

VANITA VISHRAM WOMEN'S UNIVERSITY

(Managed By: Vanita Vishram, Surat)

1st Women's University of Gujarat



**VANITA VISHRAM
WOMEN'S UNIVERSITY**
— SURAT —

SCHOOL OF VOCATIONAL STUDIES

DEPARTMENT OF HOSPITALITY AND TOURISM MANAGEMENT

B.VOC. HOSPITALITY AND TOURISM MANAGEMENT (HONORS)

SYLLABUS

AS PER NEP-2020

W.E.F 2023-24



INDEX

| | | |
|----|--|----|
| 1 | Preamble – VVWU | 3 |
| 2 | Salient Features | 4 |
| 3 | Introduction of the Program | 5 |
| 4 | Program Specific Outcomes (PSO) | 6 |
| 5 | Program Highlights: | 7 |
| 6 | Scheme of Assessment | 8 |
| 7 | Credit Structure | 11 |
| 8 | Course Structure – Paper Titles SEMESTER 1 | 12 |
| 9 | Teaching and Evaluation Scheme for B.VOC academic year 2023-24 | 13 |
| 10 | Syllabus: Semester 1 | 15 |
| 11 | Teaching Methodology | 63 |
| 12 | Glossary | 66 |



1 PREAMBLE – VVWU

Vanita Vishram Women's University (VVWU) is the First-ever Women's University of Gujarat approved by the Government of Gujarat under the provisions of the Gujarat Private Universities Act, 2009. It is a university committed to achieve Women's Empowerment through Quality Education, Skill Development, and by providing employment opportunities to its girl students through its model curriculum, integration of technology in pedagogy and best-in-class infrastructure. The focus is on prioritizing practical component and experiential learning supported through academia-industry linkages, functional MoUs, skill development training, internships etc. It aims at providing opportunities to the girl students for holistic development and self-reliance.

VISION

Empowerment of women through quality education and skill development, so as to make them strong pillars of stability in the society.

MISSION

To provide Education & Professional Training to all women for their all-round development, so as to enable them to become economically independent and socially empowered citizens.



2 SALIENT FEATURES

- Based on NEP-2020 & CBCS
- Interdisciplinary as well as multidisciplinary.
- Practical-oriented, skill-based & vocation-based.
- Based on experiential learning.
- Greater exposure to internship, hands-on training, project work, field work, presentation etc.
- Mode of teaching shall be Offline
- Qualified & Competent Faculty Members for effective teaching-learning
- Employment-Generating course



3 INTRODUCTION OF THE PROGRAM

It has been a long-felt necessity to align higher education with the emerging needs of the economy so as to ensure that the graduates of higher education systems have adequate knowledge and skills for employment and entrepreneurship. The higher education system has to incorporate the requirements of various industries in its curriculum, in an innovative and flexible manner while developing a holistic and well- groomed graduate.

The University Grants Commission (UGC) has launched a scheme on skills development based higher education as part of college/university education, leading to Bachelor of Vocation (B.Voc.) Degree Programme with multiple exits such as Certificate, Diploma and Degree.

The B.Voc. programme is focused on universities and colleges providing undergraduate studies which would also incorporate specific job roles along with broad based general education. This would enable the graduates completing B.Voc. to make meaningful participation in accelerating India's economy by gaining appropriate employment, becoming entrepreneurs and creating appropriate knowledge.

The undergraduate program in Hospitality and Tourism Management is a four-year degree program that is designed so as to provide the students with quality education and equip them with tools to work effectively in this dynamic industry. The course design is such that it will enable them to develop technical as well as managerial skills and guide them to ultimately realize their true calling. Students will be facilitated to become industry ready with diverse career opportunities across the globe.



Programme Objectives (PO)

- PO 1. To impart skill-based knowledge which will enable them to become industry ready.
- PO 2. To strengthen the in-field practical knowledge of the students by providing them hands-on experimentation, project work and field work.
- PO 3. To develop capability of thinking, understanding/analyzing, and interpreting and solving problems to meet the needs of industries related to Hospitality and Tourism.
- PO 4. To make learners understand the responsibilities towards mankind and the environment.
- PO 5. To make students capable of finding entrepreneurship opportunities for betterment of society, environment.

4 PROGRAM SPECIFIC OUTCOMES (PSO)

Upon completion of the B.Voc. Hospitality and Tourism Management (Hons), the students would:

- PSO 1. Students will be equipped with the skills and knowledge that are essential for functioning in the hospitality, tourism, and its allied businesses
- PSO 2. Students will develop professional behavior and competencies in handling workplace situations, maintaining guest/customer services and nurturing professional relationships
- PSO 3. Students will also develop a range of leadership skills and abilities such as motivating others, leading changes, working in teams, and resolving conflicts.
- PSO 4. Students will be able to communicate confidently and effectively in community as well as industry
- PSO 5. Students will develop competencies that will enable them to start entrepreneurial ventures in the areas of Hospitality & Tourism.



5 PROGRAM HIGHLIGHTS:

| | | | | | | | |
|-------------------------------------|---|--------|--------|--------|--------|--------|--------|
| Course Level | UG | | | | | | |
| Program | Bachelors in Vocation | | | | | | |
| Duration | 3 years (6 semesters) | | | | | | |
| Examination Type | Semester system (1-6 semesters) | | | | | | |
| Intake | 40 | | | | | | |
| Eligibility | 10 + 2 any stream | | | | | | |
| Mapping between POs and PSOs | | PSO 1. | PSO 2. | PSO 3. | PSO 4. | PSO 5. | PSO 6. |
| | PO 1. | | | | | | |
| | PO 2. | | | | | | |
| | PO 3. | | | | | | |
| | PO 4. | | | | | | |
| | PO 5. | | | | | | |
| Job Positions | Hotelier, Banquet Manager, Event Designer/Planner/Manager, Tour Planners, Front Office Executive, Entrepreneurs, Catering Manager | | | | | | |



6 SCHEME OF ASSESSMENT

Following is the scheme of assessment followed by the university –

| Weightage (%) | Continuous Comprehensive Evaluation (CCE) (50%) | Semester End Evaluation (SEE) (50%) |
|---------------|---|--|
| 100% | A.20%= Internal Exam B.10%+10%= Thread 1 + Thread 2 =(1.Assignments 2. Projects 3. Field Work 4. Quiz 5. Group discussion 6. Role Play 7. Lab record/ Lab performance/ Lab Work 8. Seminar/ Class performance, Poster presentation 9. Viva-voice 10. Book-review or Article review 11. Case Studies 12. Class test 13. Report writing 14. Any other as per the requirements of the subject C. 10% Attendance | Semester End Evaluation Theory /Practical Exams Whole Syllabus |



7 CREDIT STRUCTURE

Proposed UG Credit structure for UG -2023

According to Curriculum and Credit Framework for Undergraduate Programme

| Semester | Major | Minor | Multi-Disciplinary | Ability Enhancement Course (AEC) | Skill Enhancement Course (SEC) | Bhartiya knowledge system (BKS)/Value Added Courses (VAC) | RP/OJT | Dissertation | Total |
|--------------------|-----------|-----------|--------------------|----------------------------------|--------------------------------|---|-----------|--------------|------------|
| 1 | 8 | 4 | 4 | 2 | 2 | 2 | - | - | 22 |
| 2 | 8 | 4 | 4 | 2 | 2 | 2 | - | - | 22 |
| 3 | 12 | - | 4 | 2 | 2 | 2 | - | - | 22 |
| 4 | 12 | 4 | - | 2 | 2 | 2 | - | - | 22 |
| 5 | 12 | 8 | - | - | 2 | - | - | - | 22 |
| 6 | 12 | 4 | - | 2 | 4 | - | - | - | 22 |
| Total | 64 | 24 | 12 | 10 | 14 | 8 | - | - | 132 |
| 7 | 12 | 4 | - | - | - | - | 6 | - | 22 |
| 8 | 12 | 4 | - | - | - | - | 6 | - | 22 |
| Total | 24 | 8 | - | - | - | - | 12 | - | 44 |
| Grand Total | 88 | 32 | 12 | 10 | 14 | 8 | 12 | 12 | 176 |

* If the student wants to exit after 2nd/ 4th Sem and wants a certificate/Diploma respectively, she should complete an internship of 4 credits (60 hrs)

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SURAT

SCHOOL OF VOCATIONAL STUDIES

DEPARTMENT OF HOSPITALITY AND TOURISM MANAGEMENT

B.VOC. HOSPITALITY AND TOURISM MANAGEMENT

SEMESTER 1

SYLLABUS

AS PER NEP-2020

(W.E.F 2023-24)



8 COURSE STRUCTURE – PAPER TITLES SEMESTER 1

| Integrated (UG) Course structure for year – 2023 | | | | | | | | | |
|--|--|--|--|--|--------------------------|--------------------------------------|--|----------------------|-------|
| Se m | Major | Minor | Multi- Disciplinary | Ability Enhanceme nt Compulsor y (AEC) | Skill based (SEC) | Value Added Courses VAC/BKS | Summer Internship / Project/ Online Course | Disse rtatio n | Total |
| 1 | Introduction to Hospitality & Tourism Management-I (2Th+2 Pr) | Event Management-I/ Resource Management-I (2Th+2 Pr) | Entrepreneursh ip Development/ Marketing & Merchandizing 4 (Th) | Functional English-I (2Th) | Life Skill I 2(Pr) | Bharatvarsh a (BKC) (2 Th) | | | 22 |
| | Food and Beverage Operations -I (2Th+2 Pr) | | | | | | | | |



9 TEACHING AND EVALUATION SCHEME FOR B.VOC ACADEMIC YEAR 2023-24

| Semester | Course Code | Course Category | Course Title | Teaching Scheme | | Examination Scheme | | | | | | | | | | | | | | | Total Credit |
|----------|-------------|-----------------|--|-----------------|-----------|--------------------|--------------|--------|------|---------|-----------|---------|-----------------|--------|------|---------|------|---------|-----------------|-------|--------------|
| | | | | | | Theory | | | | | Practical | | | | | Total | | | | | |
| | | | | Contact Hours | | | Total Credit | Credit | CCE | | SEE | | | Credit | CCE | | SEE | | | Total | |
| | | | | Theory | Practical | Total | | | Max. | Passing | Max. | Passing | CCE+SEE Passing | | Max. | Passing | Max. | Passing | CCE+SEE Passing | | |
| I | HT-M-201-1C | Major | Introduction to Hospitality & Tourism Management -I (TH) | 2 | - | 2 | 2 | 2 | 25 | 9 | 25 | 9 | 18 | - | - | - | - | - | - | 50 | 4 |
| | | | Introduction to Hospitality & Tourism Management -I (Pr) | - | 4 | 4 | 2 | - | - | - | - | - | - | 2 | 25 | 9 | 25 | 9 | 18 | 50 | |
| | HT-M-202-1C | Major | Food & Beverage Operations-I (TH) | 2 | - | 2 | 2 | 2 | 25 | 9 | 25 | 9 | 18 | - | - | - | - | - | - | 50 | 4 |
| | | | Food & Beverage Operations-I (Pr) | - | 4 | 4 | 2 | - | - | - | - | - | 2 | 25 | 9 | 25 | 9 | 18 | 50 | | |
| | HT-E-201-1C | Minor | Event Management -I (TH) | 2 | - | 2 | 2 | 2 | 25 | 9 | 25 | 9 | 18 | - | - | - | - | - | - | 50 | 4 |



| | | | | | | | | | | | | | | | | | | | | | |
|------------|--------------------|-----------------------------|---|---|---|---|---|----|----|----|----|----|---|---|----|---|----|---|----|-----|---|
| | | Event Management -I (Pr) | - | 4 | 4 | 2 | - | - | - | - | - | - | - | 2 | 25 | 9 | 25 | 9 | 18 | 50 | |
| MDC-201-1C | Multi-Disciplinary | Entrepreneurship management | 4 | - | 4 | 4 | 4 | 50 | 18 | 50 | 18 | 36 | - | - | - | - | - | - | - | 100 | 4 |
| AEC-201-1C | AEC | Functional English-I | 2 | - | 2 | 2 | 2 | 25 | 9 | 25 | 9 | 18 | - | - | - | - | - | - | - | 50 | 2 |
| SEC-201-1C | SEC | Life-Skills | - | 4 | 4 | 2 | - | - | - | - | - | - | - | 2 | 25 | 9 | 25 | 9 | 18 | 50 | 2 |
| IKS-201-1C | IKS | Bharatvarsh | 2 | - | 2 | 2 | 2 | 25 | 9 | 25 | 9 | 18 | - | - | - | - | - | - | - | 50 | 2 |



10 SYLLABUS: SEMESTER 1

EFFECTIVE FROM ACADEMIC YEAR 2023-24

VANITA VISHRAM WOMEN'S UNIVERSITY, SURAT
SCHOOL OF VOCATIONAL STUDIES
Department of Hospitality & Tourism Management
B.VOC Hospitality & Tourism Management
FY B.VOC
Semester I

HT-M-201-1C: INTRODUCTION TO HOSPITALITY & TOURISM MANAGEMENT-I (MAJOR)

Credit 2 (TH)

Contact Hour per week 2

Outline of the Course:

| | |
|--------------------------|---|
| Course type | Theory |
| Purpose of Course | The students are required to be aware of the basic concepts of Hospitality and Tourism Industry and hence this course will provide them the knowledge of the same. |
| Course Objective | CO 1. To introduce the students to the Hospitality Industry and its evolution over a period. CO 2. To make them understand about various forms of Lodging Management Association and Hotels, revenue sources CO 3. To make them understand the basic concepts of travel and tourism |



| | |
|-----------------------------------|---|
| | CO 4. To make them learn about the components, characteristics, and importance of tourism |
| Minimum weeks per Semester | 15 (Including Class work, examination, preparation, holidays etc.) |
| Last Review /Revision | - |
| Prerequisite | Nil |
| Teaching Methodology | Class Room Teaching, Practical training, role plays, discussion, and Assignment |
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |

**Course Content:**

| | Particulars | % Weightage of Unit | Minimum Nos. of Hours |
|----------|---|--------------------------------|----------------------------------|
| 1 | Introduction of Hospitality Industry Concept and definition of Hospitality, hotels Origin and History and Modern Evolution of Hospitality Industry Lodging Management Association Hospitality Ethics Hotel organization Types of hotels Revenue sources of Hotels | 50 % | 15 |
| 2 | Introduction of Tourism Industry Concept and definition of tourism Concept of Leisure and Business Changing facets of tourism Different approaches to study of tourism Tourism Characteristics Components of tourism Comprehensive classification of traveler Travel Motivators Significance of tourism Factors influencing the Growth of Tourism in India and World Forms of Tourism | 50% | 15 |



| | | | |
|--|--------------|-------------|-----------|
| | Total | 100% | 30 |
| REFERENCE | | | |
| Core references: | | | |
| John Walker (2017), "Introduction to Hospitality Industry, Pearson Education Limited, England. | | | |
| Sudhir Andrews, Front Office Management and Operations- Textbook , Tata McGraw Hill Publishing Company Ltd | | | |
| Bhatia, A.K. Tourism Development Principles and Practices, Sterling Publishers, 2005. | | | |
| Kamre, K.K. Basics of Tourism: Theory, Operation and Practice, Kanishka Publishers, 2006. | | | |
| Rania, C.L. and Raina A.K. Fundamentals of Tourism Principles and Practices, Kanishka Publisher, 2005. | | | |

COURSE OUTCOMES:

Upon successful completion of the course,

| | |
|-------|--|
| CO 1. | The students will understand the concepts of Hospitality Industry and its evolution over a period |
| CO 2. | The students will understand various forms of Lodging Management Association and Hotels, revenue sources |
| CO 3. | The students will understand the basic concepts of travel and tourism |
| CO 4. | The students will learn about the components, characteristics, and importance of tourism |



COURSE OUTCOMES MAPPING

| Unit No. | Title of the Unit | Course Outcomes | | | |
|----------|--------------------------------------|-----------------|------|------|------|
| | | CO 1 | CO 2 | CO 3 | CO 4 |
| 1 | Introduction of Hospitality Industry | | | | |
| 2 | Introduction of Tourism Industry | | | | |

COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
|-----|------|------|------|------|------|
| CO1 | | | | | |
| CO2 | | | | | |
| CO3 | | | | | |
| CO4 | | | | | |

**HT-M-201-1C: INTRODUCTION TO HOSPITALITY & TOURISM MANAGEMENT-I (MAJOR)****Credit 2 (Pr)****Contact Hour per week 4****Outline of the Course:**

| | |
|-----------------------------------|---|
| Course type | Practical |
| Purpose of Course | The students are required to learn the basic concepts of the front office department along with the competencies required to work at the front office. They are also supposed to understand the concepts of geography and mapping of the tourism regions. |
| Course Objective | CO1. To make the students aware of the Front office department CO2. To make them learn the basic competencies and etiquettes required to work at Front Office department CO3. To make them understand the fundamentals of destination geography CO4. To make them learn mapping of major tourism regions |
| Minimum weeks per Semester | 15 (Including Class work, examination, preparation, holidays etc.) |
| Last Review /Revision | - |
| Prerequisite | Nil |
| Teaching Methodology | Class Room Teaching, Practical training, role plays, discussion, and Assignment |



| | |
|--------------------------|---|
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |
|--------------------------|---|

Course Content:

| Units | Particulars | % Weightage of Unit | Minimum Nos. of Hours |
|--------------|---|----------------------------|------------------------------|
| 1 | An overview of Front Office Department a) Front office Department: layout, hierarchy, functions, equipment's, coordination with other departments, Front office forms b) Competencies and basic etiquettes of Front Office Professional (Smile, Grooming & Hygiene) and Basic Etiquettes (Attitude, Self-Discipline, Courtesy) | 50 % | 30 |
| 2 | Mapping Techniques for Tourism a) Destination Geography Fundamentals: Earth – Latitude and Longitude – Continents of the World - The Oceans - International Date Line - Understanding GMT - 24 hrs Time Clock - World Time Zones b) Mapping of major tourism regions: Western Hemisphere (North America, Central America, South America) - Eastern Hemisphere (Asia, Africa, Australia, and Oceania) | 50 % | 30 |
| | Total | 100% | 30 |

**REFERENCE****Core references:**

1. Sudhir Andrews, Front Office Management and Operations- Textbook , Tata McGraw Hill Publishing Company Ltd
2. Sidhartha, K. and S. Mukherjee (2009), “Geography through Maps”, Kisalaya Publications Pvt. Limited, New Delhi
3. Oxford Student Atlas for India, (2022) Fourth Edition, Oxford University Press

COURSE OUTCOMES:

Upon successful completion of the course,

| | |
|-------|---|
| CO 1. | Students will be aware of the Front office department |
| CO 2. | Students will gain the knowledge of basic competencies and etiquettes required to work at Front Office department |
| CO 3. | Students will understand the fundamentals of destination geography |
| CO 4. | Students will learn about mapping of major tourism regions |

COURSE OUTCOMES MAPPING

| Unit No. | Title of the Unit | Course Outcomes | | | |
|----------|--|-----------------|------|------|------|
| | | CO 1 | CO 2 | CO 3 | CO 4 |
| 1 | An overview of Front Office Department | | | | |
| 2 | Mapping Techniques for Tourism | | | | |



COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
|-----|------|------|------|------|------|
| CO1 | | | | | |
| CO2 | | | | | |
| CO3 | | | | | |
| CO4 | | | | | |

**HT-M-202-1C: FOOD & BEVERAGE OPERATIONS-I (MAJOR)****Credit 2 (Th)****Contact Hour per week 2****Outline of the Course:**

| | |
|--------------------------|--|
| Course type | Theory |
| Purpose of Course | The students will gain an understanding on how to be responsible for overseeing the daily operations of a food and beverage establishment. This includes managing staff, creating menus, controlling inventory and food costs, ensuring customer satisfaction, and maintaining high food quality and hygiene standards. |
| Course Objective | CO1. To make the students aware of the origin of Food and Beverage Service Industry and the functioning of the department CO2.To introduce them to basic French terminology used in the industry CO3.To make the students learn about the layout and significance of the food and beverage service area as well as ancillary departments. CO4. To enable the students to learn about different food and beverage service styles |



| | |
|-----------------------------------|---|
| Minimum weeks per Semester | 15 (Including Class work, examination, preparation, holidays etc.) |
| Last Review /Revision | - |
| Prerequisite | Nil |
| Teaching Methodology | Class Room Teaching, Practical training, role plays, discussion, and Assignment |
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |

**Course Content:**

| Units | Particulars | % Weightage of Unit | Minimum Nos. of Hours |
|--------------|--|------------------------------------|--------------------------------------|
| 1 | <p>Introduction to Food and Beverage Service</p> <ul style="list-style-type: none">a) Origin of Food Service Industryb) Types and classification of F&B Establishmentsc) French terms in F&B serviced) Food and Beverage Department-Staff Organization, Duties and Responsibilities, Attributes of a good personnele) Interdepartmental relationships <p>Layout, Functioning and Profiling of Service Areas and Ancillary Departments</p> <ul style="list-style-type: none">a) F&B Service Areas Specialty Restaurants, Coffee Shop, Cafeteria, Fast Food, Grill Room, Banquets, Bar, Vending Machines, Discotheque b) Ancillary departments<ul style="list-style-type: none">i. Pantryii. Food pick-up areaiii. Storeiv. Linen roomv. Kitchen stewarding | 50 % | 15 |



| | | | |
|----------|---|-------------|-----------|
| 2 | <p>Food and Beverage Service Methods</p> <p>a) Table service – English/Silver, American, French, and Russian</p> <p>b) Self-service – Buffet & Cafeteria.</p> <p>c) Specialized service – Gueridon, Tray, Trolley, Lounge, room etc.</p> <p>d) Single point service, Take away, Vending Kiosks, Food Court and Bar.</p> <p>e) Types of meals</p> <p>a. Breakfast-Introduction, service methods</p> <p>b. Brunch, Lunch, Hi-tea, Dinner, Supper</p> | 50 % | 15 |
| | Total | 100% | 30 |

REFERENCE

Core references:

1. Sudhir Andrews, Food and Beverage Management- Textbook, TATA McGraw Hill Company
2. R.K. Arora, Food Service and Catering Management, APH Publishing Co. rp.

Reference books:

1. Vijay Dhawan, Food And Beverage Services, Frank Bros. co. publishers LTD
2. D.R. Lillcrap , Food and Beverage, Edward Arnold Pub. LTD.

Web contents:



COURSE OUTCOMES:

Upon successful completion of the course

| | |
|-----|--|
| CO1 | Students will gain knowledge about the origin of Food and Beverage Service Industry and the functioning of the department |
| CO2 | Students will have knowledge of the basic French terminology used in the industry |
| CO3 | Students will learn about the layout and significance of the food and beverage service area, methods as well as ancillary departments. |

COURSE OUTCOMES MAPPING

| Unit No. | Title of the Unit | Course Outcomes | | | |
|----------|--|-----------------|------|------|------|
| | | CO 1 | CO 2 | CO 3 | CO 4 |
| 1 | Introduction to Food and Beverage Service | | | | |
| 2 | Layout, Functioning and Profiling of Service Areas and Ancillary Departments | | | | |
| 3 | Food and Beverage Service Methods and ancillary areas | | | | |



COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 | PSO6 |
|-----|------|------|------|------|------|------|
| CO1 | | | | | | |
| CO2 | | | | | | |
| CO3 | | | | | | |

**HT-M-202-1C: FOOD & BEVERAGE OPERATIONS-I (MAJOR)****Credit 2 (Pr)****Contact Hour per week 4****Outline of the Course:**

| | |
|-----------------------------------|---|
| Course type | Practical |
| Purpose of Course | To make the students learn about the layout and significance of food and beverage service area as well as ancillary departments |
| Course Objective | CO 1. To make the students aware of Culinary History. CO 2. To introduce them to food pre-preparation and preparation. CO 3. To enable them to make stocks, soups, sauces and salads. CO 4. To introduce them to Indian Regional Cuisines. |
| Minimum weeks per Semester | 15 (Including Class work, examination, preparation, holidays etc.) |
| Last Review /Revision | June 2023 |
| Prerequisite | Nil |
| Teaching Methodology | Class Room Teaching, Practical training, role plays, discussion, and Assignment |
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |

**Course Content:**

| Units | Particulars | % Weightage of Unit | Minimum Nos. of Hours |
|--------------|---|------------------------------------|--------------------------------------|
| 1 | <p>Introduction to Cookery</p> <ul style="list-style-type: none">a) Culinary History, Aims and Objectives of Cookingb) Personal Hygiene , Food Safetye) Introduction to various types of commodities (Physical Characteristics, weight & volume conversion, yield testing, etc.) <p>Introduction to Pre-preparation of food</p> <ul style="list-style-type: none">a) Pre-preparation methods- washing, peeling, paring, cutting, grating, grinding, sieving, blanching, marinating, sproutingb) Mixing methods- beating, blending, folding, kneading, creaming, pressing, stirring, and rubbing in.c) Cooking methods-wet and dry methods of cookingd) Different types of cuts- julienne, jardinière, Macedonians, brunoises, paysans, mignonette, dices, cubes, shred, mirepoix (Demonstration and simple applications) | 50% | 30 |
| 2 | <p>Stock, Soup & Salad</p> <ul style="list-style-type: none">a) Definition and classificationb) Preparation of Stocks- White, Brown | 50% | 30 |



| | | | |
|---|---|-------------|-----------|
| | c) Preparation of Soup and Salad- Cole slaw, Potato salad, Beetroot salad, green salad, Fruit salad, Consommé Indian Regional Cuisine a) Punjabi b) Gujarati c) Kashmiri d) South Indian e) Goan f) Bengali g) Maharashtraian h) Mughlai i) Rajasthani | | |
| | Total | 100% | 60 |
| REFERENCE | | | |
| Core references: 1. B. Srilakshmi, Food Science, New Age International Publisher 2. Dr. M Swaminathan, Food & Nutrition (VOL I & II), Bappco | | | |
| Reference books: 1. Thangam .P , Modern Cookery Volume I and II, Orient Longman publisher, 5 th ed | | | |
| Web contents: | | | |

**COURSE OUTCOMES:**

Upon successful completion of the course

| | |
|-----|--|
| CO1 | Students will have knowledge of Culinary History, Introduction to various commodities and standardized recipes |
| CO2 | Students will gain knowledge of pre-preparation, mixing and cooking methods. |
| CO3 | Students will gain knowledge of how to prepare stocks, soups, sauces, and salads. |
| CO4 | Students will gain knowledge of how to prepare Indian Regional Cuisines. |

COURSE OUTCOMES MAPPING

| Unit No. | Title of the Unit | Course Outcomes | | | |
|----------|--|-----------------|------|------|------|
| | | CO 1 | CO 2 | CO 3 | CO 4 |
| 1 | Introduction to cookery | | | | |
| 2 | Pre-preparation, mixing and cooking methods | | | | |
| 3 | Preparation of stocks, soups, sauces and salads. | | | | |
| 4 | Preparation of Indian Regional Cuisines. | | | | |



COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 | PSO6 |
|-----|------|------|------|------|------|------|
| CO1 | | | | | | |
| CO2 | | | | | | |
| CO3 | | | | | | |
| CO4 | | | | | | |

**HT-E-201-1C: Event Management-I (MINOR)****Credit 2 (Th)****Contact Hour per week 2****Outline of the Course:**

| | |
|-----------------------------------|--|
| Course type | Theory |
| Purpose of Course | The course will give an overview of the basic concepts of Event Management along with event planning and event concepts |
| Course Objective | <p>CO 1. To make the students aware of the basic concepts of Event Management</p> <p>CO 2. To make the students understand how events can be planned</p> <p>CO 3. To make the students understand the event costing, canvassing etc.</p> <p>CO 4. To make the students understand pre-event responsibilities and code of ethics.</p> |
| Minimum weeks per Semester | 15 (Including Class work, examination, preparation, holidays etc.) |
| Last Review /Revision | - |
| Prerequisite | Nil |
| Teaching Methodology | Class Room Teaching, Practical training, role plays, discussion, and Assignment |



| | |
|--------------------------|---|
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |
|--------------------------|---|

**Course Content:**

| Units | Particulars | % Weightage of Unit | Minimum Nos. of Hours |
|--------------|--|--------------------------------|--------------------------------------|
| 1 | An overview of Event Management: a) Definition of Events b) Need and Importance of Event Management c) Key Steps to Successful Events d) Characteristics and Complexities of Events e) Checklist for different Events f) Size and Types of Events g) Five C's of event management Conceptualization, Costing, Canvassing, Customization, Carrying out h) Advantages of events- to the Organizer, Event Planner, Participants, Economy and Society | 50 % | 15 |
| 2 | Event planning a) Event Planning Principles b) Key Competencies c) Pre-event responsibilities d) Legal issues e) Negotiations f) The Uniform Commercial Code g) The International Contractual Consideration h) Code of ethics | 50 % | 15 |



| | | | |
|--|--------------|-------------|-----------|
| | Total | 100% | 30 |
| REFERENCE | | | |
| Core references: | | | |
| 1. Lynn Van Der Wagen and Brenda R. Carlos, Event Management for Tourism, Cultural, Business and Sporting Events Pearson Education Inc, ISBN 978-81-7758-065-5 | | | |
| 2. Sandeep Sharma Event Planning and Management Aadi Publications, ISBN: 9789380902289, 9380902289 | | | |
| Reference books: | | | |
| 1. Purnima Kumari Event Management Anmol Publications Pvt. Ltd., ISBN: 9788126149759, 8126149752 | | | |
| 2. Savita Mohan Event Management and Public Relations Enkay Publishing House, ISBN: 9789380995205, 93809952052. | | | |
| Web contents: | | | |

**COURSE OUTCOMES:**

Upon successful completion of the course

| | |
|-----|--|
| CO1 | The students will be aware of the basic concepts of Event Management |
| CO2 | The students will understand how the events can be planned |
| CO3 | The students will understand the event costing, canvassing etc. |
| CO4 | The students understand pre-event responsibilities and code of ethics. |

COURSE OUTCOMES MAPPING

| Unit No. | Title of the Unit | Course Outcomes | | | |
|----------|--|-----------------|------|------|------|
| | | CO 1 | CO 2 | CO 3 | CO 4 |
| 1 | An overview of Event Management | | | | |
| 2 | Event planning | | | | |
| 3 | Event costing & canvassing | | | | |
| 4 | Pre-event responsibilities and code of ethics. | | | | |



COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
|-----|------|------|------|------|------|
| CO1 | | | | | |
| CO2 | | | | | |
| CO3 | | | | | |
| CO4 | | | | | |

**HT-E-201-1C: Event Management-I (MINOR)****Credit 2 (Pr)****Contact Hour per week 4****Outline of the Course:**

| | |
|--------------------------|---|
| Course type | Practical |
| Purpose of Course | The course will give an overview of the basic concepts of Event Management along with event design and staging and make students industry ready. |
| Course Objective | <p>CO 1. To make the students aware of the basic concepts of Event Management and how events can be planned.</p> <p>CO 2. To make the students understand the event concept, design, staging and basic operations</p> <p>CO 3. To make the students conceptualize and execute the event</p> |
| Minimum weeks | 15 (Including Class work, examination, preparation, holidays etc.) |



| | |
|------------------------------|---|
| per Semester | |
| Last Review /Revision | - |
| Prerequisite | Basic concepts of Event Management |
| Teaching Methodology | Class Room Teaching, Practical training , role plays, discussion and Assignment |
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |



Course Content:

| Units | Particulars | % Weightage of Unit | Minimum Nos. of Hours |
|-------|---|---------------------|-----------------------|
| 1 | Event Concept, Design and Staging a) Principles of Event Concepts b) Creating themes for events c) Selection of event site d) Event timeline e) Event budget f) Protocol and staging of events g) Event Operations: Registration, Seating Arrangements, Documentation, Sponsors, Organizers, Customers & Guests, Service quality management, Supervision, Presentation, Catering and Hospitality, Transportation, Teleconferencing, Recording & Publishing, Press Relations, Audio-Visual Arrangements, Use of Films, Videos, CDs, etc. | 50 | 30 |
| 2 | Conceptualization and execution of events Students will plan, organize and execute events in teams. They will then evaluate their event and submit a report. | 50 % | 30 |
| | Total | 100% | 60 |

REFERENCE

Core references:

- Lynn Van Der Wagen and Brenda R. Carlos, Event Management for Tourism, Cultural,



Business and Sporting Events Pearson Education Inc, ISBN 978-81-7758-065-5

4. Sandeep Sharma Event Planning and Management Aadi Publications, ISBN: 9789380902289, 9380902289

Reference books:

- 1.Purnima Kumari Event Management Anmol Publications Pvt. Ltd., ISBN: 9788126149759, 8126149752
2. Savita Mohan Event Management and Public Relations Enkay Publishing House,ISBN: 9789380995205, 93809952052.

Web contents:

COURSE OUTCOMES:

Upon successful completion of the course

| | |
|-----|--|
| CO1 | The students will be aware of the basic concepts of Event Management |
| CO2 | The students will understand how the events can be planned |
| CO3 | The students will understand the event concept, design, staging and basic operations |
| CO4 | The students will be able to conceptualize and execute the event |



COURSE OUTCOMES MAPPING

| Unit No. | Title of the Unit | Course Outcomes | | | |
|----------|---|-----------------|------|------|------|
| | | CO 1 | CO 2 | CO 3 | CO 4 |
| 1 | An overview of Event Management | | | | |
| 2 | Event planning | | | | |
| 3 | Event Concept, Design and Staging | | | | |
| 4 | Conceptualization and execution of events | | | | |

COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
|-----|------|------|------|------|------|
| CO1 | | | | | |
| CO2 | | | | | |
| CO3 | | | | | |
| CO4 | | | | | |

**MDC-201-1C: ENTREPRENEURSHIP DEVELOPMENT (MULTIDISCIPLINARY)****Credit 4 (Th)****Contact Hour per week 4****Outline of the Course:**

| | |
|-----------------------------------|---|
| Course type | Theory |
| Purpose of Course | The course will give an overview of the techniques and basic concepts to start the business and Students will become well equipped and confident in starting their own entrepreneurial ventures |
| Course Objective | <p>CO 1. to make the students aware of the fundamentals of Entrepreneurship</p> <p>CO 2. To make them identify the business opportunity</p> <p>CO 3. To make them aware of small business management</p> <p>CO 4 To make them aware of the institutional support system for entrepreneurs</p> |
| Minimum weeks per Semester | 15 (Including Class work, examination, preparation, holidays etc.) |
| Last Review /Revision | - |
| Prerequisite | Nil |
| Teaching Methodology | Class Room Teaching, Practical Training, Presentations and Class Assignments |



| | |
|--------------------------|---|
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |
|--------------------------|---|

Course Content:

| Units | Particulars | % Weightage of Unit | Minimum Nos. of Hours |
|--------------|---|------------------------------------|--------------------------------------|
| 1 | Introduction to Entrepreneur and Entrepreneurship a) Meaning and evolution of the term 'Entrepreneurship' b) Factors influencing entrepreneurship c) Intrapreneur and Entrepreneur d) Characteristics and Types of Entrepreneurs e) Barriers to Entrepreneurship f) Role of Entrepreneurship in Economic Development | 25 | 15 |
| 2 | Business Opportunity Identification a) Idea Generation and Evaluation b) Feasibility Analysis c) Preparation of Business Model d) Identify a business opportunity in your environment and develop a Business Model | 25 | 15 |
| 3 | Small Business Management a) Introduction and Significance of Small Business b) Porter's 5-Forces Model c) Selection of Process and Technologies d) Optimization of Cost and Growth Strategies e) Importance of Ethics | 25 | 15 |



| | | | |
|----------|--|-------------|-----------|
| 4 | Institutional Support System a) Regulatory Institutions b) Entrepreneurship, Technical, Marketing and Financial Support Agencies c) Various Grant Schemes d) Government Schemes for Women Entrepreneurs | 25 | 15 |
| | Total | 100% | 60 |

REFERENCE**Core references:**

1. Nishith Dubey, Entrepreneurship Development, PHI Limited.
2. S. Anil Kumar, Entrepreneurship Development, New Age International Publishers
3. Robert D. Hisrich, Entrepreneurship, McGraw Hill
4. Poornima Charantimath, Entrepreneurship Development and Small Business Enterprise, Pearson Education India

COURSE OUTCOMES:

Upon successful completion of the course

| | |
|-----|--|
| CO1 | The students will be introduced to the fundamentals of Entrepreneurship |
| CO2 | The students will be able to identify the business opportunity |
| CO3 | The students will be aware of small business management |
| CO4 | The students will be aware of the institutional support system for entrepreneurs |



COURSE OUTCOMES MAPPING

| Unit No. | Title of the Unit | Course Outcomes | | | |
|----------|---|-----------------|------|------|------|
| | | CO 1 | CO 2 | CO 3 | CO 4 |
| 1 | Introduction to Entrepreneur and Entrepreneurship | | | | |
| 2 | Business Opportunity Identification | | | | |
| 3 | Small Business Management | | | | |
| 4 | Institutional Support System | | | | |

COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
|-----|------|------|------|------|------|
| CO1 | | | | | |
| CO2 | | | | | |
| CO3 | | | | | |
| CO4 | | | | | |

**AEC-201-1C: FUNCTIONAL ENGLISH-I (AEC)****Credit 2****Contact Hour per week 2****Outline of the Course**

| | |
|-----------------------------------|---|
| Course type | Theory |
| Purpose of Course | To equip individuals with the necessary language skills and confidence to communicate effectively in English, enabling them to succeed academically, professionally, and in various social settings |
| Course Objective | CO 1. Utilize their knowledge of functional English effectively for communicative purposes. CO 2. Learn language in authentic contexts. CO 3. Use English efficiently for routine. CO 4. Sharpen receptive skills for better comprehension by providing authentic resources. Make students understand how the development of these skills will lead to their holistic development. |
| Minimum weeks per Semester | 15 (Including Class work, examination, preparation, holidays etc.) |
| Last Review / Revision | - |
| Pre-requisite | Elementary knowledge of English Language. |
| Teaching Methodology | Class Room Teaching, Discussion and Assignment |



| | |
|--------------------------|---|
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |
|--------------------------|---|

Course Content

| Unit No. | Title of the Unit | % Weightage of Unit | Minimum Nos. of Hours |
|-----------------|---|----------------------------|------------------------------|
| 1 | Functional Grammar (Practical) <ul style="list-style-type: none">• Parts of Speech and Functions in sentence structure• Transitivity and its impact on sentence structure• The Theme-Rheme framework in English | 34 | 10 |
| 2 | Introduction to Receptive Skills <ul style="list-style-type: none">• Concept and Characteristics of Listening• Types of Listening• Barriers to listening• Introduction to the Reading Skills• Concept and Characteristics of Reading• Skimming Vs Scanning | 33 | 10 |
| 3 | Receptive Skills (Practical) <ul style="list-style-type: none">• Listening to the Conversation/ Debate/ Lectures/ Speeches/ Songs• Listening practice as per Cambridge IELTS Module• Reading for Various Purposes (summarizing/ comprehending/ re-producing) | 33 | 10 |

**REFERENCES:**

- "An Introduction to Functional Grammar" by M. A. K. Halliday and Christian M. I. M. Matthiessen
- "Functional English Grammar: An Introduction for Second Language Teachers" by Michael A. K. Halliday and Ruqaiya Hasan
- Gupta, S.C. English Grammar & Composition. Arihant Publication. 2022.
- Mitra, Barun K. Personality Development and Soft Skills. Oxford University Press, 2015.
- Wren and martin. English Grammar. MB publication, 2022.
- Ur, Penny. Teaching Listening Comprehension. Cambridge University Press
- Teaching Listening and Speaking : From Theory to Practice <https://www.professorjackrichards.com/wp-content/uploads/teaching-listening-and-speaking-from-theory-to-practice.pdf>

COURSE OUTCOMES

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

| | |
|------|---|
| CO 1 | Enable themselves to comprehend ideas clearly and accurately with listening and reading skills. |
| CO 2 | Gain confidence in an academic and professional context. |
| CO 3 | Analyze and improve language skills. Prepare themselves better for placements and beyond. |

COURSE OUTCOMES MAPPING

| Unit No. | Unit Name | Course Outcomes | | |
|----------|----------------------------------|-----------------|-----|-----|
| | | CO1 | CO2 | CO3 |
| 1 | Functional Grammar (Practical) | | | |
| 2 | Introduction to Receptive Skills | | | |
| 3 | Receptive Skills (Practical) | | | |



COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 | PSO6 | PSO7 |
|------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|
| CO1 | | | | | | | |
| CO2 | | | | | | | |
| CO3 | | | | | | | |

**SEC-201-1C: LIFE SKILLS-I (SEC)****Credit 2 (PR)****Contact Hour per week 4****Outline of the Course:**

| | |
|-----------------------------------|--|
| Course type | Practical |
| Purpose of Course | Students will develop skills that will add value to their life as well as careers |
| Course Objective | CO 1. To make the students aware of important skills that will be valuable in day-to-day life CO 2. To train them in developing skills that will be beneficial in professional life |
| Minimum weeks per Semester | 15 (Including Class work, examination, preparation, holidays etc.) |
| Last Review /Revision | - |
| Prerequisite | Nil |
| Teaching Methodology | Class Room Teaching, Practical training, role plays, discussion, and Assignment |
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |

**Course Content:**

| Units | Particulars | % Weightage of Unit | Minimum Nos. of Hours |
|-------------------------|---|------------------------------------|--------------------------------------|
| 1 | Learning to Know <ul style="list-style-type: none">• Problem Solving Skills• Creativity and Critical Thinking• Human Values | 50 % | 15 |
| 2 | Learning to Be <ul style="list-style-type: none">• Awareness of Self• Goal Setting• Interpersonal Skills• Stress Management• Time Management | 50 % | 12 |
| | Total | 100% | 30 |
| REFERENCE | | | |
| Core references: | | | |
| 1. | | | |



Reference books:

Web contents:

COURSE OUTCOMES:

Upon successful completion of the course

| | |
|-----|--|
| CO1 | Students will develop some fundamental life skills |
| CO2 | Students will develop the much-needed skills as a preliminary preparation to enter the professional world. |

COURSE OUTCOMES MAPPING

| Unit No. | Title of the Unit | Course Outcomes | |
|----------|-------------------|-----------------|------|
| | | CO 1 | CO 2 |
| 1 | Learning to Know | | |
| 2 | Learning to Be | | |



COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 | PSO6 |
|-----|------|------|------|------|------|------|
| CO1 | | | | | | |
| CO2 | | | | | | |

**IKS-201-1C: BHARATVARSHA (IKS)****Credit 2 (TH)****Contact Hour per week 2****Outline of the Course:**

| | |
|-----------------------------------|--|
| Course type | Theory |
| Purpose of Course | Students will acquire knowledge regarding the primitive life and cultural status of the people of ancient India. They can gather knowledge about the society, culture, religion and political history of ancient India. They will also acquire the knowledge of changing socio-cultural scenarios of India. |
| Course Objective | On completion of the course students are expected to Acquire the skills of critical thinking, rational enquiry, effective communication, and exploring the relationship between the past and the present while remaining sensitive to the larger historiographical debates that are important in the study of human society. |
| Minimum weeks per Semester | 15 (Including Class work, examination, preparation, holidays etc.) |
| Last Review /Revision | - |
| Prerequisite | Nil |



| | |
|-----------------------------|---|
| Teaching Methodology | Class Room Teaching, Practical training, role plays, discussion and Assignment |
| Evaluation Method | 50% Continuous Comprehensive Evaluation (CCE) 50% Semester End Examination (SEE) |

Course Content:

| Units | Particulars | % Weightage of Unit | Minimum Nos. of Hours |
|------------------|--|------------------------------------|--------------------------------------|
| 1 | The Concept of Bharat Varsha a) Understanding of Bharat Varsha b) Indian conception of time and space c) Indian Literature: Ved, Vedanga, Upanishads, Epics, Jain, and Buddhist Literature, Smritis and Purana | 50% | 15 |
| 2 | Indian Knowledge Tradition, Art and Culture a) Salient features of Indian Art & Culture b) Indian educational system c) The concept of Vasudhaiva Kutumbakam : Man, Family, Society and world d) Polity and governance | 50% | 15 |
| | Total | 100% | 60 |
| REFERENCE | | | |



Core references:

1. A.I Basham: The Wonder that was India, Rupa, Delhi 1994
2. A.S Altekar, Education in Ancient India, Nand Kishore & Bros, Varanasi 1944
3. Balbir Singh Sihag: Kautilya: The true founder of Economics, Vitasta Publishing Pvt. Ltd, Delhi, 2014
4. Bhagvadatt: वृहद् भारत का इतिहास, प्रणव प्रकाशन, नई दिल्ली Dharampal: The Beautiful Tree, Other India press, Delhi 1995
5. Faith Robertson Elliott: Gender Family and Society, St. Martin press, New York,1996 G. Arrhenius: Evolution for space Govind Chandra Pandey
6. भारतीय संस्कृत, तहंदी ग्रंथअकादमी, भोपाल, 2008
7. Govind Chandra Pandey: वैतदक संस्कृत, लोक भारती प्रकाशन, तदल्ली
8. Kapil Dev Dwivedi: वेदो मेतवज्ञान, तवश्वाभारती अनुसंधान पररषद, 2014
9. Narendra Mohan: भारतीय संस्कृत, प्रभात प्रकाशन, तदल्ली, 2011
10. Omprakash Pandey: दृष्टव्या जगत कायताथथ, प्रभात प्रकाशन, तदल्ली 2005 Radha Kumud Mookerji: Indian Shipping, Pub. South Asia Books, 1999
11. Rajbali Pandey: भारतीय पुरातलपी, लोक भारती प्रकाशन, इलाहबाद, 1998

Reference books:



1. Vasudev Sharan Aggarwal: पातणनी कालीन भारतवषथ, पृथ्वी प्रकाशन वाराणसी
2. Vishambhar Sharan Pathak: देश के अतभधान , पूवाथसंस्थान, गोरिपुर,1992
3. Will Durant: The Story of civilization, five communication, US, Jan. 1993(11 Vol)
4. R.K Mookherjee: The Fundamental Unity of India

COURSE OUTCOMES:

Upon successful completion of the course

| | |
|-----|---|
| CO1 | The students will be introduced to the concept of Bharat Varsha |
| CO2 | The students will understand the conception of time and space |
| CO3 | The students will be able to understand Indian educational system |
| CO4 | The students will be aware of the concept of Vasudhaiva Kutumbakam : Man, Family, Society and world |

COURSE OUTCOMES MAPPING

| Unit No. | Title of the Unit | Course Outcomes | | | |
|----------|------------------------------|-----------------|------|------|------|
| | | CO 1 | CO 2 | CO 3 | CO 4 |
| 1 | Concept of Bharatvarsha | | | | |
| 2 | Conception of time and space | | | | |
| 3 | Indian educational system | | | | |



| | | | | | |
|---|---|--|--|--|--|
| 4 | concept of Vasudhaiva Kutumbakam : Man, Family, Society and world | | | | |
|---|---|--|--|--|--|

COURSE ARTICULATION MATRIX

| | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
|-----|------|------|------|------|------|
| CO1 | | | | | |
| CO2 | | | | | |
| CO3 | | | | | |
| CO4 | | | | | |



11 TEACHING METHODOLOGY

A teaching method comprises the principles and methods used by teachers to enable student learning. In order to achieve its objective of focused process- based learning and holistic development, the teacher/faculty may use a variety of knowledge delivery methods:

11.1 Lectures/Class works:

Lectures should be designed to provide the learners with interesting and fresh perspectives on the subject matter. Lectures are the most effective way of developing interest in a subject as it requires the teacher and student to come face to face. The teacher has an opportunity to understand the perspectives of the learners and build on it. Lectures should be interactive and may be supported by various tools like the use of maps, models, presentations etc.

Classwork has the ability to enhance relationships between teachers and students. Create goal-oriented tasks for students to prepare and enable self-learning.

11.2 Discussions/ Seminars/Presentation:

Discussions / seminars / presentations are critical components of learning and can be used as a platform for students to be creative and critical with old and new ideas. Besides developing critiquing skills, arriving at consensus on various real-life issues and discussion groups lead to innovative problem-solving and ultimately to success.

11.3 Case Studies/ Self-Study:

A case study is a story about how something exists within a real-world context that is created by carefully examining an instance. It is an in-depth study of a particular situation rather than a sweeping theoretical statement. It may also be in the form of 'success case studies' and 'failure case studies' from the industry. 'Best practice case studies' provide a great insight to the learner about his chosen profession. This method helps the student to internalize a concept instead of just learning it from a book.



11.4 Role-Play

Role Play is a make-believe representation of some real-life event, carried out in order to help participants get better at managing the event itself. In hospitality, Role Play is a very effective teaching method as it provides a perspective to the learner and leads to a greater empathetic understanding.

11.5 Guided Practice

It is a method in which a teacher provides effective instructions or demonstration of a new skill which is followed by direct practice by the student under the supervision of the trainer. It allows the teacher to monitor the outcome of the learning and adjust according to the pace of the student. It gives a chance to each student to exhibit his grasp of a new skill by doing an activity or exercise under teacher's supervision. In hospitality education, Guided Practice can play a key role in food production training or in learning food and beverage service skills.

11.6 Project Based Learning (PBL)

In this method students investigate problems, complex questions and challenging tasks. This method also provides opportunities for group learning activity where skills like leadership, communication, problem solving and creativity can be learnt. In hospitality education, PBL may have a wide variety of usage including industrial projects, research projects, projects on specific regional cuisine or international cuisine or wine regions and so on.

11.7 Peer Group Training

This teaching methodology is unique in its way as the senior students who have completed their internships take up the role of training their junior peers under the supervision of the faculty. They teach them about industry SOP's and skill sets needed to function in the real world.

11.8 Study Tours/Field Trips

Study tours and field trips are always a welcomed change for students that give them an opportunity to move out of traditional classroom settings and explore and interact with the real world.



11.9 Flipped Classroom

A flipped classroom is a type of blended learning where students are introduced to content at home and practice working through it at college. This is the reverse of the more common practice of introducing new content at school, then assigning homework and projects to complete by the students independently at home.

11.10 Debates and Group Discussion

In order to break the monotony of classroom teaching, interactive methods like debates and group discussions are always beneficial as it gives an opportunity to think critically and stay updated with the latest trends of the industry.

11.11 ASSIGNMENTS:

Assignments not only help students overcome their fear and stress but also help them learn more interesting facts about the subjects which are part of their syllabus.

11.12 TEAM WORK:

Teamwork based projects challenge the student to apply the technical knowledge they gain in college to solve meaningful and complex problems. Positive collaboration in the form of team work is critical in the classroom environment, for which it is necessary to transcend one's prejudices and predilections so as to achieve the desired outcomes. In the process of teamwork, learners will acquire the skills of managing knowledge acquisition and other collaborative learners, thereby understanding how to incorporate and balance personalities.

12.13 Debates and Group Discussion

In order to break the monotony of classroom teaching, interactive methods like debates and group discussions are always beneficial as it gives an opportunity to think critically and stay updated with the latest trends of the industry.



12 GLOSSARY

Empowered - make (someone) stronger and more confident, especially in controlling their life and claiming their rights.

Entrepreneurship- The activity of setting up a business or businesses and taking on financial risks in the hope of profit.

Experiential Learning- It is a process of education through experience, followed by reflection on that experience.

General Course – These are diverse subjects that are offered to the students apart from the core subjects. They help in developing varied skills and knowledge of the learners.

Holistic- A holistic approach means to provide support that looks at the whole person, not just their mental health needs. The support should also consider their physical, emotional, social and spiritual wellbeing.

MoU- A memorandum of understanding (MoU) is a type of agreement between two (bilateral) or more (multilateral) parties. It expresses a convergence of will between the parties, indicating an intended common line of action.

NOS: National Occupational Standards

Pedagogy- The art, science, or profession of teaching.

Skill Course - Skill course consists of subjects that are designed to provide the students with the targeted training they need to gain the knowledge and abilities necessary to fulfill the specific requirements of any job positions.
