flavor & country of origin)	International Standards : N/A NCHMCT MODEL SYLLABUS - https://ihmctanghy.org.in/wp-content/uploads/2020/12/SYLLABUS-FOR-5th-SEMESTER.pdf Industry Mapping:		

			Vocational training with partner hotels		
4	PLANNING & OPERATING VARIOUS F&B OUTLET	A. Physical layout of functional and ancillary areas B. Objective of a good layout C. Steps in planning D. Factors to be considered while planning E. Calculating space requirement F. Various set ups for seating G. Planning staff requirement H. Menu planning I. Constraints of menu planning J. Selecting and planning of heavy duty and light equipment K. Requirement of quantities of equipment required like crockery, Glassware, Cutlery - steel or silver etc. L. Suppliers & manufacturers M. Approximate cost N. Planning Décor, furnishing fixture etc.	International Standards : N/A NCHMCT MODEL SYLLABUS - https://ihmctanghy.org.in/wp-content/uploads/2020/12/SYLLABUS-FOR-5th-SEMESTER.pdf Industry Mapping: Vocational training with partner hotels		

5	FUNCTION CATERING I	BUFFETS A. Introduction B. Factors to plan buffets C. Area requirement D. Planning and organization E. Sequence of food F. Menu planning G. Types of Buffet H. Display I. Sit down J. Fork, Finger, Cold Buffet K. Breakfast Buffets L. Equipment M. Supplies N. Check list	International Standards : N/A NCHMCT MODEL SYLLABUS - https://ihmctanghy.org.in/wp-content/uploads/2020/12/SYLLABUS-FOR-5th-SEMESTER.pdf Industry Mapping: Vocational training with partner hotels		
6	FUNCTION CATERING II	BANQUETS A. History B. Types C. Organisation of Banquet department D. Duties & responsibilities E. Sales F. Booking procedure G. Banquet menus BANQUET PROTOCOL - Space Area requirement - Table plans/arrangement - Misc-en-place - Service - Toast & Toast procedures INFORMAL BANQUET - Réception - Cocktail parties - Convention - Seminar - Exhibition - Fashion shows - Trade Fair - Wedding - Outdoor catering	International Standards : N/A NCHMCT MODEL SYLLABUS - https://ihmctanghy.org.in/wp-content/uploads/2020/12/SYLLABUS-FOR-5th-SEMESTER.pdf Industry Mapping: Vocational training with partner hotels		

Submitted by Prof. Ujjwal Basu IEM, Kolkata, Newtown Campus



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Syllabus for BSc in Hospitality& Hotel Administration (BHHA)

Subject Name: Advance Food & Beverage Service Operations -I Lab

Subject Code: BHHA492

Credit: 1

Lecture Hours: 2hours per week

Service of Wines

Task-01 Service of Red Wine

Task-02 Service of White/Rose Wine

Task-03 Service of Sparkling Wines

Task-04 Service of Fortified Wines

Task-05 Service of Aromatized Wines

Task-06 Service of Cider, Perry & Sake

Service of Aperitifs

Task-01 Service of Bitters

Task-02 Service of Vermouths

Service of Liqueurs

Task-01 Service styles – neat/on-the-rocks/with cream/en frappe

Task-02 Service from the Bar

Task-03 Service from Liqueur Trolley

Wine & Drinks List

Task-01 Wine Bar

Task-02 Beer Bar

Task-03 Cocktail Bar

Matching Wines with Food

Task-01 Menu Planning with accompanying Wines

Continental Cuisine

Indian Regional Cuisine

Task-02 Table laying & Service of menu with accompanying Wines

Continental Cuisine

Indian Regional Cuisine

Planning & Operating Food & Beverage Outlets

Class room Exercise

Developing Hypothetical Business Model of Food & Beverage Outlets

Case study of Food & Beverage outlets - Hotels & Restaurants

Function Catering – Banquets

Planning & organizing Formal & Informal Banquets

Planning & organizing Outdoor caterings

Function Catering – Buffets

Planning & organizing various types of Buffet

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO1 (Wines)	3	2	2	2	2	2	2	1	2	3	2	2
CO2 (Aperitifs & Liqueurs)	3	2	2	1	2	2	1	1	2	2	2	2
CO3 (F&B Outlet Planning)	3	3	3	2	3	2	2	2	3	3	3	2
CO4 (Buffets)	3	2	3	2	2	2	2	2	3	3	3	2
CO5 (Banquets)	3	3	3	2	3	2	2	2	3	3	3	3



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Syllabus for BSc in Hospitality & Hotel Administration (BHHA)

Subject Name: Rooms Division Management –I **Note Link:** [Rooms Division 4](#)

Subject Code: BHHA403

Credit: 2

Lecture Hours: 2hours per week

Module number	Topic	Sub-topics	Mapping with Industry and International Academia	Lecture Hours	Corresponding Lab Assignment
1	PLANNING & EVALUATING FRONT OFFICE OPERATIONS	A. Setting Room Rates (Details/Calculations thereof) - Hubbart Formula, market condition approach & Thumb Rule - Types of discounted rates – corporate, rack etc. B. Forecasting techniques C. Forecasting Room availability D. Useful forecasting data ☐ % of walking ☐ % of overstay ☐ % of under stay E. Forecast formula F. Types of forecast G. Sample forecast forms H. Factors for evaluating front office operations	International Standards : N/A (NCHMCT MODEL SYLLABUS) https://ihmgoa.gov.in/uploads/content_files/0_143_1695699282.pdf Industry Mapping: Vocational training with partner hotels		
2	BUDGETING	A. Types of budget & budget cycle B. Making front office budget C. Factors affecting budget planning D. Capital & operations budget for	International Standards : N/A NCHMCT MODEL		

		front office E. Refining budgets, budgetary control F. Forecasting room revenue G. Advantages & Disadvantages of budgeting	SYLLABUS – https://ihmgoa.gov.in/uploads/content_files/0_143_1695699282.pdf Industry Mapping: Vocational training with partner hotels		
3	PROPERTY MANAGEMENT SYSTEM	A. Fidelio / IDS / Shawman B. Amadeus	International Standards : N/A NCHMCT MODEL SYLLABUS - https://ihmgoa.gov.in/uploads/content_files/0_143_1695699282.pdf Industry Mapping: Vocational training with partner hotels		

Submitted by Prof. Suman Barman IEM, Kolkata, Newtown Campus



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Syllabus for BSc in Hospitality & Hotel Administration (BHHA)

Subject Name: Foundation course in Rooms Division Operations Laboratory

Subject Code: BHHA493

Credit: 1

Lecture Hours: 2hours per week

A. Hands on practice of computer applications related to Front Office procedures such as

- ☐ Reservation,
- ☐ Registration,
- ☐ Guest History,
- ☐ Telephones,
- ☐ Housekeeping,
- ☐ Daily transactions

B. Front office accounting procedures

o Manual accounting

o Machine accounting

o Payable, Accounts Receivable, Guest History, Yield Management

C. Role Play

D. Situation Handling

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO1 (Room Rates)	3	2	2	2	2	2	1	1	2	2	3	2
CO2 (Forecasting)	3	3	2	3	2	2	2	1	2	2	2	2
CO3 (Evaluating Operations)	3	3	3	2	2	3	2	2	2	3	2	2
CO4 (Budgeting)	3	2	3	2	2	2	2	2	2	2	3	2
CO5 (PMS)	3	2	3	2	3	2	1	2	2	3	2	3



University of Engineering and Management
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Syllabus for BSc. In Hospitality & Hotel Administration



Subject Name: Travel Documentation
Subject Code: BHHA404

Notes Link:

Credit: 2

Lecture Hours: 24

Module number	Topic	Sub-topics	Mapping with Industry and International Academia	Lecture Hours	Corresponding Lab Assignment
1	Safety Security and Hotels:	Understanding Safety & Security, Differentiation between safety and security, Security Departments in Hotels, Guidelines for Security in Hotels, Best Practices in Indian Hotels, Dealing with Emergencies - Fire, Death, Crisis Management, Disaster Management, The Case of Taj & Oberoi at Mumbai.	International Academia: NA NCHMCT model syllabus: (https://www.kuk.ac.in/lms/syllabus?did=NDY=&sid=NDYy&pn=QkhNQ1Q=) Industry Mapping: Visit different tourism places as a city tour.	6	NA
2	Safety Security and Tourist Destinations :	Understanding the destination images from tourist perspective, Understanding Tourist Security, its importance and impact of tourism industry, Role of the media in influencing consumer perceptions of travel safety, Consumer awareness of travel advisories and their influence on behavior. Challenges with Destinations	International Academia: NA NCHMCT model syllabus:	6	NA

		security in India. Common problems & Challenges with hotel Security. Security issues at airports, railway stations, single woman travellers in India. Tourist Police & Its Role, Role of Ministry of Govt of India, UNWTO Guidelines/ Advises on Safety and Security, International Issues on Tourist Security, Role of insurance in the travel industry	(https://www.kuk.ac.in/lms/syllabus?did=NDY=&sid=NDYy&pn=QkhNQ1Q=) Industry Mapping: Visit different tourism places as a city tour.		
3.	Travel Documentation:	Introduction to Travel Documentation, Documentation required while leaving and entering into India. Passport its types and procedures to obtain an Indian passport, Currency Regulations and Concept of Basic Travel Quota (BTQ), Custom Regulations, Health Certificates, Insurance and Immigration.	NCHMCT Syllabus: https://www.kuk.ac.in/lms/syllabus?did=NDY=&sid=NDYy&pn=QkhNQ1Q=		

4.	Understanding VISA and Permits	Understanding the concept of VISA its types, Categories in which India give Visa to foreign tourists. Visa Requirements and procedure to obtain tourist visa for Singapore, UK, USA and Australia. Restricts and Special area permits for foreign tourists in India and their procedures to obtain. VISA on Arrival Scheme of Govt of India	International Academia: NA NCHMCT model syllabus: (https://www.makautwb.ac.in/syllabus/Bachelor%20of%20Travel%20and%20Tourism%20Management%20(BT%20TM)-01.08.2018.pdf) Industry Mapping: Visit different tourism places as a city tour.	6	NA
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Syllabus for BHHA

Subject Name: Hospitality Marketing Management
Subject Code: BHHA405

Notes Link: [HMM4](#)

Credit: 1

Lecture Hours: 2 per week

Module number	Topic	Sub-topics	Mapping with Industry and International Academia	Lecture Hours	Corresponding Lab Assignment
1	Strategic Management: An Introduction	Strategic thinking Vs Strategic management Vs Strategic planning, Meaning of strategic management, concept of strategy, policy and strategy, strategy and tactic, Strategy and strategic plan, Nature of strategic plan, nature of strategic decisions, approaches to strategic decision making, levels of strategies, The strategic management process, strategic management: merits and demerits	International Academia: NCHMCT-prescribed syllabus: chrome-extension://efaidnbmnnnibpcaipcgclclefindmkaj/https://www.rccmindore.com/wp-content/uploads/2021/04/Strategic-Management.pdf Industry Mapping:	5	NA

2	Mission, Objectives, Goals and Ethics	What is mission, concept of goals, Integration of individual and organization goals: A Challenge, How Objectives are pursued, how are mission and objectives are formulated, why do mission and objective change, vision mission, objectives, goals and Strategy: Mutual relationships, core of strategic management: vision A-must, ethics and strategy	International Standards NCHMCT Model syllabus: chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://www.rccmindore.com/wp-content/uploads/2021/04/Strategic-Management.pdf	5	NA
3	External environment: Analysis and appraisal	Concept of environment, environmental analysis and appraisal, why environmental scanning and analysis, component of environment, SWOT: A tool of environment analysis, techniques of environmental search and analysis, ETOP: A technique of diagnosis, decision making on environmental information.	AICTE prescribed syllabus: chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://www.rccmindore.com/wp-content/uploads/2021/04/Strategic-Management.pdf Industry Mapping:		NA
4	Organisational change and innovation:-	Planned and unplanned change, causes or forces of organisational change, managing planned change, choosing a change strategy, creativity and innovation in organisations, organizational creativity and innovation process, learning organisation	International Standards : AICTE prescribed syllabus: chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://www.rccmindore.com/wp-content/uploads/2021/04/Strategic-Management.pdf	6	NA

Industry Mapping:

5	Generic competitive strategy:-	Generic vs. competitive strategy, the five generic competitive strategy option, offensive vs. defensive strategy, Corporate strategy:- Concept of corporate strategy , offensive strategy, defensive strategy, scope and significance of corporate strategy	International Standards: AICTE prescribed syllabus: chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://www.rccmindore.com/wp-content/uploads/2021/04/Strategic-Management.pdf Industry Mapping:	6	NA
6	Strategic evaluation and control:-	Evaluation of strategy and strategic control, why strategy evaluating, criteria for evaluation and the evaluation process, strategic control process, types of external controls.	AICTE prescribed syllabus: chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://www.rccmindore.com/wp-content/uploads/2021/04/Strategic-Management.pdf Industry Mapping:	4	

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO1 (Strategic Management Concepts)	3	3	2	2	2	2	2	2	2	2	2	2
CO2 (Mission, Vision, Ethics)	3	3	2	2	2	3	2	3	2	2	2	3
CO3 (Environmental Analysis & SWOT)	3	3	3	3	2	2	2	2	2	2	2	3
CO4 (Organizational Change & Innovation)	3	3	3	2	2	2	3	2	2	2	2	3
CO5 (Competitive & Corporate Strategy)	3	3	3	2	2	2	3	2	2	2	3	3

CO6 (Strategic Evaluation & Control)	3	3	3	3	2	2	2	2	2	3	3	3
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**Submitted by Prof. Suman Barman Dept. of UEM-BHM, IEM*