

Mahatma Education Society's
Pillai HOC College of Arts, Science & Commerce (Autonomous)
Rasayani

Affiliated to University of Mumbai

NAAC Accredited with "A+" Grade in cycle II
ISO 9001:2015 Certified



SYLLABUS

Bachelor of Science in Hospitality Studies

S. Y. B. Sc. Hospitality Studies

As per National Education Policy 2020
Academic Year 2026-27



Mahatma Education Society's

College Code: 870

PILLAI HOC COLLEGE OF ARTS, SCIENCE & COMMERCE

Pillai HOCL Educational Campus, HOC Colony, Rasayani, Via. Panvel, Dist. Raigad. Pin 410207

Tel: 02192 - 669000 / 01 / 02 / 03 / 04 / 05 / 06 / 07 / 08 / 09 Website : www.phcasc.ac.in Email : phcasc@mes.ac.in

(NAAC Accredited 'A+' Grade , CGPA – 3.26 in Cycle 2 & ISO 9001:2015 Certified)

Affiliated to the University of Mumbai, Approved by Government of Maharashtra

(AUTONOMOUS COLLEGE)

Sr.No.	Name	Designation	Signature
1	Ms. Chetak Ghegadmal	Head of the Department	
2	Dr. Rinkoo Shantnu	Principal	
3	Mr. Binit Kumar	Vice -Principal	
4	Ms. Darshana Sail	Member	
5	Ms. Swapnali Pawar	Member	
6	Mr. Sachin Patil	Member	
7	Dr. Wilson Lukose	Vice Chancellor Nominee	
8	Dr. Jayant Kathe	Subject Expert	
9	Dr. Ketan Chande	Subject Expert	
10	Chef. Juliano Rodrigues	Industry Representative	
11	Ms. Srushti Patil	Alumni Representative	

Introduction

Hospitality Studies is a dynamic and multidisciplinary field that focuses on the art of delivering exceptional service and creating memorable experiences for guests. It encompasses a wide range of sectors including hotels, restaurants, resorts, travel and tourism, events, cruise lines, and various other service-oriented industries. The program is designed to equip students with both theoretical knowledge and practical skills required to excel in a global hospitality environment.

The course emphasizes operational expertise in areas such as food production, food and beverage service, front office operations, housekeeping management, and customer relationship handling. Along with technical proficiency, Hospitality Studies also nurtures essential soft skills like communication, teamwork, problem-solving, leadership, creativity, and cultural awareness. These competencies are vital in an industry that revolves around people, service quality, and guest satisfaction.

Moreover, the field prepares students to adapt to emerging trends such as sustainable tourism, digital transformation, global service standards, and innovative hospitality concepts. Through internships, industrial visits, live training, and hands-on practical's, students gain real-world exposure that strengthens their professional foundation.

Overall, Hospitality Studies opens the door to diverse career opportunities across national and international platforms, shaping individuals into confident, skilled, and service-oriented professionals capable of thriving in one of the world's fastest-growing industries

Programme Outcomes (POs)

PO. No.	PO Title	POs in brief
PO1	Fundamental Knowledge Acquisition	Graduates will demonstrate a comprehensive and foundational knowledge of their chosen discipline along with an awareness of interdisciplinary connections.
PO2	Critical Thinking and Analytical Reasoning	Graduates will be able to analyse complex problems, synthesize data from multiple sources (qualitative and quantitative), and employ logical reasoning to formulate well-supported conclusions and arguments.
PO3	Effective Communication	Graduates will exhibit proficiency in both written and oral communication, articulating ideas clearly, persuasively, and ethically to diverse audiences
PO4	Problem Solving	Graduates will possess the ability to identify, formulate, and design solutions for real-world problems in their professional or social contexts, applying relevant theoretical knowledge and practical skills.
PO5	Information and Digital Literacy	Graduates will demonstrate the capability to locate, evaluate, and effectively use information from various sources, and utilize modern tools and Information and Communication Technology (ICT) for professional and academic tasks.
PO6	Research Skills and Scientific Temperament	Graduates will develop a sense of inquiry and research methodology, including the ability to design experiments (where applicable), collect and analyse data, and interpret results while maintaining scientific rigor and intellectual honesty.
PO7	Ethical Reasoning and Professional Integrity	Graduates will recognize ethical dilemmas, commit to professional and academic ethics, and demonstrate an understanding of moral and social responsibilities in their personal and professional conduct.
PO8	Employability and Professional Skills	Graduates will acquire the necessary job-ready skills, managerial competencies, and professional values to secure gainful employment or pursue advanced education in their respective fields.
PO9	Environmental and Sustainability Consciousness	Graduates will understand the importance of environmental conservation and sustainable development, displaying responsibility toward ecological challenges and advocating for healthy environmental practices.
PO10	Life-Long Learning	Graduates will develop the capacity for independent and self- directed learning to continuously upgrade their knowledge and skills, enabling them to adapt to rapid technological and societal changes.
PO11	Civic and Social Responsibility	Graduates will act as responsible citizens with an informed awareness of constitutional values, engaging proactively in community development and addressing social needs.
PO12	Empathy and Social Intelligence	Graduates will be able to cultivate and demonstrate affective, interpersonal, social and emotional intelligence.

Programme Specific Outcomes (PSOs)

PSOs. No.	PSO Title	PSOs in brief
PSO1	Hospitality Operational Competence	Hospitality Operational Competence - Graduates will demonstrate strong technical and practical skills in core hospitality operations including food production, food and beverage service, front office operations, and housekeeping management while applying culinary creativity, food safety, and hygiene standards as per industry requirements.
PSO2	Customer Service and Professionalism	Customer Service and Professionalism - Students will exhibit excellent guest service skills, professional communication, problem-solving abilities, teamwork, and ethical conduct, enabling them to deliver quality guest experiences and adapt effectively to real hospitality work environments.
PSO3	Hospitality Management and Digital Competency	Hospitality Management and Digital Competency - Graduates will apply managerial and technological skills such as planning, organizing, staffing, leadership, cost and inventory control, decision-making, and use of hospitality technologies like PMS, POS systems, and reservation software to support efficient hospitality operations.
PSO4	Entrepreneurship and Sustainable Hospitality Practices	Entrepreneurship and Sustainable Hospitality Practices - Students will develop entrepreneurial thinking, leadership capabilities, and sustainable hospitality practices, including responsible resource management, waste reduction, eco-friendly operations, and ethical tourism.

Evaluation Pattern

Marking Code	Marking Scheme
A	50 Marks Semester End Exam, 50 Marks Continuous Assessment (distributed within 15 Marks Class Test, 15 Marks Presentation & Assignment, 10 Marks Online Quiz, 10 Marks Attendance & Class Participation)
B	50 Marks Semester End Exam
C	100 marks Continuous Assessment (distributed within 30 Marks Class Test, 30 Marks Presentation & Assignment, 30 Marks Online Quiz, 10 Attendance & Class Participation)
D	50 Marks of Continuous Assessment (distributed within 15 Marks Class Test, 15 Marks Presentation & Assignment, 10 Marks Online Quiz, 10 Marks Attendance & Class Participation)
E	50 Marks Practical Examination (distributed within 30 Marks Practical Module 1 & 2, 10 Marks Journal, 10 Marks Viva)

Course Structure

Semester III

Course Code	Course Type	Course Title	Theory/ Practical	Marks	Credits	Lectures / Week	Evaluation Pattern
HUSHS201	Major	Quantity Food Production	Theory	100	1	1	A
HUSHS205	Major - Practical	Practical (HUSHS201)	Practical	50	2	4	E
HUSHS202	Major	Principles of Beverage Production & Service	Theory	100	1	1	A
HUSHS206	Major - Practical	Practical (HUSHS202)	Practical	50	2	4	E
HUSHS203	Major	Intermediate Room Division management	Theory	100	1	1	A
HUSHS207	Major - Practical	Practical (HUSHS203)	Practical	50	2	4	E
HUSHS204	Minor	Food Science and Nutrition	Theory	100	3	3	A
HUOE205	Multidiscip linery/OE	MKCL Course Social Media Marketing	Theory	50	3	3	D
HUAEC201	AEC	हिन्दी भाषा : व्यावहारिक प्रयोग	Theory	50	2	2	D
HUFP201	FP	Field Project	Theory	50	2	3	C
HUCC201	CC	NSS	Theory	50	2	2	
Total				750	21		**

Abbreviations:

SEC: Skill Enhancement Course

AEC: Ability Enhancement Course

VAC: Value Added Course

VEC: Value Education Course

OE: Open Elective

CC: Co-Curricular

SEMESTER III

BOS	Hospitality Studies				
Course	Quantity Food Production (Theory)				
Course Code	HUSHS201	Level	5.0		
		Type	Theory	Practical	Total
Semester	III	Credits	1	2	3
Type	Major	No of Teaching Hours	15	60	75
Evaluation Pattern	Total Marks	Semester End	Continuous	Practical	
	150	50	50	50	

Learning Objectives	
1	To develop requisite culinary skills in various aspects of Quantity Food Production (QFP) with emphasis on Regional Indian Cuisines

Course Outcomes	
After successful completion of this course, students would be able to: -	
CO1	Understand and apply the principles of menu planning and production for volume feeding across various institutional catering sectors.
CO2	Identify appropriate kitchen equipment and explain their usage, selection criteria, and maintenance in quantity food establishments.
CO3	Apply techniques of indenting, purchasing, and storage for bulk food production with effective inventory control.
CO4	Analyse regional Indian cuisines, evaluate traditional spice blends, gravies, masalas, and factors influencing local food habits.
CO5	Recognize and use Indian culinary terms relevant to professional bulk kitchen operations.

Modules at Glance

Module No.	Content	No. of Hours	CO Mapping
I	Volume Feeding, Equipment, Indenting, Purchase And Store Procedures	15	CO1, CO2, CO3, CO4, CO5
II	Indian Cookery, Indian Culinary Terms	60	CO1, CO2, CO3, CO4, CO5
		75	

Syllabus

Module No.	Content	No. of Lectures
1	<p>VOLUME FEEDING: Explore the principles of cooking for large groups, covering Menu Planning – special emphasis on Quantity Food Production, including menu planning for various service sectors. Types of Institutional & Industrial Catering (Hospitals, Airlines, Railways, Corporate, Welfare, Defence, Outdoor Catering, Theme Dinner, and Food Festival.) Parameters of Quantity Menu Planning</p>	4
2	<p>INDENTING, PURCHASE AND STORE PROCEDURES: Indenting Principles of Indenting, Quantities / Portions for Bulk Production, Conversion of Recipes for Indenting, Practical difficulties involved in Indenting. Introduction to Purchasing, Purchasing Techniques Duties of Purchase Officer & Store Keeper – Inventory Management & Stock Rotation,</p>	3
3	<p>INDIAN COOKERY: Spices, Blends and Gravies. Introduction to Regional Cooking, Factors affecting eating habits. Heritage Regional Commodities, Spices & Masalas (Wet & Dry). Geographical location, Historical background, Availability of raw material (seasonal), Equipment and fuel (special), Staple diet, Speciality Cuisine, Food prepared for festivals and occasions of the following states: - Andhra Pradesh/ Hyderabad, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala/ Malabari, Madhya Pradesh, Maharashtra/ Malwani, North Eastern States, Punjab, Rajasthan, Tamilnadu/ Chettinad, Uttar Pradesh/ Dum & Avadh/ Lucknawi, Also Communities/ Styles such as : Parsee, Bohra. Indian Culinary Terms</p>	7
Case Study Scenario		
M1	<p>Case Study 1: Corporate Catering A company cafeteria serves 1,200 employees daily. The chef plans a simple, balanced menu suitable for bulk cooking. Indenting is done daily based on portion calculations. Raw materials are purchased in bulk and stored using FIFO. Issue: Fluctuating demand and wastage Solution: Proper planning, accurate indenting, and inventory control</p>	
M2	<p>Case Study 2: Hospital Catering A hospital kitchen prepares meals for patients with special diets like diabetic and cardiac. Menu planning focuses on nutrition and hygiene. Indenting is done as Issue: Frequent diet changes and emergency demand Solution: Flexible menu planning and strict stock management</p>	

References Book

1. Thangam Philips - Modern Cookery Vol. 1- Orient Longman - 1997
2. Victor Cererem, Ronald Kinton, David Foskett - Practical Cookery - Aodder & Stoughton – 1999
3. David R. Stevenson - Basic Cookery - Stanley Thornes (Publishes) Ltd. –1991
4. Mohini Sethi, Surjeet Malhan - Catering Management (An Integrated Approach) - Wiley Easter Limited - 1993.
5. Robert Bradnock - India Handbook - Footprint Handbook - 2000.

Semester End Evaluation (50 Marks)

Time: 2 Hr

Paper Pattern

Question No.	Questions	Total Marks : 50
Q1	Subjective Questions (3x5) with internal choice	15
Q2	Descriptive Questions (3x5) with internal choice	15
Q3	Short answer question (3x5) with internal choice	15
Q4	Case Study	05
	Total Marks	50

Practical Syllabus

Sr. No	List of Practical	No. of Lectures	CO Mapping
PRACTICAL MENUS			
1	Andhra Pradesh/ Hyderabad	20	CO1
2	Bengal & North Eastern States		CO1
3	Goa		CO1
4	Gujarat		CO2
5	Parsi		CO2
6	Bohra	20	CO2
7	Karnataka		CO3
8	Kashmir		CO3
9	Kerala/ Malabari		CO3
10	Maharashtra/ Malvani		CO4
11	Punjab	20	CO4
12	Rajasthan		CO4
13	Tamil Nadu/ Chettinad		CO5
14	Uttar Pradesh/ Dum & Avadh/ Lucknavi		CO5
	Total	60	

Semester End Practical Evaluation

Time: 2 Hours

Question No.	Questions	Total Marks
1	Journal	10
2	Viva / Oral Questions	10
3	Worksheet	10
4	Activity two (FO)	10
5	Activity one (H/K)	10
	Total Marks	50

BOS	Hospitality Studies				
Course	Principles of Beverage Production & Service				
Course Code	HUSHS202	Level	5.0		
		Type	Theory	Practical	Total
Semester	III	Credits	1	2	3
Type	Major	No of Teaching Hours	15	60	75
Evaluation Pattern	Total Marks	Semester End	Continuous	Practical	
	150	50	50	50	

Learning Objectives	
1	To understand and classify different types of alcoholic beverages including wine, beer, and spirits based on their production methods and characteristics.
2	To develop basic knowledge of beverage production, service techniques, and terminology used in the hospitality industry.

Course Outcomes	
After successful completion of this course, students would be able to: -	
CO1	Explain classification and production of alcoholic beverages
CO2	Identify types of wines, beer, and spirits with basic characteristics
CO3	Describe wine-producing regions of Old and New World countries
CO4	Understand distillation, fermentation, and beverage preparation processes
CO5	Use beverage terminology in practical hospitality operations

Modules at Glance

Module No.	Content	No. of Hours	CO Mapping
I	Principles of Beverage Production & Service	15	CO1, CO2, CO3, CO4, CO5
II	Practical aspects of Principles of Beverage Production & Service	60	CO1, CO2, CO3, CO4, CO5
		75	

Syllabus

Module No.	Content	No. of Lectures
1	<p>1. Basics of Alcoholic Beverages. 1.1 Definition, Classification of Alcoholic Beverages Chart, Fermented (Wine & Beer). 1.2 Distilled (Spirits), Others (Cider, Perry, Mead, Sake, Toddy, Aquavit, Schnapps, Pastis, Ouzo & Arrack). 2. Fermentation Process 2.1 Alcohol Fermentation Process. 2.2 Role of yeast in alcohol production 3. Introduction to Wines 3.1 Definition & types of Wines – Red, White, Rose, Fortified & Sparkling 3.2 Basic of Wine Production</p>	7
2	<p>4. Beer & Wine Regions 4.1 Definition & Ingredients (Water, Malt, Hops, Yeast) 4.2 Brewing Process – Basic Steps 4.3 Types of Beers – Ales & Lagers 5. Wine Regions 5.1 Old World – France, Italy (Overview) 5.2 New World – India (Overview) 5.3 Basic Grape Varieties 5.4 Simple Understanding of Wine Labels</p>	4
3	<p>6. Spirits & Service Knowledge 6.1 Definitions & Types – Whisky, Rum, Gin, Vodka & Brandy 6.2 Basic Distillation Process 6.3 Difference between Pot Still & Patent Still 7. Liqueurs & Terminology 7.1 Definition & Types of Liqueurs 7.2 Common Beverage Terms (Acidity, Tannin, Vintage, Yeast, Aroma, Body, etc.)</p>	4
Case Study Scenario		
M1	<p>Case Study : Wine Service Scenario - 1 A guest at a fine-dining restaurant orders a bottle of Cabernet Sauvignon. After tasting, the guest complains that the wine tastes sour. The server had already received approval from the host but now faces confusion about handling the complaint. Question 1: How should the server respond? Question 2: Why might the wine taste sour?</p>	
M2	<p>Beer Service Scenario - 2 A guest orders a chilled draft beer. When served, the beer has very little foam and tastes flat. The guest complains that it is not fresh and lacks carbonation. Question 1: How should the server handle the situation? Question 2: What could be the reasons for flat beer?</p>	

Reference Books:

1. Food & Beverage Service – R. Singaravelavan-Oxford University Press
2. Dennis Lillicrap, John Cousins and Robert Smith
3. Vijay Dhawan- Food and Beverage Service
4. Peter Dias- The Steward
5. John Fuller & A.J. Currie

Semester End Evaluation (25 Marks)**Time : 1 Hours****Paper Pattern**

Question No.	Questions	Total Marks : 50
Q1	Subjective Questions (3x5) with internal choice	15
Q2	Descriptive Questions (3x5) with internal choice	15
Q3	Short answer question (3x5) with internal choice	15
Q4	Case Study	05
	Total Marks	50

Practical Syllabus

Sr. No	List of Practical	No. of Lectures	CO Mapping
1	BASIC BEVERAGE SKILLS & SERVICE 1.Introduction to Bar & Beverage Equipment's 1.1 Identification of bar equipment (shaker, jigger, strainer, bar spoon, etc.) 1.2 Glassware types (wine glass, beer mug, highball, etc.) 1.3 Handling & maintenance of equipment	4	CO1
	2. Service Techniques 1.2.1 Opening and serving bottled beverages (wine & beer demo) 1.2.2 Pouring techniques (standard measures) Tray handling and service etiquette	6	CO1
	3.Non-Alcoholic Beverage Practice 1.3.1 Preparation of mocktails (lemonade, fruit punch, iced tea) 1.3.2 Garnishing techniques (lemon twist, orange slice, mint)	4	CO1
	4.Basic Hygiene & Safety 1.4.1 Personal hygiene standards 1.4.2 Bar safety practices	2	CO1
	5.Beverage Menu Knowledge 1.5.1 Understanding beverage menu formats 1.5.2 Identifying basic beverage categories	4	CO1
2	WINE & BEER PRACTICAL SKILLS		
	2.1. Wine Service 2.1.1 Parts of wine bottle & corkscrew use 2.1.2 Wine opening (step-by-step demonstration) 2.1.3 Standard wine service procedure 2.1.4 Wine glass handling and pouring practice	8	CO2
	2. Wine Identification 2.2.1 Visual identification (color, clarity) 2.2.2 Basic aroma & taste discussion (non-alcoholic substitutes if required) 2.2.3 Reading wine labels	4	CO2
	3.Beer Service 2.3.1 Types of beer glassware 2.3.2 Pouring bottled and draught beer 2.3.3 Maintaining foam/head	4	CO2
	4.Beverage Pairing Basics 2.4.1 Simple food & beverage pairing concepts	2	CO2
	5.Role Play / Service Simulation 2.5.1 Restaurant/bar service scenarios 2.5.2 Guest interaction practice	2	CO2

3	3.1.SPIRITS, COCKTAILS & ADVANCED SERVICE 3.3.1Spirits Identification 3.3.2Recognition of major spirits (whisky, rum, gin, vodka, brandy) 3.3.3Understanding labels and brands	4	CO2
	2.Basic Mixology Skills 3.2.1Bar setup (mise en place) 3.2.2Mixing techniques (shaking, stirring, building) 3.2.3Preparation of basic cocktails (using non-alcoholic 3.2.3substitutes if required): Mojito, Bloody Marry, Pinacolada,	8	CO5
	3.Liqueurs & Garnishes 3.3.1Types of liqueurs 3.3.2Garnishing techniques	2	CO5
	4.Bar Service Etiquette 3.4.1Communication with guests 3.4.2Responsible service awareness	2	CO5
	5.Practical Assessment / Viva 3.5.1Beverage identification 3.5.2Service demonstration 3.5.3Basic oral questions	4	CO5
		60	

Semester End Practical Evaluation

Time: 2 Hours

Question No.	Questions	Total Marks
1	Journal	10
2	Viva / Oral Questions	10
3	Wine Service	10
4	Beer Service	10
5	Spirit Service	10
	Total Marks	50

BOS	Hospitality Studies				
Course	Intermediate Room Division (Theory)				
Course Code	HUSHS203	Level	5.0		
		Type	Theory	Practical	Total
Semester	III	Credits	1	2	3
Type	Major	No of Teaching Hours	15	60	75
Evaluation Pattern	Total Marks	Semester End	Continuous	Practical	
	150	50	50	50	

Learning Objectives	
1	To focus on teaching students to manage guest and non-guest financial records, including various folio types and related vouchers such as corporate, government, and travel agency transactions
2	Develop the student's skills in understanding & handling linen, Manage guest laundry and flower arrangements in hotel housekeeping..

Course Outcomes	
After successful completion of this course, students would be able to: -	
CO1	Managing financial records for guests and non-guests, including different types of folios and vouchers.
CO2	Handling accounts billed to third parties like corporations or government agencies for hotel services.
CO3	Understand different linen, uniform and difference between commercial vs. in-house laundries and wash cycles.
CO4	Handle laundry services with care label instructions.
CO5	Use appropriate materials for flower arrangement.

Modules at Glance

Module No.	Content	No. of Hours	CO Mapping
I	Theory aspect of Intermediate Room Division Management	15	CO1, CO2, CO3, CO4, CO5
II	Practical aspects of Principles of Front Office and Housekeeping	60	CO1, CO2, CO3, CO4, CO5
		75	

Syllabus

Module No.	Content	No. of Lectures
1	1.1 Guest and Non-Guest Folio 1.2 Types of Folio 1.3 Types of Vouchers 4.City Ledger 1.4 Billing Procedure instruction 1.5 Methods of settlement (Cash/ CC- Direct currency converter/ BTC/ TAV/ PSO/ COMP Voucher) 1.6 Room Change Procedure By hotel (Upgrade, Upsell) By guest (Discrepancy/ Personal Preference) 1.7Handling of Complaints Types of complains Procedure of handling complaints 1.8 Terminology	7
2	2.1 Introduction, classification and sizes of linen 2.2Activities in linen room 2.3Layout and equipment in linen room 2.4 Importance of uniforms 2.5 Issuing and exchange of uniforms 2.6 Types of laundries – Commercial / In house (OPL) 2.7 Wash cycle 2.8 laundry equipments 2.9 Handling Guest Laundry/Valet Service (Care Labels) Glossary 2.10 Flower arrangement materials – Flowers, Fillers, and equipment, tools, accessories Glossary. 2.11 Style of flower arrangements- Western, Free style, Abstract, Oriental (Ikebana)	8
Case Study Scenario		
M1	Operational Cost Control in Housekeeping Scenario: At a mid-sized hotel, the rooms division noticed rising costs in guest supplies, linen, and cleaning materials. Housekeeping was also inconsistent; fresh towels and linens were being replaced even when not necessary. This increased costs without improving guest satisfaction.	
M2	Enhancing Front Office Efficiency Scenario:A hotel faced guest dissatisfaction due to slow check-in/check-out, manual reservation handling, and poor coordination with housekeeping. Multiple guests complained that rooms weren't ready upon arrival	

Reference Books:

1. Textiles – Fiber to Fabric – Bernard P. Corbman Library of congress category Stain Removal – Stephanie Zia – Bounty Books
2. Professional Management of Housekeeping Operations – Thomas J. A. Jones – John Wiley & Sons
3. Flower Arranging – Joyce Rogers – Paul Hamlyn London
4. Textile and Laundry in Hotel Industry - Dr. D.K. Agrawal - Aman Publications
5. The Art of Flower Arranging - Ian Hall & Sarah Waterkeyn

Semester End Evaluation (50 Marks)**Time :2 Hours****Paper Pattern**

Question No.	Questions	Total Marks : 50
Q1	Subjective Questions (3x5) with internal choice	15
Q2	Descriptive Questions (3x5) with internal choice	15
Q3	Short answer question (3x5) with internal choice	15
Q4	Case Study	05
	Total Marks	50

Practical Syllabus

Sr. No	List of Practical	No. of Lectures	CO Mapping
1	Handling guest complaints <ul style="list-style-type: none"> ● Mechanical ● Attitudinal ● Service – related ● Unusual 	15	CO1, CO2
2	Check in/out procedures <ul style="list-style-type: none"> ● BTC ● Express ● Group ● Foreign nationality ● FIT ● VIP 	15	CO3, CO4
3	Ironing Of Uniforms and Various Types of Linen Uniform Designing	15	CO3, CO4
4	Various stitches Straight / Running stitch Hemming Button and buttonhole Hook and eye	8	CO4
5	Flower Arrangement- demo	7	CO5
		60	

Semester End Practical Evaluation

Time: 2 Hours

Question No.	Questions	Total Marks
1	Journal	10
2	Viva / Oral Questions	10
3	Worksheet	10
4	Activity One (FO)	10
5	Activity Two (H/K)	10
	Total Marks	50

BOS	Hospitality Studies				
Course	Food Science and Nutrition				
Course Code	HUSHS204	Level	5.0		
		Type	Theory	Practical	Total
Semester	III	Credits	3	-	3
Type	Major	No of Teaching Hours	45	-	45
Evaluation Pattern	Total Marks	Semester End	Continuous	Practical	
	100	50	50	-	

Learning Objectives	
1	Understand the scientific principles of food.
2	Develop knowledge of nutrients and their role in health.
3	Apply nutrition concepts in menu planning.
4	Ensure food quality, safety, and hygiene in hospitality operation

Course Outcomes	
After successful completion of this course, students would be able to: -	
CO1	Explain basic concepts of food science and composition.
CO2	Identify nutrients and their functions in the human body.
CO3	Apply nutrition principles in menu planning.
CO4	Analyze food preparation methods and their effects on nutrients.
CO5	Ensure food safety and quality standards in hospitality settings.
CO6	Explain basic concepts of food science and composition.

Modules at Glance

Module No.	Content	No. of Hours	CO Mapping
1	Basics of Food Science & Nutrients: Introduction, composition, functions, nutrients, balanced diet	15	CO1, CO2
2	Nutrition, Cooking & Food Safety: Health, cooking methods, nutrient changes, preservation, hygiene, HACCP, FSSA	15	CO3, CO4
3	Food safety laws and standards	15	CO5, CO6
	Total	45	

Syllabus

Module No.	Content	No. of Lectures
1	<p>1. Introduction to Food Science</p> <ul style="list-style-type: none"> ● Definition and scope of food science ● Food composition and classification ● Functions of food ● Physical and chemical properties of food ● Changes in food during cooking (gelatinization, caramelization, emulsification) <p>2. Nutrients and Their Functions</p> <ul style="list-style-type: none"> ● Carbohydrates, proteins, fats: classification, functions, sources ● Vitamins: fat-soluble and water-soluble ● Minerals: macro and micro minerals ● Water and dietary fiber ● Balanced diet concept 	15
2	<p>3. Nutrition and Health</p> <ul style="list-style-type: none"> ● Nutritional requirements for different age groups ● Malnutrition: causes and effects ● Lifestyle diseases (obesity, diabetes, hypertension) ● Special diets (therapeutic diets, hospital diets) ● Role of nutrition in immunity <p>4. Food Preparation and Nutritional Changes</p> <ul style="list-style-type: none"> ● Effect of cooking methods on nutrients ● Methods of cooking: moist heat, dry heat, frying, microwave ● Food preservation techniques ● Food additives: types and uses ● Sensory evaluation of food 	15
3	<p>5. Food Safety and Hygiene</p> <ul style="list-style-type: none"> ● Food contamination and spoilage ● Foodborne diseases ● Personal hygiene and sanitation ● HACCP (Hazard Analysis Critical Control Point) ● Food safety laws and standards (FSSAI guidelines in India) 	15
Case Study Scenario		
M1	<p>A restaurant is boiling vegetables for a long time, leading to loss of color and nutrients.</p> <ul style="list-style-type: none"> ● Identify what is going wrong in the cooking method ● Suggest better cooking techniques ● Explain how cooking affects nutrients 	
M2	<p>A hotel kitchen faces frequent food spoilage due to improper storage of raw materials.</p> <ul style="list-style-type: none"> ● Identify causes of spoilage ● Suggest proper food preservation techniques ● Recommend storage practices to maintain quality 	

Reference Books:

1. On Food and Cooking: The Science and Lore of the Kitchen – Harold McGee
2. Understanding Nutrition – Eleanor Noss Whitney & Sharon Rolfes
3. Nutrition: Applied Approach – Janice Thompson & Melinda Manore
4. Food Science and Nutrition – Sunetra Roday
5. Food and Nutrition (Principles and Practices) – Dr. Nikhilesh Kulkarni & Mahindra Deshpande

Semester End Evaluation (50 Marks)**Time : 2 Hours****Paper Pattern**

Question No.	Questions	Total Marks : 50
Q1	Attempt 3 out of 5	15
Q2	Attempt 3 out of 5	15
Q3	Attempt 3 out of 5	15
Q4	Case Study	05

BOS	Hospitality Studies				
Course	CC-NSS				
Course Code	HUCAC101	Level	5.0		
		Type	Theory	Practical	Total
Semester	III	Credits	1	1	2
Type	Major	No of Teaching Hours	15	30	45
Evaluation Pattern	Total Marks	Semester End	Continuous	Practical	
	50	-	25	25	

Learning Objectives

1	To enable students to understand the historical evolution of social work in India, the role of major social reformers, and the nature and characteristics of social reform movements during pre- and post-independence periods.
2	To develop essential soft skills and life skills among NSS volunteers—including communication, public speaking, empathy, emotional intelligence, and interpersonal competence—to enhance their effectiveness in community engagement and social service..

Course Outcomes

After successful completion of this course, students would be able to: -

CO1	Students will be able to analyze the contributions of key Indian social reformers such as Mahatma Gandhi, Swami Vivekananda, Mahatma Phule, Rajshri Shahu Maharaj, Baba Amte, and others, and explain their impact on the development of social work in India.
CO2	Students will demonstrate improved soft skills and life skills, including communication, problem-solving, empathy, self-awareness, and interpersonal skills, enabling them to participate more effectively as NSS volunteers in community-based activities.

Modules at Glance

Module No.	Content	No. of Hours	CO Mapping
1	Youth and Disaster Management-	15	CO1
2	Project	15	CO2
		30	

Syllabus

Module No.	Content	No. of Lectures
1	Youth and Disaster Management- Meaning and Types of Disasters – Natural and ManMade disasters, preparedness, Disaster Risk reduction: Preparedness, Mitigation, Response, Relief, Rehabilitation, Reconstruction.	10
2	Project: <ul style="list-style-type: none">● Project work is mandatory for all the students in IV semester.● They can carry out project work under the supervision of the teacher in-charge of NSS and at the end of the semester a project report shall be presented and viva voce shall be conducted.● The Project work can be carried out independently or in a group.● The project work shall be community based and selected preferably from the adopted villages/ slums/ neighborhoods.● Project Submission and Presentation VIVA-VOCE	20

References Books

1. Fadake G. D., (Sampadak) – Mahatma FuleSamagraWangmaya.
2. Salunkhe P.B.,(Sampadak) – Mahatma FuleGouravGranth.
3. NarkeHari,(Sampadak)-Mahatma Fule :ShodhachyaNavyaWata.
4. Bhosale S. S.,(Sampadak) –KrantiSukte: RajarshiChhatrapatiShahu
5. PawarJaysingrao, (Sampadak)–RajarshiShahuSmarakGranth