

CURRICULUM & SYLLABUS



CHOICE BASED CREDIT SYSTEM (CBCS)

FOR

B.Sc.

(4 Year Undergraduate Degree Programme)

IN

HOTEL MANAGEMENT & CATERING TECHNOLOGY

(In Alignment with National Education Policy, 2020)

[w. e. f. 2023-24]

**SRM INSTITUTE OF HOTEL MANAGEMENT
SRM UNIVERSITY DELHI-NCR, SONEPAT**
Plot No.39, Rajiv Gandhi Education City, P.S. Rai,
Sonapat Haryana-131029

HOTEL MANAGEMENT GRADUATE EMPLOYABILITY ATTRIBUTES

FOR

BACHELOR IN HOTEL MANAGEMENT & CATERING TECHNOLOGY

EMPLOYABILITY ATTRIBUTES (EAs):

The characteristic attributes that a graduate in Hotel Management & Catering Technology will be able to demonstrate through learning various courses which are listed below:

EA-1: Hard Skills: Sound knowledge & understanding of domain areas along with Fundamental hold on Core Aspects. Thorough knowledge about the below-mentioned core departments is important:

- ✓ **Food and Beverage Production:** Students shall be competent enough to become pastry chef/bakery chef/ sous chef/ CDP or Commie at the national as well as international level.
- ✓ **Food and Beverage Service:** Students shall be competent enough to become bartender/ executive, manager/ butler or event manager at the national as well as international level.
- ✓ **Front office and Housekeeping:** Students shall be competent enough to become front-office manager/ duty manager/ lobby manager/ sales executive/ executive housekeeper/ supervisor or laundry manager etc. at the national as well as international level.

EA-2: Soft Skills:

- ✓ Good in verbal communication, Writing and Presentation.
- ✓ Good in Grooming, Etiquettes and Punctuality.

EA-3: Technical Skills:

- ✓ Committed to ensure customer satisfaction.
- ✓ Quick and thorough with decision making and planning.
- ✓ Ability to adapt to any situation or constant changes.
- ✓ Ability to evaluate and monitor own performance.
- ✓ Not only limited to new product development, but to becoming a Patent holder.

EA-4: Leadership Skills:

- ✓ Function as a member of an interdisciplinary problem-solving team and Aware of ethical conduct.
- ✓ The ability to motivate and discipline other members of staff as a good leader.

EA-5: Innovative & Critical Thinking:

- ✓ To develop critical thinking and problem-solving abilities to take on any Future challenges.
- ✓ Self-motivated and take initiative to learn new things.

PROGRAM EDUCATIONAL OBJECTIVES (PEOs):

Upon successful completion of Hotel Management & Catering Technology Course, a student should be able to:

PEO 1: To provide the hospitality industry the steady stream of competent young men and women with necessary knowledge, technical as well as soft skills, values and attitudes to occupy leading positions in the operations.

PEO 2: Create a blue print of one's hospitality career & expose them to crucial hospitality management concepts.

PEO 3: Introduction of key principles of Human Resources, Customer Centered Marketing and specific Finance & Accounting for Hotel industry.

PEO 4: Focus on delivering the best performance and value to the customer to provide a common body of knowledge in hospitality management coupled with a broad education and awareness of leading skills which will prepare students for responsible and competent leadership roles in the hospitality industry.

PEO5: Develop employability skills required for hotel / restaurant management and culinary professionals through the use of a competency-based program / Value-added program.

PEO 6: Provide students with relevant hands-on operational experience in some facet of the hospitality industry.

PEO 7: To impart latest and relevant knowledge to the students from different fields of hotel management like sales and marketing, guest management etc.

PEO 8: Enable students to acquire skills for future management roles in various types of hospitality units while being aware & conscious of social responsibilities that an organization owes to its employees & clients.

PROGRAMME LEARNING OUTCOMES (PLOs)

The range of learning outcomes achieved by students in the program will vary according to their Award. As student progress towards their final levels of study, they will be expected to demonstrate an increasingly sophisticated level of understanding, analysis and evidence of the synthesis of theory and practice and are expected to be able to –

- PLO 1**: Competent to apply in-depth knowledge and skills of the operational aspects considering the underlying principles of the Hospitality operations.
- PLO 2**: Able to demonstrate the lab skills of the hospitality industry and the strategic management during industrial/academic career.
- PLO 3**: Competent to execute employability skills, communicating with the staff and sorting their grievances, planning staff welfare incentives, i.e., tour and trips, awards etc., suggestive selling techniques and Cost Management etc.
- PLO 4**: Capable to deliver the best services in common with the other teammates reflecting the good team work to the customer(s). Also, discussing the issues, appraisals and the new trends in the staff meeting in order to improve the quality of services and upgrade knowledge.
- PLO 5**: Capable to perform employability skills like cost management and apply them to decision-making situations. Awareness of the Value-added programs that will help in higher education or making them a competent professional/ entrepreneur.
- PLO 6**: Ability to demonstrate professional behavior, techniques and experience of industrial exposure in customer service / guest service management.
- PLO 7**: Able to demonstrate effective sales techniques and procedures including marketing, public relations, and entrepreneurship within the hospitality industry.
- PLO 8**: Able to analyze and solve problems, using appropriate tools & technology e.g., smartly creating a customized and / multi-purpose equipment in a limited space kitchen. Also, keeping oneself up with the current hospitality trends (event manager, catering manager, public relation officer and Admin officer in the MNC companies etc.) considering the social picture of the organization.

MAPPING MATRIX OF POs & PLOs:

		Programme Objectives							
Programme Learning Outcomes	PO	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8
	PLO								
	PLO 1								
	PLO 2								
	PLO 3								
	PLO 4								
	PLO 5								
	PLO 6								
	PLO 7								
	PLO 8								

FIRST SEMESTER

S.No.	Course Code	Course Title	L	T	P	Credits	Course Category
1	23SBHM101	Foundation Course in Food Production – I	2	0	0	2	Major Course
2	23SBHM101P	Foundation Course in Food Production Practical	0	0	8	4	Major Course Lab
3	23SBHM102	Foundation Course in Food & Beverage Service – I	2	0	0	2	Major Course
4	23SBHM102P	Foundation Course in Food & Beverage Service - I Practical	0	0	2	1	Major Course Lab
6	23SBHM103	Foundation Course in Rooms Division – I	2	0	0	2	Major Course
7	23SBHM103P	Foundation Course in Rooms Division- I Practical	0	0	4	2	Major Course Lab
8	23PYDA	Psychology & Emotional Intelligence	3	0	0	3	Multidisciplinary Course
9	23HS101	Functional English-I	2	0	0	2	Ability Enhancement Course
10		Digital Literacy & IT Skills	2	0	0	1	Skill Enhancement Course
11	23SS151	Effective Communication Skills	0	0	2	1	Skill Enhancement Course
12	23VAC301	Sports, Yoga & Fitness	2	0	0	2	Value Added Course
TOTAL						22	

SECOND SEMESTER

S.No.	Course Code	Course Title	L	T	P	Credits	Course Category
1	23SBHM151	Foundation Course in Food Production - II	2	0	0	2	Major Course
2	23SBHM151P	Foundation Course in Food Production - II Practical	0	0	8	4	Major Course Lab
3	23SBHM152	Foundation Course in Food & Beverage Service - I	2	0	0	2	Major Course
4	23SBHM152P	Foundation Course in Food & Beverage Service - I Practical	0	0	2	1	Major Course Lab
5	23SBHM153	Foundation Course in Rooms Division - II	2	0	0	2	Major Course
6	23SBHM153P	Foundation Course in Rooms Division- II Practical	0	0	4	2	Major Course Lab
7		Principles of Management & Organization Behavior	3	0	0	3	Multidisciplinary Course
8	23HS201	Functional English-II	3	0	0	3	Ability Enhancement Course
9	23SS252	Teamwork & Interpersonal Skills	0	0	2	1	Skill Enhancement Course
10	23VAC201	Environment Protection, Sustainable Development & Living	2	0	0	2	Value Added Course
11	SBHM/LP - 254	Live Project/Vocational Course/SIP				4	Live Project/Vocational Course/SIP
TOTAL						26	

On Exit, the students on completion of the requisite requirement (of 48 credits) on completion of II Semester, shall be awarded Certificate in Hotel Operations.

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THIRD SEMESTER

S.No.	Course Code	Course Title	L	T	P	Credits	Course Category
1	23SBHM201	Food Production - Indian Cookery	2	0	0	2	Major Course
2	23SBHM201P	Food Production - Indian Cookery	0	0	8	4	Major Course Lab
3	23SBHM202	Food & Beverage Operations	2	0	0	2	Major Course
4	23SBHM202P	Food & Beverage Operations Practical	0	0	2	1	Major Course Lab
3	23SBHM202	Rooms Division Operations	3	0	0	3	Major Course
4	23SBHM202P	Rooms Division Operations Practical	0	0	4	2	Major Course Lab
5	23SBHM203	Food & Beverage Control	2	0	0	2	Minor Stream Course
6	23SBHM204	Hotel Accounting Skills	2	0	0	2	Minor Stream Course
7		Creating an Entrepreneurial Mind	3	0	0	3	Multidisciplinary Course
8	23FLFR-I	Hindi/French/German	2	0	0	2	Ability Enhancement Course
9	23SS353	Presentation Skills	0	0	2	1	Skill Enhancement Course
10		Artificial Intelligence & Machine Learning	2	0	0	2	Value Added Course
TOTAL						26	

Second Year Fourth Semester								
S. No.	Course Code	Course Title	L	T	P	Credits	Course Category	Remarks
1	23SBHM 251	Industrial Training - I				20	Major Course	
TOTAL						20		

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FIFTH SEMESTER

S.No.	Course Code	Course Title	L	T	P	Credits	Course Category
1	23SBHM 301	Advanced Food Production Operations - I	2	0	0	2	Major Course
2	23SBHM 301P	Advanced Food Production Operations - I Practical	0	0	8	4	Major Course Practical
3	23SBHM 302	Advanced Food & Beverage Service Operations - I	2	0	0	2	Major Course
4	23SBHM 302P	Advanced Food & Beverage Service Operations - I Practical	0	0	4	2	Major Course Practical
5	23SBHM 303	Rooms Division Management - I	3	0	0	3	Major Course
6	23SBHM 303P	Rooms Division Management - I Practical	0	0	4	2	Major Course Practical
7	23SBHM 304	Nutrition & Food Science	4	0	0	4	Minor Stream Course
8	23SS654	Professional Skills	0	0	2	1	Skill Enhancement Course
9	23AR555	Aptitude & Reasoning	0	0	2	1	Skill Enhancement Course
TOTAL						21	

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SIXTH SEMESTER

S.No.	Course Code	Course Title	L	T	P	Credits	Course Category
1	23SBHM351	Advanced Food Production Operations - II	2	0	0	2	Major Course
2	23SBHM351P	Advanced Food Production Operations - II Practical	0	0	8	4	Major Course Practical
3	23SBHM352	Advanced Food & Beverage Service - I	2	0	0	2	Major Course
4	23SBHM352P	Advanced Food & Beverage Service - I Practical	0	0	4	2	Major Course Practical
5	23SBHM353	Rooms Division Management - II	2	0	0	2	Major Course
6	23SBHM353P	Rooms Division Management - II Practical	0	0	4	2	Major Course Practical
7	23SBHM354	Facility Planning	3	0	0	3	Minor Stream Course
8	23VAC	Indian Constitution & Polity	0	1	2	2	Value Added Course
9	BHM/LP - 355	Live Project/Vacational Course/SIP				4	Live Project/Vacational Course/SIP
TOTAL						23	

Fourth Year Eighth Semester								
Sl.No.	Course Code	Course Title	L	T	P	Credits	Course Category	Remarks
1	23SBHM451	Industrial Training - II				20	Major Course	
TOTAL						20		
On completion of the programme, students shall be awarded Bachelor Degree (in Hotel Management & Catering Technology) after securing the requisite 184 Credits on completion of VIII Semester. (BHMCT)								