

**ACADEMIC CURRICULUM**  
**UNDERGRADUATE DEGREE PROGRAMME**

**BACHELOR OF SCIENCE**  
**IN**  
**HOSPITALITY AND TOURISM MANAGEMENT**  
**(HONOURS/RESEARCH)**

**B.Sc. HTM (Honours/Research)**

**Four Years (Full-Time)**  
**(Multiple Entry and Exit)**

**Learning Outcome Based Curriculum Framework**

**As Per NEP-2020**

**Academic Year- 2023-2024**

**SCHOOL OF HOSPITALITY AND TOURISM STUDIES**



**SRM UNIVERSITY SIKKIM**  
**TADONG, GANGTOK - 737102**



## SCHOOL OF HOSPITALITY AND TOURISM STUDIES

<b>1. Department Vision Statement</b>	
Stmt. - 1	To create a high-quality learner-centric model in Hospitality and Tourism education.
Stmt. - 2	To contribute effectively to the preparation of globally competent quality professionals in hospitality and tourism industry by enhancing managerial & leadership skills.
Stmt. - 3	To nurture the young minds towards the upliftment of the community.

<b>2. Department Mission Statement</b>	
Stmt. - 1	To provide the highest standard of learning through the learner centric model with the best pedagogy practices.
Stmt. - 2	To enhance the level of supervisory and managerial skills and knowledge to be succeed in the dynamic hospitality and tourism business world.
Stmt. - 3	To create sustainable employment opportunities across northeast and other parts of the country through skill-based learning models.
Stmt. - 4	To forge people in a way, which is inspiring as well as, fosters professionalism and empathy towards the hospitality and tourism industry including environment.
Stmt. - 5	To inculcate a sense of commitment to professional ethics, and moral values for the well-being of the industry and society.

<b>3. Program Education Objectives (PEO)</b>	
<b>B. Sc. HTM (Honours/Research) program offers a wide variety of courses after which the graduates will be able to:</b>	
PEO - 1	To educate the fundamental principles with specialized skills relevant of hospitality and tourism business functions.
PEO - 2	To prepare the learners to recognize significance of value inculcation and multicultural competence concerning various dimensions of sustainability to meet the needs of the industry stakeholders.
PEO - 3	To develop and demonstrate with professional attitude and competencies with excellent customer orientation through the high quality of learner-centric model in hospitality and tourism studies.
PEO - 4	To foster a range of leadership skills and entrepreneurial abilities such as practical, legal and ethical aspects of the hospitality and tourism business.
PEO - 5	To make the learners future ready by emphasis on critical thinking, research skills, innovation and hands-on-training relevance to the hospitality and tourism industry.

4. Consistency of PEO's with Mission of the Department					
	Mission Stmt. - 1	Mission Stmt. - 2	Mission Stmt. - 3	Mission Stmt. - 4	Mission Stmt. - 5
PEO - 1	H	H	M	M	H
PEO - 2	H	M	M	M	H
PEO - 3	M	H	H	M	M
PEO - 4	M	M	H	H	M
PEO - 5	H	H	H	M	H
H – High Correlation, M – Medium Correlation, L – Low Correlation					

	Program Learning Outcomes (PLO)												Program Specific Outcomes (PSO)		
Program Objectives	Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities	Industry Readiness	Entrepreneurship/ Enterprise	Higher Studies
PO – 1	H	M	M	M	H	M	H	M	M	H	M	M	H	H	H
PO – 2	H	H	H	M	M	H	H	H	M	H	M	M	M	H	M
PO – 3	M	H	H	M	H	H	M	M	H	M	H	H	H	H	M
PO – 4	H	M	M	H	M	H	M	H	H	M	H	H	H	H	M
PO – 5	M	H	H	H	H	H	M	H	H	M	H	H	H	H	H

6. Programme Structure (Total Credit: 160)

<b>Discipline Specific Core Courses – (CO)</b>						
<b>S.No</b>	<b>Course Code</b>	<b>Course Name</b>	<b>Hours/Week</b>			<b>Credits</b>
			<b>L</b>	<b>T</b>	<b>P</b>	
1	BHT23CO11	Introduction to Hospitality & Tourism	2	1	0	3
2	BHT23CO12	Hotel Front Office Operations	2	0	2	3
3	BHT23CO21	Natural Tourism	2	1	0	3
4	BHT23CO22	Principles of Food & Beverage Service	2	0	2	3
5	BHT23CO31	Socio-Cultural Tourism	2	1	2	4
6	BHT23CO32	Hotel Accommodation Operations	2	1	2	4
7	BHT23CO41	Travel & Tour Operations	3	1	0	4
8	BHT23CO42	Hotel Front Office Management System	2	1	2	4
9	BHT23CO43	Food & Beverage Service Management	2	1	2	4
10	BHT23CO51	Adventure Tourism	2	1	2	4
11	BHT23CO52	Tour Package Planning & Costing	2	1	2	4
12	BHT23CO53	Hotel Accommodation Management	2	1	2	4
13	BHT23CO54	International & Ethnic Indian Cuisines	1	0	4	4
14	UNI23RP71	Research Methodology	2	0	4	4
15	UNI23RP72	Data Analytics & Statistical Applications	2	0	4	4
16	UNI23RP73	Scientific Writing and Research Ethics	3	0	2	4
17	BHT23RP71	Domain Specific Research Paper -I	3	0	2	4
18	BHT23RP72	Domain Specific Research Paper -II	3	0	2	4
<b>Total Credits</b>						<b>68</b>

<b>Minor – (MI)</b>						
<b>S.No</b>	<b>Course Code</b>	<b>Course Name</b>	<b>Hours/Week</b>			<b>Credits</b>
			<b>L</b>	<b>T</b>	<b>P</b>	
1	BHT23MI01	Hospitality & Tourism Marketing	2	0	2	3
2	BHT23MI02	Human Resources Management for Hospitality & Tourism	2	1	0	3
3	BHT23MI03	Food & Nutrition	3	1	0	4
4	BHT23MI04	Hospitality & Tourism Law	2	1	0	3
5	BHT23MI05	Hospitality & Tourism Entrepreneurship	2	0	2	3
6	BHT23MI06	Hospitality & Tourism Financing	3	1	0	4
<b>Total Credits</b>						<b>20</b>

<b>Ability Enhancement Courses– (AE)</b>						
<b>S.No</b>	<b>Course Code</b>	<b>Course Name</b>	<b>Hours/Week</b>			<b>Credits</b>
			<b>L</b>	<b>T</b>	<b>P</b>	
1	UNI23AE02	Computer Skills: Fundamentals of Computer	1	0	2	2
2	UNI23AE01	Communicative English: Listening and Speaking Skills	1	0	2	2
3	UNI23AE04	Computer Skill: Internet & Information Communication Technologies	1	0	2	2
4	UNI23AE03	Communicative English: Reading and Writing Skills	1	0	2	2
		<b>Total Credits</b>				<b>08</b>

<b>Skill Enhancement Courses– (SE)</b>						
<b>S.No</b>	<b>Course Code</b>	<b>Course Name</b>	<b>Hours/Week</b>			<b>Credits</b>
			<b>L</b>	<b>T</b>	<b>P</b>	
1	BHT23SE13	Basic Culinary Skills & Techniques	1	0	4	3
2	BHT23SE23	Bakery & Confectionery	1	0	4	3
3	BHT23SE33	Larder & Contemporary Desserts	1	0	4	3
		<b>Total Credits</b>				<b>09</b>

<b>Internship – (IET)</b>						
<b>S.No</b>	<b>Course Code</b>	<b>Course Name</b>	<b>Hours/Week</b>			<b>Credits</b>
1	IET2361	Industrial Exposure Training – IET			24	12
2	IET2362	IET Report & Presentation Hospitality/Tourism Industry			8	4
3	IET2363	Viva – Voce			8	4
		<b>Total Credits</b>				<b>20</b>

<b>Dissertation</b>						
<b>S.No</b>	<b>Course Code</b>	<b>Course Name</b>	<b>Hours/Week</b>			<b>Credits</b>
1	UNI23RP81	Research Project (Research Proposal, Tools and Methods, Field work, Research Progress)	3	3	6	12
2	UNI23RP83	Research Paper and Dissertation	0	0	0	4
3	UNI23RP82	Presentation and Viva-voce	1	2	4	4
		<b>Total Credits</b>				<b>20</b>

<b>Value Added Courses– (VA)</b> (Students will select one course in the first semester and second course out of remaining four courses in the second semester)						
S.No	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
1	UN123VA01	Yoga Practices	1	1	2	3
2	UN123VA02	Environmental science	2	0	2	3
3	UN123VA03	Universal Human Values	1	1	2	3
4	UN123VA04	Understanding India	2	0	2	3
5	UN123VA05	National Service Scheme	2	0	2	3
<b>Total Credits</b>						<b>06</b>

<b>Multidisciplinary Courses– (MD)</b> (Multidisciplinary Courses to be offered by The School of Hospitality and Tourism Studies to other Departments)						
S.No	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
1	BHT23MD01	Travel Agency Management	2	0	2	3
2	BHT23MD02	Bakery & Confectionary	2	0	2	3
3	BHT23MD03	Homestay Operations	2	0	2	3
<b>Total Credits</b>						<b>09</b>

**Total Credit: 160**

**7. Course Structure - Distribution of different Courses in each semester with their credits for B. Sc. HTM (Honours / Research)**

<b>SEMESTER</b>	<b>Discipline Specific Core Courses (CO)</b>  (Total no. of Papers 21)	<b>Minor Courses (MI)</b>  (Total no. of Papers 9)	<b>Multi-Disciplinary Courses (MDC)</b>  (Total no. of Papers 3)	<b>Ability Enhancement Courses</b>  (Total no. of Papers 4)	<b>Skill Enhancement Course (SEC)</b>  (Total no. of Papers 3)	<b>Value Added Courses</b>  (Total no. of Papers 2)	<b>Internship</b>  (Total no. of papers 1)	<b>Dissertation</b>  (Total no. of papers 1)	<b>Total Credits</b>  (Total Papers 44)
Sem I	2	1	1	1	1	1	-	-	20
Sem II	2	1	1	1	1	1	-	-	20
Sem III	2	1	1	1	1	-	-	-	20
Sem IV	3	2	-	1	-	-	-	-	20
Sem V	4	1	-	-	-	-	-	-	20
Sem VI	3	1	-	-	-	-	1	-	20
Sem VII	5	-	-	-	-	-	-	-	20
Sem VIII	-	-	-	-	-	-	-	(12+4+4) Credits)	20
<b>Total Credits</b>	<b>80</b>	<b>24</b>	<b>09</b>	<b>08</b>	<b>09</b>	<b>06</b>	<b>04</b>	<b>20</b>	<b>160</b>

## 8. Program Articulation Matrix

	<b>Program Articulation Matrix</b>	<b>PL O- 1</b>	<b>PL O- 2</b>	<b>PL O- 3</b>	<b>PL O- 4</b>	<b>PL O- 5</b>	<b>PL O- 6</b>	<b>PL O- 7</b>	<b>PL O- 8</b>	<b>PL O- 9</b>	<b>PL O- 10</b>	<b>PL O- 11</b>	<b>PL O- 12</b>	<b>PS O- 1</b>	<b>PS O- 2</b>	<b>PS O- 3</b>
<b>Course Code</b>	<b>Course Name</b>	Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities	Industry Readiness	Entrepreneurship/ Enterprise	Higher Studies
<b><i>Minor Courses to be offered by School of Hospitality and Tourism Studies</i></b>																
BHT23 CO11	Introduction to Hospitality & Tourism	H	H	M	H	M	H	H	H	H	M	M	H	M	M	H
BHT23 CO12	Hotel Front Office Operations	H	H	M	H	M	H	H	H	H	M	M	H	H	M	H
BHT23 CO21	Natural Tourism	H	H	M	M	M	H	H	M	M	M	M	M	H	M	H
BHT23 CO22	Principles of Food & Beverage Service	H	H	H	H	H	H	H	H	H	H	H	H	H	H	M
BHT23 CO31	Socio-Cultural Tourism	H	H	M	M	M	H	M	M	M	M	M	M	M	M	H
BHT23 CO32	Hotel Accommodation Operations	H	H	M	H	M	H	H	H	H	M	M	H	H	M	H
BHT23 CO41	Travel & Tour Operations	H	H	M	M	M	H	M	M	M	M	M	M	H	H	M
BHT23 CO42	Hotel Front Office Management System	H	M	M	H	H	H	H	H	H	M	M	H	H	H	H
BHT23 CO43	Food & Beverage Service Management	H	H	H	H	H	H	M	M	H	H	H	H	H	H	H
BHT23 CO51	Adventure Tourism	H	H	H	H	H	H	H	M	M	H	H	H	H	H	H
BHT23 CO52	Tour Package Planning & Costing	H	H	M	H	M	H	H	H	H	M	M	H	H	H	H



BHT23 CO53	Hotel Accommodation Management	H	H	M	H	M	H	H	H	H	M	M	H	H	H	H
BHT23 CO54	International & Ethnic Indian Cuisines	H	H	H	H	H	H	H	H	H	H	H	H	H	H	H
UNI23 RP71	Research Methodology	H	H	H	H	H	M	M	H	M	M	H	H	M	M	H
UNI23 RP72	Data Analytics & Statistical Applications	H	M	H	H	H	M	M	H	H	H	H	H	M	H	H
UNI23 RP73	Scientific Writing and Research Ethics	H	M	H	H	M	H	M	H	H	H	H	H	H	H	H
BHT23 RP71	Domain Specific Research Paper -I	H	H	H	M	M	M	M	H	M	M	H	H	H	H	H
BHT23 RP72	Domain Specific Research Paper -II	H	H	M	H	H	M	M	H	H	H	H	H	H	H	H
<b><i>Minor Courses to be offered by School of Hospitality and Tourism Studies</i></b>																
BHT23 MI01	Hospitality and Tourism Marketing	H	H	M	H	M	H	H	H	H	M	M	H	H	M	H
BHT23 MI02	Human Resources Management for Hospitality & Tourism	H	H	H	H	H	M	M	H	H	H	M	H	H	M	H
BHT23 MI03	Food & Nutrition	H	H	M	H	M	H	M	H	H	H	M	H	H	M	H
BHT23 MI04	Hospitality & Tourism Law	M	H	M	H	M	M	M	H	H	H	H	H	M	H	M
BHT23 MI05	Hospitality & Tourism Entrepreneurship	H	H	H	H	H	H	M	H	H	H	H	H	H	H	M
BHT23 MI06	Hospitality & Tourism Financing	H	H	H	M	H	H	M	H	H	H	M	H	H	H	M
<b><i>Ability Enhancement Courses</i></b>																
UNI23 AE01	Communicative English: Listening and Speaking Skills	M	M	H	M	M	M	M	M	M	M	M	M	M	M	H
UNI23 AE02	Computer Skills: Fundamentals of Computer	H	M	H	M	H	M	M	H	M	M	M	M	M	M	H
UNI23 AE03	Communicative Skills: Reading and Writing Skills	M	M	H	M	M	M	M	M	M	M	M	M	H	M	M
UNI23 AE04	Internet & Information Communication Technologies	H	M	H	M	H	M	M	H	M	M	M	M	H	H	M

<i>Skill Enhancement Courses</i>																
BHT23 SE13	Basic Culinary Skills & Techniques	H	H	M	H	M	H	M	H	H	H	M	H	H	H	M
BHT23 SE23	Bakery & Confectionery	H	M	H	M	H	M	H	H	M	M	H	H	H	H	M
BHT23 SE33	Larder & Contemporary Desserts	H	H	H	H	M	H	H	H	H	H	H	H	H	H	M
<i>Internship</i>																
IET236 1	Industrial Exposure Training – IET	H	H	H	H	M	H	H	H	H	H	H	H	H	H	M
IET236 2	IET Report & Presentation Hospitality/Tourism Industry	H	H	H	H	M	H	M	H	H	M	H	H	H	H	M
IET236 3	Viva – Voce	H	M	H	H	H	M	M	H	M	H	H	M	H	H	M
<i>Dissertation</i>																
UNI23 RP81	Research Project (Research Proposal, Tools and Methods, Field work, Research Progress)	H	H	M	H	M	H	H	M	M	M	H	M	H	H	H
UNI23 RP82	Presentation and Viva Voce	H	H	M	H	M	H	H	M	M	H	M	H	M	H	H
UNI23 RP83	Research Paper and Dissertation	H	H	H	M	H	H	H	M	H	H	H	H	H	H	H
<i>Value Added Courses</i>																
UNI23 VA01	Yoga Practices	H	H	M	M	M	M	M	M	M	M	M	M	M	M	H
UNI23 VA02	Environmental science	M	H	M	M	M	H	H	M	M	M	M	M	H	M	M
UNI23 VA03	Universal Human Values	H	H	M	M	M	H	M	M	M	H	M	M	H	H	H
UNI23 VA04	Understanding India	H	H	H	M	M	H	M	M	M	H	M	M	H	M	M
UNI23 VA05	National Service Scheme	M	H	M	M	M	H	M	M	H	M	M	M	M	M	M
<i>Multidisciplinary Courses to be offered by School of Hospitality &amp; Tourism Studies</i>																
BHT23 MD01	Travel Agency Management	H	M	H	H	H	H	H	M	H	H	M	H	H	H	M
BHT23 MD02	Bakery & Confectionary	H	H	M	H	M	H	M	H	H	M	H	M	H	H	M
BHT23 MD03	Homestay Operations	H	H	M	H	M	H	H	H	H	H	M	H	H	H	M

## 9. Implementation Plan

### B. Sc. Hospitality and Tourism Management

#### SEMESTER-I

Course Category	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
Major-Core	BHT23CO11	Introduction to Hospitality & Tourism	2	1	0	3
Core	BHT23CO12	Hotel Front Office Operations	2	0	2	3
Minor	BHT23MI01	Hospitality & Tourism Marketing	2	0	2	3
Multi	BHT23MD01	Travel Agency Management	2	0	2	3
AEC	UNI23AE02	Computer Skills: Fundamentals of Computer	1	0	2	2
Skill	BHT23SE13	Basic Culinary Skills & Techniques	1	0	4	3
VAC	<i>Students will select any one course in the first semester out following five</i>					
	UNI23VA01	Yoga Practices	1	1	2	3
	UNI23VA02	Environmental science	2	0	2	3
	UNI23VA03	Universal Human Values	1	1	2	3
	UNI23VA04	Understanding India	2	0	2	3
	UNI23VA05	National Service Scheme	2	0	2	3
		<b>Sub Total</b>				<b>20</b>

#### SEMESTER-II

Course Category	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
Major-Core	BHT23CO21	Natural Tourism	2	1	0	3
Major-Core	BHT23CO22	Principles of Food & Beverage Service	2	0	2	3
Minor	BHT23MI02	Human Resources Management for Hospitality & Tourism	2	1	0	3
Multi	BHT23MD02	Bakery & Confectionary	2	0	2	3
AEC	UNI23AE01	Communicative Skills: Listening and Speaking Skills	1	0	2	2
Skill	BHT23SE23	Bakery & Confectionery	1	0	4	3
VAC	<i>Students will select any one course in the second semester which was not opted in the first semester.</i>					
	UNI23VA01	Yoga Practices	1	1	2	3
	UNI23VA02	Environmental science	2	0	2	3
	UNI23VA03	Universal Human Values	1	1	2	3
	UNI23VA04	Understanding India	2	0	2	3
	UNI23VA05	National Service Scheme	2	0	2	3
		<b>Sub Total</b>				<b>20</b>

**SEMESTER-III**

Course Category	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
Major-Core	BHT23CO31	Socio-Cultural Tourism	2	1	2	4
Major-Core	BHT23CO32	Hotel Accommodation Operations	2	1	2	4
Minor	BHT23MI03	Food & Nutrition	3	1	0	4
Multi	BHT23MD03	Homestay Operations	2	0	2	3
AEC	UNI23AE04	Internet & Information Communication Technologies	1	0	2	2
Skill	BHT23SE33	Larder & Contemporary Desserts	1	0	4	3
		<b>Sub Total</b>				<b>20</b>

**SEMESTER-IV**

Course Category	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
Major-Core	BHT23CO41	Travel & Tour Operations	3	1	0	4
Major-Core	BHT23CO42	Hotel Front Office Management System	2	1	2	4
Major-Core	BHT23CO43	Food & Beverage Service Management	2	1	2	4
Minor	BHT23MI04	Hospitality & Tourism Law	2	1	0	3
Minor	BHT23MI05	Hospitality & Tourism Entrepreneurship	2	0	2	3
AEC	UNI23AE03	Communicative Skills: Reading and Writing Skills	1	0	2	2
		<b>Sub Total</b>				<b>20</b>

**SEMESTER-V**

Course Category	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
Major-Core	BHT23CO51	Adventure Tourism	2	1	2	4
Major-Core	BHT23CO52	Tour Package Planning & Costing	2	1	2	4
Major-Core	BHT23CO53	Hotel Accommodation Management	2	1	2	4
Major-Core	BHT23CO54	International & Ethnic Indian Cuisines	1	0	4	4
Minor	BHT23MI06	Hospitality & Tourism Financing	3	1	0	4
		<b>Sub Total</b>				<b>20</b>

**SEMESTER-VI**

Course Category	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
IN/Project	IET2361	Industrial Exposure Training – IET			24	12
IN/Project	IET2362	IET Report & Presentation Hospitality/Tourism Industry			8	4
IN/Project	IET2363	Viva – Voce			8	4
		<b>Sub Total</b>				<b>20</b>

**SEMESTER-VII**

Course Category	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
Major-Core	UNI23RP71	Research Methodology	2	0	4	4
	UNI23RP72	Data Analytics & Statistical Applications	2	0	4	4
	UNI23RP73	Scientific Writing and Research Ethics	3	0	2	4
	BHT23RP71	Domain Specific Research Paper -I	3	0	2	4
	BHT23RP72	Domain Specific Research Paper -II	3	0	2	4
		<b>Sub Total</b>				<b>20</b>

**SEMESTER-VIII**

Course Category	Course Code	Course Name	Hours/Week			Credits
			L	T	P	
Research Project	UNI23RP81	Research Project (Research Proposal, Tools and Methods, Field work, Research Progress)	0	0	0	12
	UNI23RP82	Presentation and Viva Voce	0	0	0	4
	UNI23RP83	Research Paper and Dissertation	0	0	0	4
		<b>Sub Total</b>				<b>20</b>

**Total Credits: 160**

## 10. Semester-wise Course Syllabus

### SEMESTER-I

Course Code	BHT23CO11	Course Name	INTRODUCTION TO HOSPITALITY & TOURISM	Course Category	MAJOR-CORE	L	T	P	C
						2	1	0	3
Pre-requisite			Nil	Co-requisite	Nil				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the concept, nature and basic components of hospitality and tourism	1	H	M	M	H	M	H	H	H	H	M	M	H
CLO-2	Express the historical growth, development and recent trends of the Tourism Industry.	2	H	H	M	H	M	H	M	H	M	M	M	M
CLO-3	Produce knowledge on wide array of hospitality and tourism products	3	M	H	M	H	M	H	H	H	H	H	H	M
CLO-4	Analyze the impacts of tourism industry and role of national and international tourism organization in promotion of tourism industry	4	H	H	M	M	M	H	M	M	H	M	M	H
CLO-5	Evaluate the present global scenario, problems & prospects of hospitality and tourism industry with special reference to India	5	M	M	M	H	H	H	H	H	M	M	H	H
Average Level of Course Correlation		H	H	M	H	M	H	H	H	H	M	M	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I TOURISM AND HOSPITALITY: AN OVERVIEW</b> Tourism & Hospitality: Concepts - Meaning – Definition - Nature - Scope - Characteristics and Significance; Differentiation of Tourist, Traveler, Visitor, Transit Passenger, Excursionist and Guest in Hospitality; Interdisciplinary approaches in Tourism & Hospitality Studies; Components and Classification of tourism: Seven A's and S's of Tourism; Forms (Domestic & international) and Types (Motivation vs. Purpose) of Tourism; Different sectors of Hospitality (Direct and Indirect) Classification of Hospitality (Based on Clientele, Location, Events, Size, Star, Affiliation, etc.) & Categorization of Hotels in India.	9	1



<b>Course Designers</b>		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Manoj Kr. Chettri</b> <b>Assistant Director, Department of Tourism</b> <b>&amp; Civil Aviation, Govt. of Sikkim</b>	<b>Dr. Amit Kumar Singh</b> <b>Associate Professor, Department of</b> <b>Tourism Management, Sikkim</b> <b>University</b>	<b>Dr. Abinash Kumar Jha</b> <b>Assistant Professor, School of</b> <b>HTS</b>



Course Code	BHT23CO12	Course Name	HOTEL FRONT OFFICE OPERATIONS	Course Category	MAJOR-CORE	L 2	T 0	P 2	C 3
Pre-requisite			Nil	Co-requisite	HTM23CO11 – Introduction to Hospitality & Tourism				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define hotel front office and the evolution of hospitality industry.	1	H	M	M	H	M	H	H	H	H	M	M	H
CLO-2	Express the guest cycle and its operations systems	2	H	H	M	H	M	H	M	H	M	M	M	M
CLO-3	Evaluate the different hotel rooms and information structure.	3	H	H	M	H	M	H	H	H	H	H	H	M
CLO-4	Plan the hotel front office operations.	4	H	H	M	M	M	H	M	M	H	M	M	H
CLO-5	Develop the skill of telephone handling and guest services.	5	H	M	M	H	H	H	H	H	H	M	M	H
Average Level of Course Correlation		H	H	M	H	M	H	H	H	H	M	M	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT I- ORGANIZATION OF FRONT OFFICE</b> Introduction of front office, layout & different sections of the front office department, Duties & responsibilities of front office staff, front office personnel & attributes. Organization structure and hierarchy of front office department, Coordination of Front office with other departments, Hotels classification.	12	1
2	<b>UNIT II - RECEPTION</b> Functions of receptions, qualities & duties of receptionist, communications, preparing for guest arrivals, check in & check out process, preparing of day & night receptions. Pre-registration process, preparing night clerk report.	12	2
3	<b>UNIT III -ROOMS &amp; INFORMATION SECTION</b> Single- Double- Twin- Hollywood twin- Interconnecting- Adjacent- Adjoining- Lanai- Penthouse- Duplex- Efficiency- Physically Challenged- Studio- Parlor- Hospitality Room- Suite (Types) Functions of information section, message handling, handling guest room keys, handling mail, handling guest parcels, reception & information, flow chart, specimen formats used.	12	3

4	<b>UNIT IV- BELL DESK OPERATIONS</b> Functions of Bell Desk, Bell Desk layout & equipment, staff organization, duty Rota and work schedule, luggage-handling procedure on guest arrival & departure, left luggage procedures. Miscellaneous services-postage, stationery & first aid etc., Valet car parking & allied guest services. Bell desk terminologies.	12	4
5	<b>UNIT V- TÉLÉPHONE ÉTIQUETTES</b> Telephone handling – organization, receiving telephone, formats of telephone bills. Computerized departure procedures & guest records, reservation through computer system, e-mail, group reservation through travel agency, preparation of bills. Note: Students should be familiar with the Glossary of Terms pertaining to above-mentioned topics.	12	5
	<b>PRACTICALS</b> To enable the student to understand and to demonstrate appropriate skill of the following. •Phone handling- Taking down a room reservation-welcoming guest in hotel–arrival activities-check in. •Escorting a Guest-Responding to questions about service and Events-Valet Service - Procedure and Record maintaining. •Bell Desk - Errand cards - Handling Guests Baggage - Valet Parking (Procedure and Record maintaining) - (F.I.T, C.I.P, Groups. V.I.P, V.V.I.P)-guest key handling, NFC. •Industrial visit as per the syllabi <b>ROLE PLAY</b> - Role play in reference to the syllabus by the learners.		

#### Learning Resources

<b>Text Books</b>	<ul style="list-style-type: none"> <li>Office Training Manual – Sudhir Andrews</li> <li>Hotel Front Office Operation and Management – Jatashankar R. Tewari</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Jatashankar R. Tewari. Hotel Front Office Operations and Management. Oxford 2009</li> <li>Anutosh Bhakta. Professional Hotel Front Office Management. Tata McGraw Hill 2012</li> <li>Ahmed Ismail. Front Office Operations and Management. Cengage Learning. 2008</li> <li>Introduction to Hospitality Industry – A Text Book: Bagri SC &amp; Dahiya Ashish, Aman Publications – New Delhi</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

#### Course Designers

Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Chandan Thakur</b> General Manager, Mayfair hotel Gangtok	<b>Dr. Amit Singh &amp; Mr. Karma</b> Associate Professor, Sikkim University & Sr. Lecturer IHM Gangtok	<b>Mr. Sanjiv Kumar Sharma</b> Asst. Prof. (SL. G), School of HTS SRM University Sikkim

Course Code	BHT23MI01	Course Name	HOSPITALITY AND TOURISM MARKETING	Course Category	MINOR	L 2	T 0	P 2	C 3
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the concepts of marketing, tourism marketing, types and functions.	1	H	M	M	H	M	H	H	H	H	M	M	H
CLO-2	Express the tourism product life cycle, and tourism product mix.	2	H	H	M	H	M	H	M	H	M	M	M	M
CLO-3	Implement product flow and pricing of hospitality and tourism service products.	3	M	H	M	H	M	H	H	H	H	H	H	M
CLO-4	Evaluate the promotion mix process in hospitality and tourism.	4	H	H	M	M	M	H	M	M	H	M	M	H
CLO-5	Analyze the recent trends in hospitality and tourism marketing like green marketing, social media marketing, etc.	5	M	M	M	H	H	H	H	H	M	M	H	H
Average Level of Course Correlation		H	H	M	H	M	H	H	H	H	M	M	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I INTRODUCTION</b> Meaning – Definition – Nature – Scope and Objectives of Market and Marketing – Concept of Marketing – Difference between Market and Marketing – Meaning and Definition of Hospitality and Tourism Service Marketing – Characteristics of Hospitality and Tourism Service Marketing – Difference between Commodity marketing and Service Marketing – Functions of Marketing.	12	1
2	<b>UNIT – II PRODUCT MIX</b> Meaning of Hospitality and Tourism Products – Types of Products - Branding – Packaging – Labelling – Product Life Cycle – Tourism Area Life Cycle (TALC Concept) – New Product Planning and Development – Market Segmentation – Target Market – Identification of Potential Buyer / Market.	12	2
3	<b>UNIT – III PRODUCT FLOW AND PRICING</b> Product Distribution Network (Channels of Distribution) – Hospitality and Tourism delivery system – Pricing Policies and Strategies – significance – factors affecting price of a product – Monitoring and Evaluation of Marketing activities	12	3

4	<b>UNIT – IV PROMOTION MIX</b> Promotion of Tourist Service – Advertising: (Meaning – Definition Objective – Media Selection – Budget – Copy formation - and Advertising Process, Role of Advertising in tourism) – Publicity, Public Relation: (Meaning Definition, Significance, Methods and Techniques, Role of Public Relation in tourism) – Sales Promotion Activities (Meaning and scope, Various sales promotion techniques in tourism)	12	4
5	<b>UNIT – V RECENT DEVELOPMENT IN MARKETING</b> Conceptual framework of hospitality and tourism marketing – Recent Trends in Hospitality and Tourism Marketing – E-Marketing – Direct Marketing – Multilevel Marketing – Green Marketing – Relationship Marketing – Social Media Marketing – Marketing Ethics.	12	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Jha, S.M., Tourism Marketing, Himalayan Publication, Delhi.</li> <li>Philip Kotler, Keller, Koshy, Marketing Management, Prentice Hall, Inc, 2012.</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Chaudhary, Manjula (2011). Tourism Marketing, Oxford University Press, New Delhi.</li> <li>Bennett J. A., StrydomJ.Wilhelm (2001). Introduction to Travel and Tourism Marketing, Juta Education, Lansdown.</li> <li>Stanton W. J. (1999). Fundamentals of Marketing, McGraw Hill, New York.</li> <li>Neelamegham. S. (1998). Marketing in India: Cases &amp; Readings, Vikas, New Delhi.</li> <li>Ramasamy V.S. &amp; Namakumar. S. (1990). Marketing Management: Planning &amp; Control, Macmillan, New Delhi.</li> <li>Stone, Marilyn A., Desmond, John.(2007). Fundamentals of Marketing, Routledge, New York.</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Manoj Kr. Chettri</b> Assistant Director, Department of Tourism & Civil Aviation, Govt. of Sikkim	<b>Dr. Amit Kumar Singh</b> Associate Professor, Department of Tourism Management, Sikkim University	<b>Dr. Abinash Kumar Jha</b> Assistant Professor, School of HTS

<b>Course Code</b>	<b>BHT23MD01</b>	<b>Course Name</b>	<b>TRAVEL AGENCY MANAGEMENT</b>	<b>Course Category</b>	<b>MULTI-DISCIPLINARY</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
						<b>2</b>	<b>0</b>	<b>2</b>	<b>3</b>
<b>Pre-requisite</b>				<b>Co-requisite</b>					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the concept, nature and basic components of tourism	1	H	M	H	M	M	H	H	H	H	H	M	H
CLO-2	Express the historical growth, development and recent trends of Travel Agency.	2	H	M	H	H	H	H	H	M	H	M	H	M
CLO-3	Develop the operational skills of travel agency business.	3	H	H	H	H	H	H	M	H	H	H	M	H
CLO-4	Produce knowledge on the approval process of travel agency	4	H	H	H	H	H	H	H	M	H	H	M	H
CLO-5	Evaluate the present global tourism scenario, problems & prospects of tourism industry	5	H	M	H	M	H	H	H	M	H	H	H	H
Average Level of Course Correlation			H	M	H	H	H	H	H	M	H	H	M	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I Introduction of Tourism Industry</b> Meaning – Definition – Nature – Scope – Importance – forms and types of tourism – Motivational factors for travel (Push & Pull).	12	1
2	<b>UNIT – II Travel Agency Business</b> Meaning – definition – historical growth and development – types of travel agency – functions of (traditional and Modern) Travel Agency – Ethics of modern travel and tourism business	12	2
3	<b>UNIT – III Approval and Recognition of Travel Agency</b> National and State Government Guidelines and Approval (Ministry of Tourism, External Affairs, Railway, Surface Transportation, Civil Aviation, Human Resource, Finance, etc...) for Establish and Operating a Travel Agency Business – qualifications and quality standards for travel agency	12	3
4	<b>UNIT – IV Role of Travel Organizations</b> International, National and local organizations role and contribution for the development of tourism – UNWTO, IATA, ICAO, PATA, TAAI, ATOAI, FHRAI, TAAS, and clubs	12	4
5	<b>UNIT – V Case Study / Practical – Travel Agency Visit</b> OTA – Role – Development – present global tourism scenario, problems & prospects of Tourism industry.	12	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Bhatia A.K., (2019) International Tourism, Sterling Publications, New Delhi</li> <li>Negi J, (2020), Travel Agency and Tour Operation Business, Himalaya Publishers, New Delhi</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Pran Nath Seth, (2006) Successful Tourism Management, Sterling Publication, New Delhi</li> <li>Bhatia A.K., (2019) Tourism Development Principles &amp; Practices, Sterling Publication, New Delhi.</li> <li>Chand, M. (2009), Travel Agency Management: An Introductory Text. Anmol Publications Pvt. Ltd., New Delhi.</li> <li>Swain, S.K. &amp; Mishra, J.M. (2012). Tourism: Principles &amp; Practices. Oxford University Press, New Delhi.</li> <li>Roday. S, Biwal. A &amp; Joshi. V. (2009), Tourism Operations and Management, Oxford University Press, New Delhi.</li> </ul>

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Ashwin Pradhan, MD, Bayul Tours and Travel, bayultours@yahoo.com</b>	<b>Dr. Amit Singh, Associate Professor, Sikkim University</b>	<b>Dr. Suresh N., Professor, SRM University, Sikkim.</b>

Bloom's Level of Thinking		Continuous Learning Assessments (30% weightage)		Open Assessments (10% weightage)	Final Examination (60 % weightage)
		Assignment -1 (20)	Assignment-2/ GD/ Field Trip Report / Presentation (20)	Quiz/ Surprise Test (10)	
1	Remember	50%	20%	25%	20%
2	Understand	50%	20%	25%	20%
3	Apply	0	30%	25%	20%
4	Analyze	0	30%	25%	20%
5	Evaluate	0	0	0	20%
6	Create	0	0	0	0
	Total	100%	100%	100%	100%

Course Code	BHT23SE13	Course Name	BASIC CULINARY SKILLS & TECHNIQUES	Course Category	SKILL ENHANCEMENT	L 1	T 0	P 4	C 3
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define cookery, its evolution and modern developments in commercial kitchens.	1	H	M	M	M	M	M	M	M	H	M	M	H
CLO-2	Describe the fundamentals of cooking in a professional kitchen	2	H	M	M	M	M	M	M	M	H	M	M	M
CLO-3	Demonstrate the different types of cutting and uses in Culinary Arts.	3	H	H	M	M	M	M	M	M	H	M	M	M
CLO-4	Prepare Continental stocks, soups, sauces, salads and apply their applications in menus.	4	H	H	H	H	H	M	M	H	H	H	M	H
CLO-5	Work in teams to produce simple four course menus.	5	H	H	H	H	M	M	M	H	H	H	H	H
Average Level of Course Correlation			H	H	M	H	M	H	M	H	H	H	M	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT 1- INTRODUCTION TO COOKERY</b> Meaning and Definition of Cookery – Evolution of modern Cookery- Professional cookery – Function of Food and Beverage Production – Familiarization of Tools and Equipment, description, Classification, uses & handling in the Kitchen – Kitchen etiquettes – Hygiene Practices — Safety and security in kitchen	15	1
2	<b>UNIT 2- AIMS AND OBJECTIVES OF COOKERY AND KITCHEN HIERARCHY</b> Aims and objectives of cooking food – Various textures, consistencies – Techniques used in pre-preparation- Layout of the Kitchen – Classical Brigade– Roles of executive chef – Duties and responsibilities of various chefs - Cooperation with other departments.	15	2
3	<b>UNIT 3 - KITCHEN COMMODITIES AND METHODS OF COOKING</b> Basic Kitchen Commodities, Ingredients used in cookery - Spices and Herbs, Pulses and Cereals, Thickening Agents - Methods of Heat transferring (Conduction, Convection and Radiation) –Methods of cooking (Baking, Broiling, Roasting, Frying, Grilling, Braising, Boiling, poaching, Stewing, Simmering)	15	3
4	<b>UNIT 4 – FOUNDATION OF CONTINENTAL COOKERY</b> Stock (Define, Type) – Soup (Define, Classification) – Sauce (Define, Classification, Derivative) – Salad (Composition, Classification, Dressing)	15	4

5	<b>UNIT 5- VEGETABLE, EGG, FISH AND POULTRY COOKERY</b> Vegetable (Classification, Selection, Cuts) – Egg (Classification, Selection, Storage, Uses) – Fish (Classification, Selection, Storage Cuts) – Poultry (Classification, Selection, Storage, Cuts)	15	5
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Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Theory of Cookery – Krishna Arora (Frank Bros. &amp; Co., New Delhi)</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Modern Cookery-I, II&amp;III Thangam Philip Orient Longman</li> <li>Cookery and introduction- Kinton and cesrani ELTS Publishers</li> <li>Practical professional cookery –crusknell &amp; Kauffimann ELTS Publishers</li> <li>The complete guide to the art of modern cookery –Escoffier</li> <li>Practical cookery Campbell, Foskett, Ceserani Eleventh edition</li> </ul>

Sl. No	Course Content
1	Experiment-1 · Equipment - Identification, Description, Uses & handling · Hygiene - Kitchen etiquettes, Practices & knife handling · Safety and security in kitchen
2	Experiment-2 · Vegetables Cuts – Cuts of Fish - Cuts of Chicken · Egg Preparations, Omelets, Scrambled, Poach, Sunny side, Sunny side down, Boiled egg, Egg Benedict, Egg Florentine. · Preparation of Salad and salad dressings
3	Experiment-3 Stocks - (White and Brown stock) · Fish stock · Chicken stock · Vegetable stock
4	Experiment-4 Sauces – Classical Mother sauces and two of their Derivatives · Béchamel · Espagnole · Veloute · Hollandaise · Mayonnaise
5	Experiment-5 Simple/Compound Salads & Soups: · Cole slaw, · Russian salad, · Waldorf salad, · Ceasar salad, · Greek salad · Fruit Custard, · Thin Soups- Consommé · Thick Soups- Broth, Boullion · Cream Soups- Crème’ d Tomato, Cream St. Germain, Cream de champignon · Puree Soups - Puree de Tomates, · Bisque Soup- Shrimp bisque soup · Chowder Soup – Potato chowder soup
6	Experiment-6 · Demonstration & Preparation of simple four courses menu



Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Krishna arora, (2008), Theory Of Cookery, Frank Brothers &amp; Company (PUB) Pvt Ltd-New Delhi</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Thangam E. Philip, (2010) Modern Cookery (6<sup>th</sup> Edition) VOL I &amp; II, Orient BlackSwan, Hyderabad.</li> <li>Cracknell, H. L.; Kaufmann, R. J. (2009) Practical Professional Cookery, Cengage Learning EMEA, Atlantic Publishers, New Delhi</li> <li>David Foskett, John Campbell, Victor Ceserani, (2008), Practical Cookery 11th Edition, Hodder Arnold H&amp;S, London, UK</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Lab Practical/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Chandan Thakur- General Manager – Mayfair Group of Hotels.</b>	<b>Mr. Karma C Bhutia – Sr Lecturer- Food Production- Institute of Hotel Management Gangtok</b>	<b>Dr Suresh N.– Professor- SRM University.</b>
		<b>Mr. Sanjiv Kr Sharma- Asst Professor- SRM University Sikkim.</b>

**SEMESTER-II**

Course Code	BHT23CO21	Course Name	NATURAL TOURISM	Course Category	MAJOR-CORE	L 2	T 1	P 0	C 3
Pre-requisite			Nil	Co-requisite	Nil				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the concept and significance of natural tourism resources and its geographical features.	1	H	M	M	M	M	H	H	M	M	M	M	M
CLO-2	Demonstrate the natural resources and the relationship between geography & tourism and its impacts.	2	H	M	M	M	M	H	H	M	M	M	M	M
CLO-3	Apply the knowledge in the major landforms as the tourism resources.	3	H	H	M	M	M	M	H	M	M	M	M	M
CLO-4	Analyze the wildlife tourism resources and its conservation and preservation importance.	4	H	H	M	M	M	M	H	M	H	M	M	M
CLO-5	Evaluate the role of UNESCO world heritage sites and its contribution to Indian tourism promotion.	5	M	M	M	M	M	H	H	M	M	M	M	M
Average Level of Course Correlation			H	H	M	M	M	H	H	M	M	M	M	M

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I INTRODUCTION</b> Meaning and definition of Natural Tourism Resources - geographical features – significance – Seasons – Climate conditions – Relationship between Geography and Tourism – its importance.	9	1
2	<b>UNIT – II NATURAL AND ECO TOURISM RESOURCES</b> Indian geography – States & Capitals – Physiographic Units – General Introduction of the Himalayas & other ranges of mountains, Peaks, Plateaus / Plain, Rivers, Falls and Hot Springs – Eco-Tourism / Natural Tourist Destinations.	9	2

3	<b>UNIT – III MAJOR LANDFORMS</b> Divisions of various landscapes of Tourist Destination – General Introduction of Desert (Hot & Cold), Coastal areas of peninsular, Indian Islands – Major Tourist Destinations.	9	3
4	<b>UNIT – IV WILDLIFE TOURISM</b> General introduction of Indian Wildlife Tourism – Major Wildlife Sanctuaries, National Parks, Zoological Parks, Bird Sanctuaries – Conservation and Preservation Projects & Sanctuaries – its Specification and Importance.	9	4
5	<b>UNIT – V ORGANIZATIONS</b> A study of UNESCO World Heritage Sites – World Wildlife Fund (WWF) – Wildlife Conservation Society (WCS), International Fund for Animal Welfare (IFAW), People for the Ethical Treatment of Animals (PETA), Global Landscapes Forum (GLF) – ESOI – ECOS – Role & Contributions of Indian Tourism	9	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Ahmad, Aizaz: (Reprint 2021), General Geography of India, NCERT, New Delhi</li> <li>Jagmohan Negi, (2010), Tourist Resources of India, Himalaya Publishers, New Delhi.</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Basham A.L., (2019), The Wonder That Was India Vol. I &amp; II, Picador India</li> <li>Manohar Sajani (2013), Encyclopaedia of Tourism Resources In India (2 Vols.), Kalpaz Publications</li> <li>Lonely Planet, Abigail Blasi, &amp; 12 More (2017), Lonely Planet India ED17 (Country Guide), Lonely Planet.</li> <li>Various travel guides on India</li> <li>Material from Dept. of Tourism.</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
	<b>Dr. Amit Kumar Singh</b> Associate Professor, Department of Tourism Management, Sikkim University	<b>Dr. Suresh N</b> Professor, School of HTS

Course Code	BHT23CO22	Course Name	PRINCIPLES OF FOOD & BEVERAGE SERVICE	Course Category	MAJOR-CORE	L	T	P	C
						2	0	2	3
Pre-requisite			Nil	Co-requisite	Nil				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Express knowledge about F & B Outlets, Restaurant operations, and its organizational structure.	1	H	M	H	M	M	H	H	H	H	H	H	H
CLO-2	Demonstrate the types and uses of F & B equipment and basic etiquettes.	3	H	H	H	H	H	H	M	H	H	H	M	H
CLO-3	Apply the skill of dining service procedures.	3	H	H	H	H	H	H	H	H	H	H	H	H
CLO-4	Analyze the ancillary department's role and the meal types.	4	H	H	M	M	M	M	M	M	H	H	M	M
CLO-5	Compile the ideas about classical foods menu and menu planning.	3	H	M	M	H	H	H	H	H	H	H	H	H
Average Level of Course Correlation			H	H	H	H	H	H	H	H	H	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I THE FOOD &amp; BEVERAGE SERVICE INDUSTRY</b> Introduction to the Food & Beverage Industry. Sectors of food service industry - Food & Beverage Service areas in a Hotel-Types of F&B Outlets - Restaurant - Coffee Shop - Pastry Shop - Room Service - Bars - Banquet - Executive Lounges - Cafeteria - Rotisserie - Permit Room - Discotheque - Public House – Vending machines - QSR & Night Clubs. Organizational structure and layout of F&B Service department of hotel - Job Specifications & Job Descriptions - Attitudes and attributes of F&B service personnel - Hygiene & Safety concerns of F&B Services staff.	12	1
2	<b>UNIT – II FOOD &amp; BEVERAGE SERVICE DEPARTMENT</b> Equipment used in different outlets- Types, sizes, dimensions and Usage of Equipment's - Furniture – Linen – Chinaware – Silverware - Tableware - Flatware - Hollowware & Glassware – Cutlery – Crockery - Special equipment used in the restaurant. Care & maintenance of the equipment's – silver cleaning methods. Ancillary Departments - Still Room- stillroom functions- still room equipment - Silver room/ plate room- silver room functions – silver room equipment - Pantry – pantry functions – pantry equipment - Hot plate point – Hot plate point functions.	12	2

3	<b>UNIT – III DINING SERVICES AND PROCEDURES</b> <b>MISE-EN-PLACE &amp; MISE-EN-SCENE</b> Internationally accepted styles of Table Service – American - French - Russian - English - Silver - Self Service - Buffet & Cafeteria - Specialized Service - Gueridon - Butler - Tray - Lounge - In-Room dining - Single Point Service - Take Away- Vending - Kiosks - Food Courts & Bars - Automats.	12	3
4	<b>UNIT – IV NON-ALCOHOLIC BEVERAGES &amp; DEPARTMENTAL COORDINATION</b> Classification (Nourishing, Stimulating and Refreshing Beverages) Tea - Origin & Manufacture - Types & Brands. Coffee - Origin & Manufacture - Types & Brands. Juices and Soft Drinks. Cocoa & Malted Beverages - Origin & Manufacture. Departmental coordination - Intra & Inter Departmental Coordination.	12	4
5	<b>UNIT- V TYPES OF MENU, MEAL TYPES &amp; French Terms related to F&amp;B Department</b> Menu – Origin - definition & objectives -Types –A la Carte - Table D'hôte - Carte Du Jour – Plat Du Jour – Static Menu – Cyclic Menu - Banquet menu – BAR menu. Courses of French Classical Menu – sequence – examples from each course – cover of each course - accompaniments. Meal types – Breakfast - Brunch – Lunch - Hi-Tea – Dinner – Supper. French Terms related to the Food and Beverage Department.	12	5

**Practical**

- Familiarization of F&B Service equipment, care and maintenance of equipment.
- Basic Technical Skills-
- Task-01: Holding Service Spoon & Fork
- Task-02: Carrying a Tray / Salver
- Task-03: Laying a Table Cloth
- Task-04: Changing a Table Cloth during service
- Task-05: Placing meal plates & clearing soiled plates
- Task-06: Stocking Sideboard
- Task-07: Service of Water
- Task-08: Using Service Plate & Crumbing Down
- Task-09: Napkin Folds
- Task-10: Changing dirty ashtray
- Task-11: Cleaning & polishing glassware
- Rules for laying a table – formal & in-formal table set up – demo on different styles of table service.
- Different types of trays and gueridon trolley set up.
- Preparation and service of non-alcoholic beverages.
- Procedure for Service of a Meal –
- Task-01: Taking Guest Reservations
- Task-02: Receiving & Seating of Guests
- Task-03: Order taking & Recording
- Task-04: Order processing (passing orders to the kitchen)
- Task-05: Sequence of service
- Task-06: Presentation & Encashing the Bill
- Task-07: Presenting & collecting Guest comment cards
- Task-08: Seeing off the Guests
- Method of taking food order- Check and Bill system, Service with order.
- Industrial visit as per the syllabi.

Note: Students should be familiar with the Glossary of Terms pertaining to above-mentioned topics.

<b>Learning Resources</b>	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>• Food &amp; Beverage Service – John Cousins, Dennis Lillicrap, Suzanne Weekes</li> <li>• Food &amp; Beverage Service - Training Manual – Sudhir Andrews</li> <li>• Food &amp; Beverage Service – Vijay Dhawan</li> <li>• The Complete Illustrated Book of Napkins and Napkin folding – Rick Beech</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>• Mastering restaurant service – H.L. Craschnell and G. Nobis</li> <li>• Food &amp; Beverage Service – Lillicrap &amp; John Cousins</li> </ul>

	<ul style="list-style-type: none"> <li>Food and Beverage Services- Indian School of Business Management and Administration - R. K. Arora</li> <li>Napkin folding- R. K. Arora.</li> </ul>
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Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	20%	20%	20%
6	Create	0	0	0	0	10%	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Wasim</b> <b>F &amp; B Manager, Lemon Tree Hotel,</b> <b>Gangtok</b>	<b>Mr. Karma Changchup Bhutia</b> <b>IHM Gangtok</b>	<b>Ms. Arati Sharma Mishra</b> <b>Assistant Professor, SRMUS</b>

Course Code	BHT23MI02	Course Name	HUMAN RESOURCE MANAGEMENT FOR HOSPITALITY & TOURISM	Course Category	MINOR	L	T	P	C
						2	1	0	3
Pre-requisite			Nil	Co-requisite	Nil				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the concept of Human Resources Management and its functions	1	H	H	M	M	M	H	H	M	H	H	M	H
CLO-2	Express the Human resources Planning process and its affecting factors.	2	H	H	H	H	M	H	M	H	H	H	M	H
CLO-3	Apply the best recruitment and selection process for the hospitality and tourism industry.	3	H	H	H	H	H	H	M	H	H	H	H	H
CLO-4	Plan the appropriate training and development program for hospitality and tourism sector	3	H	H	H	H	H	H	H	H	H	H	H	H
CLO-5	Evaluate the methods of performance appraisal in Hospitality & Tourism Industry.	5	H	H	M	M	M	H	M	H	H	H	M	H
Average Level of Course Correlation			H	H	H	H	H	M	M	H	H	H	M	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignm ent to CLO
1	<b>UNIT – I INTRODUCTION TO HUMAN RESOURCE MANAGEMENT</b> Meaning and Definition – Concept – Nature – Objective – Importance – Functions of HRM in service industries – Evolution of HRM – Characteristics of Hospitality Industry for a Human Resource Manager, HRD as responsibility of all managers. Improving Productivity Through HRIS: Internet-Based Safety Improvement Solutions.	09	1
2	<b>UNIT – II PROCUREMENT OF HUMAN RESOURCES</b> Human Resource Planning – Meaning, Concept and Objectives of HRP - Factors affecting HRP – Process of HRP – Challenges in HRP – Job Analysis – Process of Job Analysis – Job Description - Job Specification - Job Design - Job Enlargement - Job Enrichment (Promotion, Transfer, Separation, Demotion and Dismissal, Lay off, Retrenchment)	09	2
3	<b>UNIT – III RECRUITMENT AND SELECTION IN HOSPITALITY AND TOURISM</b> Concept of Recruitment and Selection – Meaning and Definition – Recruitment and Selection Policy – Systematic Approach to Recruitment and Selection Process – Sources of Recruitment	09	3

	(Internal, external) – Techniques of Recruitment (direct, indirect) – Selection procedure – Selection test – Placement and Induction.		
4	<b>UNIT – IV TRAINING AND DEVELOPMENT</b> Meaning and Definition of Training & Development – Concepts – Importance of Training and Development in Hospitality and Tourism industry – introduction to orienting and training employees – the orientation process - Types and Methods of Training (On the Job Training) – Distinction between Training and Development – Training and Development in 21st Century – Self-development – Organizational development – Evaluation of training effectiveness.	09	4
5	<b>UNIT – V PERFORMANCE APPRAISAL</b> Meaning, Concept – Importance – Methods of Performance Appraisal – Barriers of effective appraisal Methods – Job Evaluation – Methods of Job Evaluation in hospitality and tourism industry Compensation: Objectives – Components of Pay Structure in India – Wage Policy in India (Minimum, Fair and Living Wages) – Incentives – Meaning and Types in Hospitality and Tourism Industry.	09	5

Learning Resources	
Text Books	<ul style="list-style-type: none"> <li>Human Resource Management- Gary Dessler, Biju Varkkey</li> <li>A Textbook of Human Resource Management- R S Dwivedi.</li> <li>Effective Human Resource Training and Development Strategy- Dr. B. Rathana Reddy.</li> </ul>
Ref. Books	<ul style="list-style-type: none"> <li>Human Resource Management, Text and Cases- K Aswathappa.</li> <li>Human Resource Managementl- Rao, V. S. P</li> <li>Managing Human Resources- W. F. Cascio</li> <li>Management Principles and Practices - L M Prasad</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Chandan Thakur</b> General Manager, May Fair, Gangtok	<b>Mr. Karma Changchup Bhutia</b> Sr. Lecturer, IHM Gangtok	<b>Ms. Arati Sharma Mishra</b> Assistant Professor, SRMUS



Course Code	BHT23MD02	Course Name	BAKERY & CONFECTION	Course Category	MULTI-DISCIPLINARY	L 2	T 0	P 2	C 3
Pre-requisite			Nil	Co-requisite	Nil				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Identify bakery equipment's and illustrate bakery terms.	1	H	M	M	M	M	M	M	M	H	M	M	H
CLO-2	Describe the usage and functions of raw materials used in bakery.	2	H	M	M	M	H	M	M	M	H	M	M	M
CLO-3	Describe baking methods about taste, texture and temperature.	3	H	M	M	H	H	M	M	M	H	H	M	H
CLO-4	Create the bakery and confectionery menu.	4	H	H	H	H	H	H	H	H	H	H	M	H
CLO-5	Construct simple breads and enriched cakes.	5	H	H	H	H	H	H	H	H	H	H	M	H
Average Level of Course Correlation			H	H	M	H	M	H	M	H	H	M	H	M

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT 1 - INTRODUCTION TO BAKING</b> Definition- Identification of tools and equipment in a bakery- Oven Temperatures- Weights and measurements - Structured chart of Bakery Organization- Bakery terms.	12	1
2	<b>UNIT 2- BASIC COMMODITIES IN BAKING</b> Shortenings (Fats & Oils) – Leavening/Raising Agents- Types and functions of Flours- Yeasts- Sugar-Egg- Dairy products- Salt and Water in Baking- Flavorings/Sweeteners- Gelling agents and stabilizers- Identification and forms of coco and chocolates.	12	2
3	<b>UNIT 3 – METHODS OF BREAD AND CAKE MAKING</b> Methods of bread making– Characteristics- Faults- Remedies- Colour-Texture- Aroma, Clarity and Elasticity of breads- Cake Making Methods – Characteristics- Cake Faults and Remedies.	12	3
4	<b>UNIT 4 - PASTRIES AND COOKIES</b> Classification of pastries (Short crust, Choux, Laminated (Puff- Flaky-Filo/phylo), Danish)- Pies- Cookies- Procedures- Baking Temperatures- Faults and Remedies	12	4
5	<b>UNIT 5- ICINGS AND TOPPINGS</b> Classifications- Types- Fondant; American frosting; butter cream icing; royal icing; gum paste; marzipan; marshmallow; lemon meringue; fudge; almond paste; glaze icing	12	5

<b>Practical Summary of Course Content</b>		
<b>S. No</b>	<b>Course Content</b>	<b>Alignment to CLO</b>
1	Experiment-1 Equipment · Identification · Uses and handling Ingredients	1/2
2	Experiment-2 · Demonstration & Preparation of a) Bread Loafs: Milk Bread, Bread Loaf, (White and brown loafs) b) Flavored Breads: Basic Buns, bread rolls, Hot Cross Buns, Bread sticks. c) Rich Yeast Fermented Breads: Brioche, Fermented Doughnuts.	1/2/3/5
3	Experiment-3 · Demonstration & Preparation of Simple and enriched Cakes, recipes a) Plain Sponge, Swiss roll b) Fruit Cake, Carrot cake. c) Banana Cake.	1/2/3/5
4	Experiment-4 · Demonstration and Preparation of simple cookies like a) Butter Cookies. b) Cinnamon Cookies. c) Peanut Butter cookies.	1/2/4/5
5	Experiment-5 · Demonstration and Preparation of basic pastry and derivatives like a) Short Crust Pastry: Apple Pie. b) Choux Pastry: Profit role. c) Puff Pastry & flaky pastry: veg patties, chicken patties.	1/2/4/5

<b>Bloom's Level of Thinking</b>		<b>Continuous Learning Assessments (30% weightage)</b>		<b>Open Assessments (10% weightage)</b>	<b>Final Examination (60 % weightage)</b>
		Assignment -1 (20)	Assignment-2/ GD/ Field Trip Report / Presentation (20)	Quiz/ Surprise Test (10)	
1	Remember	50%	20%	25%	20%
2	Understand	50%	20%	25%	20%
3	Apply	0	30%	25%	20%
4	Analyze	0	30%	25%	20%
5	Evaluate	0	0	0	20%
6	Create	0	0	0	0
	Total	100%	100%	100%	100%

<b>Course Designers</b>		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr Chandan Thakur- General Manager – Mayfair Group of Hotels.</b>	<b>Mr. Karma C Bhutia – Sr Lecturer- Food Production- Institute of Hotel Management Gangtok</b>	<b>Dr Suresh N. – Professor - SRM University.</b> <b>Mr. Sanjiv Kr Sharma</b> <b>- Asst Professor- SRM University.</b>

Course Code	BHT23SE23	Course Name	BAKERY & CONFECTION	Course Category	SKILL ENHANCEMENT	L 1	T 0	P 4	C 3
Pre-requisite			Nil	Co-requisite	Nil				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Identify and correctly use bakery equipment and interpret weights and measurements.	1	H	M	M	M	M	M	M	M	M	M	M	H
CLO-2	Describe the usage and functions of baking commodities.	2	H	M	M	M	M	M	M	M	M	M	M	H
CLO-3	Illustrate baking methods about taste, texture and temperature.	3	H	H	M	H	M	M	M	H	H	H	M	H
CLO-4	Demonstrate the preparation of simple and enriched bakery and confectionary products.	4	H	H	H	H	M	H	M	H	H	H	M	H
CLO-5	Construct basic bakery products with creams and their variations with attention to sanitation principles.	5	H	H	H	H	H	M	M	H	H	H	H	H
Average Level of Course Correlation			H	M	H	M	H	M	H	H	M	M	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT 1 - INTRODUCTION TO BAKING</b> Definition- Identification of tools and equipment in a bakery- Oven Temperatures- Weights and measurements - Structured chart of Bakery Organization- Bakery terms.	15	1
2	<b>UNIT 2- BASIC COMMODITIES IN BAKING</b> Shortenings (Fats & Oils) – Leavening/Raising Agents- Types and functions of Flours- Yeasts- Sugar-Egg- Dairy products- Salt and Water in Baking- Flavorings/Sweeteners- Gelling agents and stabilizers- Identification and forms of coco and chocolates.	15	2
3	<b>UNIT 3 – METHODS OF BREAD AND CAKE MAKING</b> Methods of bread making– Characteristics- Faults- Remedies- Colour-Texture- Aroma, Clarity and Elasticity of breads- Cake Making Methods – Characteristics- Cake Faults and Remedies.	15	3

4	<b>UNIT 4 - PASTRIES AND COOKIES</b> Classification of pastries (Short crust, Choux, Laminated (Puff- Flaky-Filo/phylo), Danish)-Pies- Cookies- Procedures- Baking Temperatures- Faults and Remedies	15	4
5	<b>UNIT 5- ICINGS AND TOPPINGS</b> Classifications- Types- Fondant; American frosting; butter cream icing; royal icing; gum paste; marzipan; marshmallow; lemon meringue; fudge; almond paste; glaze icing	15	5

#### Practical Summary of Course Content

S. No	Course Content	Alignment to CLO
1	Experiment-1 Equipment · Identification · Uses and handling Ingredients - Qualitative and quantitative measures	1/2
2	Experiment-2 · Demonstration & Preparation of Bread Making a) Bread Loafs: Milk Bread, Bread Loaf, and Currant Loaf. b) Flavored Breads: Basic Buns, Fruit Buns, Hot Cross Buns, Tomato Rolls and Garlic Rolls. c) Rich Yeast Fermented Breads: Brioche, Fermented Doughnuts, Baba au Rum, Savarin.	1/2/3
3	Experiment-3 · Demonstration & Preparation of Simple and enriched Cakes, recipes and icings. a) Plain Sponge, Choco Sponge, Swiss roll b) Fruit Cake, Carrot cake, Pineapple upside-down cake c) Madeira, Black Forest.	1/2/3/5
4	Experiment-4 · Demonstration and Preparation of simple cookies like a) Butter Cookies, Choco Chip Cookies b) Cinnamon Cookies, Macaroons. Melting moments. c) Peanut Butter cookies, Oatmeal raisins cookies.	1/2/4
5	Experiment-5 · Demonstration and Preparation of basic pastry and derivatives like a) Short Crust Pastry: Jam tart, Apple Pie, Banana Flan, b) Choux Pastry: Chocolate Éclairs, Profit role Cream puff c) Puff Pastry & flaky pastry: veg patties, chicken patties, vol-au-vents, Creams Horns. d) Filo or phyllo pastries: such as baklava	1/2/4

#### Learning Resources

<b>Text Books</b>	<ul style="list-style-type: none"> <li>Le Cordon Bleu Bakery School</li> <li>Bakery and Confectionary- John Kingslee(New Age publication)</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Beautiful Baking-Consultant Editor – Carole Clements Richard Blady Publishing (Anness Publishers Ltd.)</li> <li>Perfect Baking at Home- Kritika A.Mathew (Vasan Book Depot, Bangalore)</li> <li>Practical Baking – By Willam Sultan 5th Edition.</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Lab Practical/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Chandan Thakur- General Manager – Mayfair Group of Hotels.</b>	<b>Mr. Karma C Bhutia – Sr Lecturer- Food Production- Institute of Hotel Management, Gangtok</b>	<b>Dr Suresh N. – Professor- SRM University.</b> <b>Mr. Sanjiv Kr Sharma- Asst Professor- SRM University.</b>

### SEMESTER-III

Course Code	BHT23CO31	Course Name	SOCIO CULTURAL TOURISM	Course Category	MAJOR-CORE	L 2	T 1	P 2	C 4
Pre-requisite			BHT23CO21 – Natural Tourism	Co-requisite	Nil				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the Socio-Cultural Resources Considered as Tourism Product Resources.	1	H	H	M	M	M	H	M	M	M	H	M	M
CLO-2	Summarize the Indian Religious Significant Values and its Holy Destinations	2	H	H	M	H	M	H	M	M	H	M	M	M
CLO-3	Analyse the architectural glory of India as cultural Tourism Products	3	H	H	M	M	M	H	M	M	M	M	M	M
CLO-4	Evaluate the cultural resources (Fairs & Festivals) in sustainable tourism	4	H	H	M	M	M	H	M	M	M	M	M	M
CLO-5	Apply the Indian Cultural and Traditional Practices as Tourism Resources – Dance, Music, Sculpture, Painting, and handicrafts.	5	H	H	M	M	M	H	M	M	M	M	M	M
Average Level of Course Correlation			H	H	M	M	M	H	M	M	M	M	M	M

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I INTRODUCTION TO SOCIO-CULTURAL TOURISM</b> Tourism Resources – Historical – Socio Cultural Tourism– Concepts and Features – Fundamentals of Indian Culture and History - Historical growth and development of Indian Culture (Ancient to Present) – Interrelation with tourism.	15	1
2	<b>UNIT – II RELIGIOUS TOURISM:</b> Buddhism – Jainism – Hinduism – Islam – Sikhism – Christianity – other minor religions – Origin and Development – Significance of holy places - Important main Destinations - Role of present scenario, major destinations, each religions holy places and its significance	15	2
3	<b>UNIT – III HISTORICAL TOURISM:</b> Importance of History in Tourism - Indian Architecture (Buddhist, Hindu, Islam, Colonial / British Style of Architectures) List of important art and Architectural monuments (National and Regional).	15	3

4	<b>UNIT – IV CULTURAL TOURISM:</b> Fairs and Festivals (Religious, Socio-Cultural, Seasonal, National) – Ethnic Cuisine (North, East, West, South region wise) – Handicrafts – Folklores – Regional and Local Indigenous Resources – Preservation and sustainable tourism activities.	15	4
5	<b>UNIT – V TRADITIONAL RESOURCES:</b> Performing arts – Dance (Classical, Folk) – Music (Vocal, Instrumental, Carnatic, Hindustani, Folk) – Drama (Traditional, Modern, Street / Stage), Plastic Arts (Sculptures, Paintings, craftsmanship) National and Regional wise list – Significance and Familiar Destinations.	15	5

Learning Resources	
Text Books	<ul style="list-style-type: none"> <li>Jagmohan Negi, Tourist Resources of India, Himalaya Publishers, New Delhi.</li> </ul>
Ref. Books	<ul style="list-style-type: none"> <li>Gupta, S.Petal (2002), Cultural Tourism in India, D.K. Print world, New Delhi</li> <li>Basham, A.L. (2019 reprint) The Wonder That was India, Rupa &amp; Co., Delhi</li> <li>Sivaramamurti, C.(2002 reprint) Indian Painting, National Book Trust, Delhi</li> <li>Hay,Stephen (Ed.) (1992), Sources of Indian Tradition, 2 vols, Penguin Books, Delhi</li> <li>Krishana Deva, (2002 reprint) Temples of North India. National Book Trust, Delhi –</li> <li>Pande, G.C. (1990 2nd ed.) Foundations of Indian Culture, 2 vols. Moti Lal Banarasi Das Publishers, Delhi</li> <li>Radhakrishnan, S. (1999), Indian Philosophy, 2 vols. Oxford university press, New Delhi</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
	<b>Dr. Amit Kumar Singh</b> Associate Professor, Department of Tourism Management, Sikkim University	<b>Dr. Suresh N</b> Professor, School of HTS

Course Code	BHT23CO32	Course Name	HOTEL ACCOMMODATION OPERATIONS	Course Category	MAJOR-CORE	L 2	T 1	P 2	C 4
Pre-requisite				Co-requisite	BHT23CO12- Hotel Front Office Operations				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the Socio-Cultural Resources Considered as Tourism Product Resources.	1	H	H	M	M	M	H	M	M	M	H	M	M
CLO-2	Summarize the Indian Religious Significant Values and its Holy Destinations	2	H	H	M	H	M	H	M	M	H	M	M	M
CLO-3	Analyse the architectural glory of India as cultural Tourism Products	3	H	H	M	M	M	H	M	M	M	M	M	M
CLO-4	Evaluate the cultural resources (Fairs & Festivals) in sustainable tourism	4	H	H	M	M	M	H	M	M	M	M	M	M
CLO-5	Apply the Indian Cultural and Traditional Practices as Tourism Resources – Dance, Music, Sculpture, Painting, and handicrafts.	5	H	H	M	M	M	H	M	M	M	M	M	M
Average Level of Course Correlation			H	H	M	M	M	H	M	M	M	M	M	M

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT 1 INTRODUCTION &amp; CLEANING SCIENCE OF ACCOMMODATION</b> Introduction to accommodation department – Meaning, Definition & Importance of Housekeeping Department – Role of Housekeeping in hospitality industry – Characteristics of good – Types of cleaning agent – cleaning products – cleaning equipment's – Classification and types of equipment with Diagram's ( Mops , dusters ,pushers, mechanical squeeze, vacuum cleaner ,shampooing machine ) with their care and uses.	15	1
2	<b>UNIT 2 ACCOMMODATION LAY OUT &amp; HIERARCHY</b> Layout of Housekeeping department – Organizational Structure of Housekeeping department (Small, Medium & Large hotel) – Intra & Inter departmental relationship with Front Office – Maintenance – Security – Purchase & Stores – HR Room service and many more – Supplementary accommodation.	15	2
3	<b>UNIT 3 TYPES OF FORM &amp; REGISTER</b> Job Description & Job Specification of Housekeeping staff (Executive Housekeeper, Deputy Housekeeper, Floor supervisor, Public area supervisor, Night supervisor, Room attendant, House man, Head gardener) – Daily routines – reporting staff placement – room occupancy report – guest room inspection – entering checklist – Floor register, work orders and log sheet – All types register, VIP lists – Lost and Found – procedure and records.	15	3



4	<b>UNIT 4 ACCOMMODATION DESK OPERATIONS &amp; KEY HANDLING</b> Briefing & Debriefing – Control desk (importance, role, coordination) Role of Control Desk during emergency – Duty Rota & work schedule Files with format used in Housekeeping department – Use of Computers in House Keeping department – Key Handling Procedure – types of keys( grand master, floor master, sub master or section or pass key, emergency key, room keys, offices and store keys) – Computerized key cards, key control register – issuing – and return, changing of lock, key belts, and unusual occurrences.	15	3, 4
5	<b>UNIT 5 TYPES OF GUEST ROOM &amp; BED MAKING</b> Types of room – definition Standard layout (single, double, twin, suit & many more) – Furniture / Fixture / Fitting / Soft Furnishing /Accessories / Standard supplies – Ordinary rooms – VIP rooms – VVIP rooms – guest’s special requests – lost and found register and enquiry file – housekeeping assistant report and housekeeper’s report – handover records – Housekeeping pantry – Setting up a housekeeping Trolley – Rules on the Guest Floor – Bed Making Process Types of guest room service – Morning, Evening Service & Special Services.	15	5
	<b>PRACTICALS</b> To enable the student to understand and to demonstrate appropriate skill of the following. <ul style="list-style-type: none"> <li>Identification, use and care of cleaning equipment’s-Identification of cleaning Agents-Identification of hotel linen.</li> <li>Bed Making (Traditional /Modern)-Guest Room Inspection</li> <li>Uses of forms and formats</li> <li>Guest room service – Morning- Evening &amp; Special Services- baby-sitting, second service, freshen up service.</li> <li>Industrial visit as per the syllabi</li> </ul> <b>ROLE PLAY-</b> Role play in reference to the syllabus by the learners.		

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Hotel House Keeping Operation &amp; Management- G.Raghubalan</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Hotel housekeeping Training Manual – Sudhir Andrews</li> <li>Hotel Hostel and Hospital Housekeeping – Joan C Branson &amp; Margaret Lennox (ELST)</li> <li>Hotel House Keeping – Sudhir Andrews (Tata McGraw Hill).</li> <li>Hotel House Keeping Operation &amp; Management- G.Raghubalan</li> </ul>

Bloom’s Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Chandan Thakur</b> General Manager, Mayfair hotel Gangtok	<b>Dr. Amit Singh &amp; Mr. Karma</b> Associate Professor, Sikkim University & Sr. Lecturer IHM Gangtok	<b>Mr. Sanjiv Kumar Sharma</b> Asst. Prof. (Sl. G)

Course Code	BHT23MI03	Course Name	FOOD & NUTRITION	Course Category	MINOR	L 3	T 1	P 0	C 4
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define health, nutrition and nutrients, scope of food science.	1	H	H	H	M	M	M	M	M	H	H	M	M
CLO-2	Express the effects of energy and affecting factors.	2	H	H	H	H	M	M	M	H	H	H	M	H
CLO-3	Apply the knowledge on dietary sources and functions.	3	H	H	M	H	M	H	H	H	H	H	H	H
CLO-4	Analyze the intake of nutrients such as carbohydrates, proteins, lipids, vitamins, minerals.	4	H	H	M	H	M	H	H	H	H	H	M	H
CLO-5	Evaluate the importance of a balanced diet.	5	H	H	M	H	M	H	M	H	H	H	H	H
Average Level of Course Correlation			H	H	M	H	M	H	M	H	H	H	M	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I INTRODUCTION</b> Define Health, Nutrition and Nutrients - Classification of nutrients - Importance of Food (Physiological, Psychological and Social function of food) in maintaining good health – Food Groups - Definition and scope of food science - Definition of Energy and Units of its measurement (Kcal) - Energy contribution from macronutrients (Carbohydrates, Proteins and Fat).	12	1
2	<b>UNIT – II CARBOHYDRATES &amp; PROTEINS</b> <b>CARBOHYDRATES</b> Carbohydrates - Introduction and Classification - Effect of Energy and factors affecting Energy - Significance of dietary fiber (Prevention/treatment of diseases) - Effect of Cooking on Carbohydrate. <b>PROTEINS</b> Proteins - Introduction and Classification based upon amino acid composition – Function – Significance of dietary fiber (Prevention/treatment of diseases). Effect of cooking on Proteins – Denaturation.	12	2, 3

3	<b>UNIT – III LIPIDS</b> Introduction – Classification - Dietary sources and Functions - Significance of Fatty acids (PUFAs, MUFAs, SFAs, EFA) in maintaining health - Cholesterol – Significance of dietary fiber (Prevention/treatment of diseases - blood cholesterol) - Effect of Cooking on Lipids - Rancidity, Hydrogenation, Winterization and Smoking points.	12	3, 4
4	<b>UNIT – IV VITAMINS, MINERALS AND WATER</b> Vitamins - Definition and Classification of Vitamins (A, D, E, K, B and C). Dietary Sources and Function of Vitamins - Significance of dietary fiber (Prevention/treatment of diseases) Minerals - Definition and Classification of Minerals (Iron, calcium, Sodium, Iodine, Fluorine, etc). Dietary Sources and Functions of Minerals - Significance of dietary fiber (Prevention/treatment of diseases). Water – Definition – Sources of water (visible & invisible) - Function – Daily losses of water from the human body – Significance of dietary fiber (Prevention/treatment of diseases) - Role of water in maintaining health (water balance).	12	3, 4
5	<b>UNIT – V BALANCED DIET AND EVALUATION OF FOOD</b> Definition and Importance. Factors affecting Balance Diet - (Age, Gender, Physiological state). Menu planning & its factors. Introduction of Evaluation of food - (objective & subjective). Emulsion- Definition and Types. Flavors –Definition and Types. Browning – Definition, Types, Prevention. Food Labeling.	12	5

Learning Resources	
Text Books	<ul style="list-style-type: none"> <li>Food science and Nutrition- Sunetra Roday</li> <li>Food and Nutrition Education- Dr. Punam Chopra.</li> <li>Food – S. N. Mahindru.</li> </ul>
Ref. Books	<ul style="list-style-type: none"> <li>Food hygiene and sanitation - Sunetra Roday</li> <li>Food &amp; Nutrition - Dr. M. Swami Nathan</li> <li>Food Contaminants- origin, propagation and analysis – S. N. Mahindru.</li> <li>Food science - Sumathi Mudambi</li> <li>Health Education – Dr. G. Viswanathappa and Dr. Rages John.</li> <li>Health Education - Dr. Anjan Saikia.</li> <li>Health Education – Dr. Yatendra Kumar S. Pal</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Khalek Khan</b> Executive Chef, Lemon Tree Hotel Gangtok	<b>Mr. Karma Changchup Bhutia</b> Sr. Lecturer, IHM Gangtok	<b>Ms. Arati Sharma Mishra</b> Assistant Professor, SRMUS

<b>Course Code</b>	<b>BHT23MD03</b>	<b>Course Name</b>	<b>HOMESTAY OPERATIONS</b>	<b>Course Category</b>	<b>MULTI-DISCIPLINARY</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
						<b>2</b>	<b>0</b>	<b>2</b>	<b>3</b>
<b>Pre-requisite</b>				<b>Co-requisite</b>					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom’s Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO- 1	PLO- 2	PLO- 3	PLO- 4	PLO- 5	PLO- 6	PLO- 7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the concept of homestay	1	H	M	M	M	M	H	M	H	H	H	M	H
CLO-2	Express the historical growth, development and recent trends of homestay	2	M	H	M	M	M	H	M	H	M	H	M	M
CLO-3	Develop the operational skills for homestay business.	3	M	H	M	H	M	H	H	H	H	H	M	M
CLO-4	Produce knowledge on the operational area of the homestay.	4	H	H	M	H	H	H	M	M	H	H	M	H
CLO-5	Produce knowledge on the approval & classification	5	H	H	M	H	H	H	H	H	M	H	M	H
Average Level of Course Correlation				H	H	M	H	M	H	H	H	H	M	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT I- Homestay and Hospitality</b> Introduction to the concept of home stay, History of homestay, overview concept of hotel, guesthouse, bed and breakfast establishment, guest care principles, host & guest relationship.	12	1
2	<b>UNIT II- Homestay Classification &amp; Guidelines</b> Homestay Standard National & Sikkim, formation of inspection committee, opening of homestay unit, form and formats.	12	2
3	<b>UNIT III- Functional areas of Homestay</b> Housekeeping & guest room, Reception area, Kitchen and Dining area, Book Keeping and Billing, Store Keeping, Understanding Travel Agencies and Tour Operators	12	3
4	<b>UNIT IV- Ecosystem</b> Waste Management, Alternative Energy Use and Water Use, Organic Food and Local Products - Hygiene and Cleanliness of Homestay and Rural Destination - Disaster Management, First-Aid	12	4
5	<b>UNIT- V- Activity and Field Visit</b> Local tour planning, homestay design and activity, Individual Presentation (Homestay products and service by the learners).	12	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>An Introduction to hospitality industry, 2024 by Dr. Manoj Kumar Pandey</li> <li>A Complete Guide to Home Stays by Puneetinder Kaur Sindhu</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Textbook and Main Document Wanichchanugorn, W. (2009). English for Tourism II. Chulalongkorn University Press, BKK</li> <li>Roday. S, Biwal. A &amp; Joshi. V. (2009), Tourism Operations and Management, Oxford University Press, New Delhi.</li> <li>Hospitality dictionary, 2023, by Richard E. Mckellar</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessments (30% weightage)		Open Assessments (10% weightage)	Final Examination (60 % weightage)
		Assignment -1 (20)	Assignment-2/ GD/ Field Trip Report / Presentation (20)	Quiz/ Surprise Test (10)	
1	Remember	50%	20%	25%	20%
2	Understand	50%	20%	25%	20%
3	Apply	0	30%	25%	20%
4	Analyze	0	30%	25%	20%
5	Evaluate	0	0	0	20%
6	Create	0	0	0	0
	Total	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Amrit Sharma</b> <b>Chalamthang Homestay Proprietor</b>	<b>Dr. Amit Singh</b> <b>Associate Professor, Sikkim University</b> <b>&amp; Mr. Karma, Sr. Lecturer IHM Gangtok</b>	<b>Sanjiv Kumar Sharma</b> <b>Asst. Prof. (Sl. G), School of HTS, SRM University Sikkim</b>

Course Code	BHT23SE33	Course Name	LADER & CONTEMPORARY DESSERTS	Course Category	SKILL ENHANCEMENT	L	T	P	C
						1	0	4	3
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the layout and hierarchy of a cold kitchen	1	H	M	M	M	M	M	M	M	H	M	M	H
CLO-2	Identify and explain different types of forcemeats.	2	H	M	M	M	M	M	M	M	H	M	M	M
CLO-3	Implement the use of cured meat in classic preparation.	3	H	H	M	M	M	M	M	M	H	M	M	M
CLO-4	Demonstrate the various types of International and Quick breads.	4	H	H	H	H	H	H	H	H	H	H	M	H
CLO-5	Produce the advance level dishes of contemporary frozen desserts.	5	H	H	H	H	M	H	H	H	H	H	H	H
Average Level of Course Correlation			H	H	H	H	M	H	H	H	H	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT 1- INTRODUCTION TO LARDER COOKERY</b> Role and Functions of Larder Kitchen - Layout- Hierarchy- Larder Equipment.	15	1
2	<b>UNIT 2- CHARCUTERIE AND FORCEMEATS</b> Introduction- Brines- Cures- Marinades- Forcemeats- (Types, Preparation, Usage, Examples) -Galantine-Ballantine- Pate's- Mousse- Mousselines- Quenelles- Parfaits,- Roulades Sausages- Types, Casings, Fillings, Additives and Preservatives.	15	2
3	<b>UNIT 3 – HAM, BACON, GAMMON &amp; CHAUD FROID</b> Ham- Bacon & Gammon-(Definition, Cuts, Processes and Usage) - Chaud Froid- Aspic- Gelee- (Definition, Types, Usage, Display and Garnishes.)	15	3
4	<b>UNIT 4 – INTERNATIONAL AND QUICK BREAD</b> Introduction- International and Quick Bread (Etymology – History – Origin – Effect in food habit)	15	4
5	<b>UNIT 5- CONTEMPORARY FROZEN DESSERTS</b> Definition-Classification- Types and Preparations.	15	5

Practical Summary of Course Content		
S. No	Course Content	Alignment to CLO
1	Experiment-1 · Charcuterie And Force-meats: a) Chicken Galantine, b) Chicken Ballantine, c) Chicken Pistachio Terrines d) Chicken Sausages, e) Pate'De foie Gra, f) Mousse Cake Shots g) Fruit Aspic cake h) Veloute', Coulis Chaud- froid sauces.	2/3
2	Experiment-2 · International Breads: a) Focaccia - Lavash - Pita - Pizza Bread - Ciabatta - Cheese Bread Garlic Bread, French Baguette. · Quick Breads: Muffins, coffeecakes, scones, pancakes, waffles, banana bread.	4
3	Experiment-3 · Contemporary Frozen Desserts(Hot and Cold) a) Caramel Custard, Bread and Butter Pudding, Diplomat Pudding. b) Soufflé – Lemon /Pineapple c) Mousse (Chocolate Coffee), Tiramisu.	5

#### Learning Resources

<b>Text Books</b>	<ul style="list-style-type: none"> <li>The Working Garde Manger—Al Meyer</li> <li>Advanced Bread and Pastry--Michel Suas</li> <li>Frozen Desserts: The Definitive Guide to Making Ice Creams, Ices, Sorbets, Gelati, and Other Frozen Delights--Caroline Liddell, Robin Weir.</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>The Larder Chef—(Fourth edition) M J Leto, W K H Bode.</li> <li>Professional Garde Manger: a Comprehensive Guide to Cold Food-- Lou Sackett, Jaclyn Pestka, Wayne Gisslen.</li> <li>Garde Manger: The Art and Craft of the Cold Kitchen-- The Culinary Institute of America (CIA).</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Lab Practical/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

#### Course Designers

Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Chandan Thakur- General Manager – Mayfair Group of Hotels.</b>	<b>Mr. Karma C Bhutia – Sr Lecturer- Food Production- Institute of Hotel Management, Gangtok.</b>	<b>Dr Suresh N. – Professor- SRM University.</b> <b>Mr. Sanjiv Kr Sharma- Asst Professor- SRM University.</b>

### SEMESTER- IV

Course Code	BHT23CO41	Course Name	TRAVEL AND TOUR OPERATIONS	Course Category	MAJOR-CORE	L 3	T 1	P 0	C 4
Pre-requisite			BHT23CO11 – Introduction to Hospitality & Tourism	Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Express the overview of travel agency and tour operation business.	1	H				M	M		M	H	H	M	
CLO-2	Precise the major segments of the travel industry and its functions.	2	H	M			H	H		H	H	H	M	M
CLO-3	Develop a holistic knowledge of essential facets of international travel and proficiency in navigating procedures related to overseas travel.	3	H	H	M	M	H	H	M	H	H	H	H	H
CLO-4	Acquire expertise in navigating government approval processes, aligning with a practical industry focus.	4	H	M	H		H	H	H	M	H	H	M	
CLO-5	Evaluate the present trends and technologies in Travel and Tourism operation.	5	H	H	H	H	H	H	M	M	H	H	H	M
Average Level of Course Correlation			H	H	M	M	M	H	M	M	M	M	M	M

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I OVERVIEW:</b> Meaning – Definition – Scope – Significance of Travel Agency and Tour Operation Business – Difference between Travel Agent and Tour Operator – Segments of Tourism Sectors – Linkage with other stakeholders.	12	1
2	<b>UNIT II FUNCTIONS OF A TRAVEL AGENCY AND TOUR OPERATOR</b> Understanding the functions of a travel agency and Tour Operators - travel information, Itinerary preparation, booking and reservation, ticketing process and marketing of Tour packages – handling business/corporate clients – Including conference and conventions – Market research and tour package formulation, assembling, processing and disseminating, information on destinations, Liasoning with the Service Providers. Sources of income: Commission, Service Charges.	12	2
3	<b>UNIT III TRAVEL DOCUMENTATIONS</b> Passport: Travel regulations and requirements – Passport: Meaning – Types – Fees & Process; Visa: Types – Visa on Arrival facilities – Fees & Process – Travel Insurance – its	12	3



	necessity – Medical / Health Certificate – Medical and Health Certificates for abroad travel (Countries – Process and Formalities) – Currency Exchange: meaning – need for tourism – Foreign Exchange Management Act and Rules in India – Currency Exchange Rates and process for Encashment of Foreign Currency – Travel Insurance.		
4	<b>UNIT IV APPROVAL OF TRAVEL AGENTS AND TOUR OPERATORS:</b> Approval by the Department of Tourism, Government of India (Ministry of External Affairs, Ministry of Finance, Ministry of Railways, Ministry of Surface Transportation, Ministry of Civil Aviation, Ministry of Human Resource Development). IATA rules and regulations for approval of a travel agency, Approval by Railways, Airlines – Study of various Fiscal and Non – Fiscal incentives available to Travel agencies and Tour Operations business.	12	4
5	<b>UNIT V PRESENT TRENDS IN TRAVEL AND TOUR OPERATION:</b> Modern Concepts of Travel Agency and Tour Operation – OTA, Platform – Basic concepts of E-Tourism and E- Travel Documents – It's Significance – Role of Travel Agency and Tour Operator's Organisations (International and National level – WATA, WATO, TAAI). Business models in the wired economy, B2B, B2C, C2B, C2C. Emerging technologies in e-tourism (AI, AR, VR) The future of e-tourism: challenges and opportunities.	12	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Negi J, (2014), Travel Agency and Tour Operation Business, Himalaya Publishers, New Delhi.</li> <li>Chand, M. (2009), Travel Agency Management: An Introductory Text. Anmol Publications Pvt. Ltd., New Delhi</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Swain, S.K. &amp; Mishra, J.M. (2012). Tourism: Principles &amp; Practices. Oxford University Press, New Delhi.</li> <li>Holloway, J.C. (2012), The Business of Tourism, Prentice Hall, London,</li> <li>Roday, S, Biwal. A &amp; Joshi. V. (2009), Tourism Operations and Management, Oxford University Press, New Delhi.</li> <li>Goeldner, R &amp; Ritchie. B (2010), Tourism, Principles, Practices and Philosophies, John Wiley &amp; Sons, London.</li> <li>Walker, J.R. &amp; Walker, J.J. (2011). Tourism Concepts and Practices, Pearson, New Delhi</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr.Ashwin Pradhan,</b> <b>Managing Director,</b> <b>Bayul Tours and Travel, Gangtok.</b>	<b>Dr. Amit Kumar Singh</b> <b>Associate Professor, Department of</b> <b>Tourism Management, Sikkim</b> <b>University</b>	<b>Mr. Mahendra Gurung</b> <b>Assistant Professor, School of</b> <b>HTS</b>

Course Code	BHT23CO42	Course Name	HOTEL FRONT OFFICE MANAGEMENT SYSTEM	Course Category	MAJOR-CORE	L 2	T 1	P 2	C 4
Pre-requisite			BHT23CO12-HOTEL FRONT OFFICE OPERATIONS	Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define hotel software and their uses during hotel front office operations	1	H	M	M	H	H	H	H	H	H	M	M	H
CLO-2	Demonstrate the procedure of reservation modes & process	2	H	H	M	H	M	H	M	H	M	M	M	M
CLO-3	Apply the guest registration and guest cycle management	3	H	H	M	H	M	H	H	H	H	H	H	M
CLO-4	Demonstrate the check-out process and types of guest handling	4	H	H	M	M	M	H	M	M	H	M	M	H
CLO-5	Evaluate hotel performance indicators and salesmanship	5	H	M	M	H	H	H	H	H	H	M	H	H
Average Level of Course Correlation			H	M	M	H	H	H	H	H	H	M	M	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT 1 COMPUTER APPLICATION IN FRONT OFFICE</b> Role of information technology in the hospitality industry – Its importance in Front Office – Guest room keys generation – Hotel software –Fidelio- Opera- PMS- Amadeus- HMS- IDS- Night auditing -Functions - Audit procedures (None automated, semi-automated and fully automated)	15	1
2	<b>UNIT 2 ARRIVALS &amp; RESERVATIONS</b> Check-in of new arrivals – Importance of reservation – Modes of reservation (Written, Verbal) – Channels and Sources (FITs, Travel Agents, Airlines, GITs) – Types of reservations (Tentative, Confirmed, Guaranteed etc.) – Systems (fully automatic), Cancellation, Amendments, Overbooking, Room Assignments – Formats used in reservation, Stages of guest contact with hotel, Advance room reservations, Reservation section – Functions of reservation, Importance of reservation for guest, Importance of reservation for the hotel.	15	2
3	<b>UNIT 3 REGISTRATION PROCESS &amp; GUEST CYCLE</b> Introduction to the Registration – Section Steps of registration with or without reservation – Preregistration activities – Registration -non automatic, semi, automatic – Processing VIP, VVIP, Foreigners & group registration Guest Registration procedures – Pre-registration – Registration formats – Registration process (automated) – Guest cycle – Pre-Arrival – Arrival – Occupancy – Departure.	15	3

4	<b>UNIT 4 CHECK OUT PROCEDURES</b> Guest accounts settlement – Cash and credit – Indian currency and foreign currency – Transfer of guest accounts – Guest credit monitoring – Express check –out, Check-In procedure (Fully automated) – Check-in procedure – Functions of the night auditor – Guests with confirmed reservation, Walk – In guests, VIP guests, foreign nationals-Groups/Crew (domestic and international) scanty baggage guest.	15	4
5	<b>UNIT 5 KEY PERFORMANCE INDICATORS (KPI)</b> Occupancy, Average Room Rate (ARR) – Revenue per Available Room (Rev Par) – Cost per Occupied Room – Hotel Supply & Demand – Market Occupancy – Average Rate Index (ARI) – Revenue Generation Index (RGI) – Front office salesmanship – Qualities needed for Front office staff.	15	5
	<b>PRACTICALS</b> To enable the student to understand and to demonstrate appropriate skill of the following. <ul style="list-style-type: none"> <li>Encasing - foreign currency &amp; Handling cash, debit and Credit Cards-Safety locker (Procedure and record maintained)- Handling Guest Requests-room discrepancy process.</li> <li>Maintain and Use of the Guest Information Directory. Using the guest History System, Taking Message. Room shifting process.</li> <li>Check out Procedure-Front office cashiering Procedure-Handling Guest Requests-Knowledge of the City and Surrounds-Handling left luggage.</li> <li>Industrial visit as per the syllabi- Hotel software</li> </ul> <b>ROLE PLAY-</b> Role play in reference to the syllabus by the learners.		

Learning Resources	
Text Books	<ul style="list-style-type: none"> <li>Front Office Operation – S K Bhatnagar</li> </ul>
Ref. Books	<ul style="list-style-type: none"> <li>Jatashankar R. Tewari. Hotel Front Office Operations and Management. Oxford 2009</li> <li>Anutosh Bhakta. Professional Hotel Front Office Management. Tata McGraw Hill 2012</li> <li>Ahmed Ismail. Front Office Operations and Management. Cengage Learning. 2008</li> <li>Introduction to Hospitality Industry – A Text Book: Bagri SC &amp; Dahiya Ashish, Aman Publications – New Delhi</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Chandan Thakur</b> General Manager, Mayfair hotel Gangtok	<b>Dr. Amit Singh</b> Associate Professor, Sikkim University & Mr. Karma, Sr. Lecturer IHM Gangtok	<b>Sanjiv Kumar Sharma</b> Asst. Prof. (SL. G), School of HTS, SRM University Sikkim

Course Code	BHT23CO43	Course Name	FOOD & BEVERAGE SERVICE MANAGEMENT	Course Category	MAJOR-CORE	L	T	P	C
						2	1	2	4
Pre-requisite		BHT23CO22 – PRINCIPLES OF FOOD & BEVERAGE SERVICE		Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Demonstrate in room dining service.	1	H	H	H	H	H	H	H	M	H	H	M	H
CLO-2	Plan the banquets for different types of events and its uniqueness of services.	2	H	H	H	H	H	H	M	M	H	H	M	H
CLO-3	Express the types and composition of grapes, classification of wines & Beers and its service procedures.	3	H	H	H	H	H	M	H	H	M	H	H	M
CLO-4	Apply the knowledge of preparing cocktails and mocktails.	4	H	H	H	H	H	H	M	H	M	H	H	H
CLO-5	Evaluate the best practices of F&B Control.	5	H	H	H	M	H	H	M	M	H	H	H	H
Average Level of Course Correlation			H	H	H	H	H	H	M	M	H	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I IN ROOM DINING SERVICE, BANQUETS &amp; BAR</b> In- room dining - Introduction - Types - Organizational structure - duties and responsibilities - layout - Forms and Formats - Room Service Procedure. Banquets - Introduction - Types of function - Organizational structure - duties and responsibilities - layout - Service procedure for formal, semi-formal and informal functions. Bar - Introduction – types - Organizational structure - duties and responsibilities - layout - Forms and Formats - BAR Procedure – Bar Rules and Regulations.	15	1
2	<b>UNIT – II ALCOHOLIC BEVERAGES, WINES &amp; BEERS</b> Alcoholic beverage - Introduction & definition - Production of Alcohol - fermentation process - distillation process - Classification with examples. Wines – Definition & History - classification with examples - table/still/natural, sparkling, fortified, aromatized – grape composition - grape variety - production of wines – wine producing regions - storage of wines - food and wine pairing. Beers – Introduction & definition – ingredients used in producing beers – types of beer - storage.	15	2
3	<b>UNIT – III SPIRITS, APERITIFS &amp; LIQUEURS</b> Spirits - Introduction & definition - Production of Spirit - Pot-still method - Patent still method - Production of - Whisky - Rum - Gin - Brandy - Vodka - Tequilla - Different Proof Spirits - American Proof - British Proof (Sikes scale) - Gay Lussac (OIML Scale). Aperitifs - Introduction and Definition - Types of Aperitifs - Vermouth (Definition, Types & Brand names) - Bitters (Definition, Types & Brand names).	15	3

	Liqueurs - Definition & History - Production of Liqueurs - Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel) - Popular Liqueurs (Name, colour, predominant flavour & country of origin).		
<b>4</b>	<b>UNIT – IV COCKTAIL, MOCKTAILS, OTHER FERMENTED &amp; BREWED BEVERAGES</b> Cocktail - Meaning - Methods of mixing cocktails – points to be observed while making cocktails Mocktail – Meaning – Methods of mixing mocktails – points to be observed while making mocktails. Other Fermented and Brewed Beverages (Sake - Cider - Perry - Alcohol free wines).	15	<b>4</b>
<b>5</b>	<b>UNIT – V F&amp;B CONTROL AND SALE CONTROL</b> F&B Control - Purchasing of F&B – Specifications – Selection of a Supplier, Rating – EOQ Analysis – ABC Analysis - Receiving of F&B – Quantity, Quality & Inspection – Storing and Issuing of F&B – Transfer Notes – Breakages and Damaged Goods – Stocktaking of F&B – Stock Turnover – Stock Levels. Sale Control – KOT/Bill Control System – Triplicate Checking System - Duplicate Checking System – Preparation of bill – record keeping.	15	<b>5</b>
	<b>Practical</b> <ul style="list-style-type: none"> <li>Forms and formats used in the different outlets of Food and Beverage Service Departments.</li> <li>Bar stock, bar garnishes</li> <li>Service of wines</li> <li>Service of bottled, canned and draught beers.</li> <li>Spirits - Service styles – neat/on-the-rocks/with appropriate mixers</li> <li>Liqueurs - Service styles – neat/on-the-rocks/with cream/ en frappe</li> <li>Preparation of KOT, BOT, Guest Bill, SPS, Transfer Notes, etc.</li> <li>Industrial visit as per the syllabi.</li> </ul> Note: Students should be familiar with the Glossary of Terms pertaining to above mentioned topics.		

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Food and Beverage Service - John Cousins, Dennis Lillicrap, Suzanne Weekes.</li> <li>Food and Beverage Service - Vijay Dhawan.</li> <li>Banquet Management and Room Division - R. K. Arora.</li> <li>Food and Beverage - Management and Cost Control - Jagmohan Negi.</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Food and Beverage Management- Bernard Davis, Andrew Lockwood, Peter Alcott and Ioannis S. Pantelidis.</li> <li>Event Planning and Management – Diwakar Sharma.</li> <li>Alcoholic Beverages- Lipinski &amp; Lipinski.</li> <li>The Cocktail Bible: An A-Z of two hundred classic and contemporary cocktail recipes, with anecdotes for the curious and tips and techniques for the adventurous – Pyramid.</li> <li>Beverage Book- Andrew, Dunkin &amp; Cousins.</li> <li>Cocktails and Mocktails- R. K. Arora.</li> <li>Food and Beverage Laws- R. K. Arora.</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	20%	20%	20%
6	Create	0	0	0	0	10%	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Wasim</b> F & B Manager, Lemon Tree Hotel, Gangtok	<b>Mr. Karma C. Bhutia</b> Sr. Lecturer, IHM Gangtok	<b>Ms. Arati Sharma Mishra</b> Assistant Professor, SRMUS

Course Code	BHT23MI04	Course Name	HOSPITALITY AND TOURISM LAW	Course Category	MINOR	L	T	P	C
						2	1	0	3
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the business and commercial law	1	M	H	M	H	M	M	M	H	H	H	H	H
CLO-2	Express the minimum salary and payment act pertaining to the hospitality and tourism industry.	2	M	H	M	H	M	M	M	H	H	H	H	H
CLO-3	Analyze the various workers welfare and compensation acts.	3	M	H	M	H		M	M	H	H	M	H	H
CLO-4	Develop the knowledge to obtain the licenses and permits that are required to run the hospitality or tourism business.	4		H	M	H	H	M	H	M	H		H	H
CLO-5	Evaluate the best practices for hygiene and sanitation for hospitality and tourism industry	5	H	H	M	H	H	M	H	H		H	H	H
Average Level of Course Correlation			M	H	M	H	M	M	M	H	H	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I BUSINESS AND COMMERCIAL LAW</b> Special contracts- Franchising – Sole Proprietorship – Partnership Act 1932 - Meaning and definition of partnership – Contract Deed between Partners - General duties of partner, Determination of rights and duties of partners by contract	09	1
2	<b>UNIT – II MINIMUM SALARY AND PAYMENT OF SALARY ACT PERTAINING TO HOSPITALITY INDUSTRY</b> Introduction to Minimum wages Act 1948 and Payment of wages Act 1936 Pertaining to Hospitality – Central and State Taxes - GST-- applicability to Hospitality and Tourism industry. - Service tax -applicability to Hospitality and Tourism industry. - Luxury tax -- applicability to the Hospitality and Tourism industry. - Any other applicable taxes.	09	2
3	<b>UNIT – III WELFARE AND SAFETY STATUTORY LAWS</b> ESI Act Definitions. Authorities constituted under it. Concept of ESI Fund - Workmen's Compensation Act 1923 Introduction of the Act Definitions Employer's liability to pay compensation - Maternity Benefit Act 1961 Introduction and Applicability of Act Definitions, Role of Authority constituted under the Act – Labour Act – Child Labour Act – Rules and regulations for women's working environment	09	3

4	<b>UNIT – IV LICENSES AND PERMITS REQUIRED</b> Bar License - Restaurant and various types of outlets and Licenses required - Swimming pool License - Spa and Health Club License - Public Amusement License – Renewal Suspension and termination of licenses. Procedure for granting Star gradation in India, various approvals, permissions required to set up a hotel Other Licenses required Only License and their Requisites to be explained with reference to Related Law. The Foreigners Act 1946 (Regulations for Foreigners) – FERA (Foreign Exchange Regulation Act) & FEMA (Foreign Exchange Management Act).	09	4
5	<b>UNIT – V HYGIENE &amp; SANITATION</b> Hygiene & Sanitation Regulations International hotel Regulations Tourism policies Laws relating to the grant of License – Travel Insurance.	09	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Hotel &amp; Tourism Laws - Dr. Jagmohan Negi - Frank Bros &amp; Co., New Delhi</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>The students should refer to the respective Acts.</li> <li>Legal Aspect for Hospitality and Tourism Industry—By Atul Bansal.</li> <li>Hotel Law – By Amitabh Devendra</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (40% weightage)			Final Examination (60 % weightage)
		Cycle Test (10)	Assignment (10)	Model Test (20)	
		Theory	Theory	Theory	
1	Remember	40%	10%	20%	20%
2	Understand	60%	20%	20%	20%
3	Apply		30%	20%	20%
4	Analyze		30%	20%	20%
5	Evaluate		10%	20%	20%
6	Create				
	Total	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
		<b>Vipin Misra</b> <b>Assistant Professor</b> <b>Vipinmisra.m@srmus.edu.in</b>

Course Code	BHT23MI05	Course Name	HOSPITALITY & TOURISM ENTREPRENEURSHIP	Course Category	MINOR	L 2	T 1	P 0	C 3
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Express the concept and characteristics of entrepreneurship.	1	H	H	H	M	M	H	M	M	H	H	M	H
CLO-2	Define in detail about EDP and its importance.	1	H	H	H	M	M	M	M	M	H	M	M	H
CLO-3	Apply start up schemes and policies in the hospitality and tourism industry.	3	H	H	H	H	H	H	H	H	H	H	H	H
CLO-4	Incorporate the business ideas, plans and its implementation.	4	H	H	H	H	H	H	H	H	H	H	H	H
CLO-5	Evaluate the sources of finance for the project.	5	H	H	H	H	H	H	M	H	H	H	H	H
Average Level of Course Correlation			H	H	H	H	H	H	M	H	H	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I ENTREPRENEURSHIP:</b> Introduction and concept of entrepreneurship, Entrepreneurship categories – Theories on entrepreneurship - define Enterprise, Entrepreneur – Characteristics of Entrepreneurs – Functions and types of Entrepreneur - difference between Entrepreneur; Entrepreneurship; Enterprise - Intreprenuer and Entrepreneur - The history of entrepreneurship development – The entrepreneurial scenario in India - Factors influencing entrepreneurship (Internal and External factors) – Need, Role and Importance of tourism entrepreneurship - Myths concerning entrepreneurship – Problems and challenges faced by entrepreneurs – Pitfalls in entrepreneurship practice.	09	1
2	<b>UNIT – II ENTREPRENEURIAL DEVELOPMENT PROGRAMMES:</b> EDP – Introduction – needs – objectives – Merits of EDP – Institutional support to entrepreneurs – Phases of EDP. Identification – selection – classification – formulation – project Identification and selection – project formulation – planning commission's guidelines for formulating proposals – policies both state and central – project appraisal.	09	2
3	<b>UNIT – III START UP SCHEMES AND POLICIES:</b> Introduction – DIPP – Action Plan of Start-up India Scheme - Identification and Selection Start-up Schemes – Scope- Benefits of Start Up India – Registration of the start-up – Policies (both Central and State Government) – Challenges faced by Start Up India. MSME – Introduction – Revised classification of MSME – Highlighting features of new classified	09	3



	MSME - Role of MSME – Process – Role of MSMEs in Indian Economy – Project formulation – specimen of a project report – need and objective of project report		
4	<b>UNIT – IV BUSINESS PLAN:</b> Meaning of project - characteristics of a project - categories - project life cycle phases – project manager - role and responsibilities of project manager.	09	4, 5
5	<b>UNIT – V FUNDING AND IMPLEMENTATION:</b> Sources of finance for a project - Institutional finance support (Commercial and Industrial Banks) – need for institutional support (National. Regional, Local) - Project evaluation - objectives - types - methods – Implementation process.	09	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Jayshree Suresh (2012), Entrepreneurial Development, Margham Publications, Chennai India</li> <li>Hisrich, Peters, Shepherd, Manimala, (2017), Entrepreneurship, McGraw Hill Education, India</li> <li>Entrepreneurship- Alpana Treha</li> <li>Khanka S. S. (2006), Entrepreneurial Development, S. Chand Publishing, Noida</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Vasant Desai (2014), <i>Entrepreneurial Development</i>, Himalaya Publishing House, New Delhi</li> <li>Simon Bridge Ken O'Neill Stan Cromie, Understanding Enterprise, Entrepreneurship and Small Business, Palgrave MacMillan Indi</li> <li>Gupta C B; Srinivasan N.P. (2020), Entrepreneurial Development, Sultan Chand &amp; Sons, Noida</li> <li>Entrepreneurship Development- Abhishek Nirjar</li> <li>Project Management: S. Choudhury</li> <li>Project Management: Denis Lock</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	20%	20%	20%
6	Create	0	0	0	0	10%	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Reewaz Chettri</b> Entrepreneur, NE Taxi Sikkim	<b>Dr. Amit Singh</b> Associate Professor, Sikkim University	<b>Ms. Arati Sharma Mishra</b> Assistant Professor, SRMUS

### SEMESTER-V

Course Code	BHT23CO51	Course Name	ADVENTURE TOURISM	Course Category	MAJOR-CORE	L 2	T 1	P 2	C 4
Pre-requisite				Co-requisite	BHT23CO41 – Travel and Tour Operations				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1 Learning how to learn skills	PLO-2 Value inculcation	PLO-3 Communication Skills	PLO-4 Critical Thinking and Creativity	PLO-5 Digital and technological skills	PLO-6 Multicultural competence and inclusive spirit	PLO-7 Environmental awareness and action	PLO-8 Analytical reasoning/thinking	PLO-9 Coordinating/collaborating with others	PLO-10 Community engagement and service	PLO-11 Research-related skills	PLO-12 Leadership readiness/qualities
CLO-1	Define Adventure and Sports tourism and delineate their growth and historical development.	1	H	M	H	H	M	M	H	M	M	M	H	M
CLO-2	Identify various types of adventure activities and Important Adventure Destinations.	2	M	M	M	M	M	H	M	M	M	H	H	H
CLO-3	Demonstrate the Basic Minimum Standard and Standard Operating Procedures for adventure tourism.	3	H	H	H	H	H	H	H	H	M	H	M	H
CLO-4	Assess the diverse impacts of adventure tourism.	4	H	H	H	H	H	H	H	M	H	H	H	H
CLO-5	Evaluate the roles and contributions of various adventure tourism organizations.	5	H	H	H	H	H	H	H	M	H	M	H	H
Average Level of Course Correlation			H	H	H	H	H	H	H	M	M	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I INTRODUCTION:</b> Meaning – Definition – Significance – Scope – Nature – Importance of Adventure and Sports Tourism – Historical Growth and development of Adventure sports tourism – Basic Concepts of Adventure / Sport Tourism Industry – Characteristics of Adventure Sports Tourist – Categories of Sport Tourism.	15	1
2	<b>UNIT – II TYPES OF ADVENTURE TOURISM:</b> Types of Adventure Tourism – Terra Adventure (Trekking, Mountaineering, Rock Climbing, Ropes Courses, Skiing / Snowboard Surfing – Wildlife Safaris), Aqua Adventure (Kayaking, Rafting, Water Surfing, Scuba Diving – Snorkelling) and Aerial Adventure (Hot Air Ballooning – Gliding, Parasailing, Skydiving, Sky Walking) tourism activities and important destinations in India.	15	2
3	<b>UNIT – III BASIC MINIMUM STANDARDS and STANDARD OPERATING PROCEDURES FOR ADVENTURE TOURISM:</b> Need and Necessity of BMS & SOP in Adventure Tourism – Role of Guides / Instructor – Basic Training – Required Equipment (Personal Gears, Activity equipment) – Inspection and Maintenance Procedures of equipment – Risk Mitigation.	15	3

	Significance of SOP's – Operating Instruction – Special arrangement for Adventurer / Participants – Documentation – Safety Measures – Medical Concerns – Emergency and Rescues – Practices.		
4	<b>UNIT – IV IMPACTS OF ADVENTURE TOURISM</b> Socio-cultural, Economical and business aspect of Adventure sports tourism – Impacts of Social, Cultural, economic and environment – Issues from the perspective of different stakeholders (government, local people, tourists and tourism businesses).	15	4
5	<b>UNIT – V ROLE OF ADVENTURE ORGANISATIONS:</b> Need and Role of National and international Adventure Organisation – Indian Mountaineering Foundation (IMF), Adventure Tour Operators` Association of India (ATOAI), NAC, NIM, HIM, IISM, ABVIMAS, YAI, YHAI – Identification of key Stakeholders – Potentiality and available resources for Adventure Activities – Preservation and Conservation of Local (Social, Cultural and Environmental) Values.	15	5
	<b>Practical:</b> <ul style="list-style-type: none"> <li>✓ Knowledge of Technical Equipment (knowing the name and uses)</li> <li>✓ Handling the adventure gears (equipment – carabiner, ascender, descender, rock piton, harness, etc)</li> <li>✓ Tent Pitching, (Dome Tent, Pole Tent, Camping)</li> <li>✓ Knot making, First aid and Rescue procedures</li> <li>✓ Practicing the different types of Adventure Activities</li> </ul>		

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>• Jagmohan Negi (2010), <i>Adventure Tourism and Sports: Risk and Challenges</i> Vol I &amp; II, Kanishka Publishing House, Delhi.</li> <li>• Chand, M. (2009), <i>Travel Agency Management: An Introductory Text</i>. Anmol Publications Pvt. Ltd., New Delhi</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>• Satyender Singh Malik (2006), <i>Potential Adventure Tourism in India</i>, Agam Kala Prakashan, Delhi</li> <li>• Walsh T, (1993) <i>Adventure Tourism</i>, Discovery Publishing House Pvt. Ltd.</li> <li>• Ralf Buckley (2006), <i>Adventure Tourism</i>, CABI Publishing, India</li> <li>• John Swarbrooke (May 2003), Colin Beard, <i>Adventure Tourism: the new frontier</i>, Butterworth-Heinemann; 1 ed.</li> <li>• Ralf Buckley (30 October 2009), <i>Adventure Tourism Management</i>, A Butterworth-Heinemann Title; 1 edition</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Ashwin Pradhan,</b> <b>Managing Director,</b> <b>Bayul Tours and Travel, Gangtok.</b>	<b>Dr. Amit Kumar Singh</b> <b>Associate Professor, Department of</b> <b>Tourism Management, Sikkim University</b>	<b>Dr. Suresh N</b> <b>Professor, School of HTS</b>

Course Code	BHT23CO52	Course Name	TOUR PACKAGE PLANNING AND COSTING	Course Category	MAJOR-CORE	L	T	P	C
						2	1	2	4
Pre-requisite		BHT23CO41 – Travel and Tour Operations		Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Familiarize Students the Concepts and Process of Tour Operation Business and Planning.	1	H	M	M	H	M	H	H	H	H	M	M	H
CLO-2	Understand the process to plan and design a tour package/ circuits.	2	H	H	M	H	M	H	M	H	M	M	M	M
CLO-3	Implement the knowledge of itinerary preparation to design tour itineraries.	3	M	H	M	H	M	H	H	H	H	H	H	M
CLO-4	Analyze the factors affecting the tour planning, costing and packaging.	4	H	H	M	M	M	H	M	M	H	M	M	H
CLO-5	Demonstrate the role of Guide, Escort.	5	M	M	M	H	H	H	H	H	M	M	H	H
Average Level of Course Correlation			H	H	M	H	M	H	H	H	H	M	M	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT – I INTRODUCTION</b> Concept, Types and Evolution of Tour Operation Business; Integration, Linkages and Functions of Tour Operations; Meaning Definition, Significance and Types of Tour Package, Basic Elements and Components of a Tour Package; Stages of Planning and Designing a Packaged Tour - formulation process; Advantages and Limitations Tour Package - Concept – Nature – Significance of Tour Circuits – Role of ITC in Tour Operation and Future trends.	15	1
2	<b>UNIT – II PLANNING AND DESIGNING TOUR PACKAGES:</b> Tour planning and components - Characteristics of a Tour Package – Planning (Inclusive) Package Tours - Case of Domestic, Inbound and Outbound Tour Packages; Ground handling – Handling of Enquiries, Booking, Confirmations and Reconfirmations Techniques and Procedures – Interpretation – Travelers Advice – Maintenance of different registers.	15	2
3	<b>UNIT – III ITINERARY PLANNING:</b> Meaning, Concepts and Types of Itineraries - Domestic and international – Resources for planning itineraries - Steps in developing/ planning a tour itinerary – Do's and Don'ts of Itinerary preparation – Limitations and Constraints – Preparation of itinerary for GIT and FIT packages - Preparation of scheduled and non-scheduled itineraries - Study of various inbound and outbound itineraries published, viz. Thomas Cook, MakeMy Trip., LPTI.	15	3

4	<b>UNIT – IV TOUR COSTING AND PRICING:</b> Cost – Concept & Definition - Various types of Costs; Controllable and non-controllable costs in tour packages; Cost components in case of tour package - Cost sheet - Costing in case of various types of tour packages - similarities and differences; Single Room Supplement, Triple Room Reduction & other cost supplements.; Preparation of sample quotation for tour operations with various plans and services; Tour Pricing - Concepts and strategies Designing the layout of Tour Brochures / Pamphlets / Leaflet – Importance of tour brochures – Printing and distribution of tour package brochure	15	4
5	<b>UNIT – V TOUR GUIDING &amp; ESCORTS:</b> Definition and Types of Tour Guide and Escort, Differentiation and Importance of Tour Guides and Escorts; Tour guiding requirements – Guiding techniques, Functions – Qualities required to be a tour guide – Role and Responsibilities of a guide – Tour departure list, checklist for different purposes: vehicle, point of arrival & departure etc. - Tour Guides Ethics and Code of Conduct.	15	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>Travel agency and tour operation concepts and principles- Jagmohan Negi</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>Claudia Morgan a J (2022) Itinerary Planning and Tour Packaging: Guild to Save Money on Travel and Holiday Costs</li> <li>Tourism and travel concepts &amp; principals- Jagmohan Negi</li> <li>A.K Bhatia, The Business of Travel Agency and Tour Operations Management, Sterling Publishers (P) Ltd.</li> <li>Roday. S, Biwal. A &amp; Joshi. V. (2009), Tourism Operations and Management, Oxford University Press, Delhi.</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Manoj Kr. Chettri</b> Assistant Director, Department of Tourism & Civil Aviation, Govt. of Sikkim	<b>Dr. Amit Kumar Singh</b> Associate Professor, Department of Tourism Management, Sikkim University	<b>Dr. Abinash Kumar Jha</b> Assistant Professor, School of HTS

Course Code	BHT23CO53	Course Name	HOTEL ACCOMMODATION MANAGEMENT	Course Category	MAJOR-CORE	L 2	T 1	P 2	C 4
Pre-requisite		BHT23CO32 - Hotel Accommodation Operations		Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the different fabric & laundry equipment and operation	1	H	M	M	M	M	H	H	M	H	M	M	H
CLO-2	Demonstrate the linen room management procedures	2	H	M	M	H	M	H	H	H	M	M	M	H
CLO-3	Apply interior design skill with environmental practices	3	H	H	M	H	M	H	H	H	H	H	H	M
CLO-4	Develop the skill of maintenance on different types of floors and flooring	4	H	H	M	M	M	H	M	M	H	M	M	H
CLO-5	Evaluate the different form of flower arrangement and its uses	5	H	H	M	H	M	H	H	H	H	M	M	M
Average Level of Course Correlation			H	H	M	H	M	H	H	H	H	M	M	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT I- LAUNDRY OPERATIONS &amp; FABRICS</b> Stages in the Wash Cycle, Laundry Equipment and Machines. Layout & laundry Agents, Guest laundry/Valet service, Hotel linen classification, linen-sizes. Definition of Fiber - Classification of Fiber. Types of fabrics, Finish given to fabrics. Types of weaves - plain, twill, satin, sateen, velvet, velveteen, figured- damask	15	1
2	<b>UNIT II - LINEN ROOM MANAGEMENT</b> Location and layout-equipment- Activities of the linen room. Purchase of linen-linen hire-quality and quantity-storage and inspection - Issuing of linen procedure and records, Stock taking-procedure and records-condemned linen-procedure and records marking and monogramming. Duties and responsibilities on linen room staff.	15	2
3	<b>UNIT III- ROOM PLANNING AND TYPES OF FLOORING</b> Types of floor and flooring (All Types) - Choosing floorings, Sub floors General care, cleaning of flooring - Classification of floor finishes. Carpets: - Selection points, Classification of carpets -Size of carpet, Choice of carpet laying. Protection of carpets cleaning of Carpets-Advantages and disadvantages of carpet.	15	3
4	<b>UNIT IV- CONTRACT SERVICE &amp; KEY CONTROL SYSTEM</b> Types of keys Computerized key cards Key Control, Contract services in Accommodation/ Housekeeping Department Types of contract services, Advantages & disadvantages of contract services.	15	4

5	<b>UNIT V- FLOWER ARRANGEMENT &amp; TYPES</b> Flower arrangement in Hotels, Equipment and material required, Principles of design as applied to flower arrangement, placement and level of placement -Styles of flower arrangement- western, Japanese, Freestyle and abstract. Materials used and cost incurred –theme Decorations, floor, wall, and centerpieces. Note: Students should be familiar with the Glossary of Terms pertaining to above mentioned topics.	15	5
	<b>PRACTICALS</b> To enable the student to understand and to demonstrate appropriate skill of the following. <ul style="list-style-type: none"> <li>• Special Services - Valet service-identification of different linens.</li> <li>• Uniform and linen exchange Procedure-Flow process of a laundry operations.</li> <li>• Color and fabric –Identification.</li> <li>• Towel folding (Arts) and Flower arrangement.</li> <li>• Industrial visit as per the syllabi</li> </ul>		

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>• Hotel House Keeping Operation &amp; Management- G.Raghubalan</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>• Hotel, Hostel, Hospital Housekeeping – Joan Brown – ELTS Publishers (Book Power)</li> <li>• Hotel Housekeeping Training Manuel- Sudhir Andrews – TATA Mc GRAW HILL Ltd, New Delhi</li> <li>• Accommodation Operation Management – S Kaushal – S. N. Gowtham- Frank &amp; co. New Delhi</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Chandan Thakur</b> General Manager, Mayfair hotel Gangtok	<b>Dr. Amit Singh &amp; Mr. Karma</b> Associate Professor, Sikkim University & Sr. Lecturer IHM Gangtok	<b>Sanjiv Kumar Sharma</b> Asst. Prof. (SL. G), School of HTS, SRM University Sikkim

Course Code	BHT23CO54	Course Name	INTERNATIONAL & ETHNIC INDIAN CUISINES	Course Category	MAJOR-CORE	L	T	P	C
						2	0	4	4
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Describe the variations in modern garnishes	1	H	M	M	M	M	M	M	M	H	M	M	H
CLO-2	Identify and interpret International Cuisines.	2	H	M	M	M	M	M	M	M	H	M	M	M
CLO-3	Evaluate the methods and cookware used in Indian cookery.	3	H	H	M	M	M	M	H	M	H	H	H	M
CLO-4	Prepare International cuisines and regional Indian cuisines and their applications in menus.	4	H	H	H	H	H	H	H	H	H	H	H	H
CLO-5	Work in teams to produce four courses' menus	5	H	H	H	H	H	H	H	H	H	H	H	H
Average Level of Course Correlation			H	H	H	H	H	H	H	H	H	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT 1- APPETIZER, GARNISHES AND SANDWICHES</b> Introduction -Appetizers – Classification- Traditional- Modern Garnishes- Parts & Types of Sandwiches- Preparation- Storage and Modern Approach.	18	1
2	<b>UNIT 2- INTERNATIONAL CUISINES</b> Introduction to French –Spanish – Italian- Chinese and Japanese Cuisines- History- Meal structure- Main Ingredients used- Regional Variations.	18	2
3	<b>UNIT 3 – INDIAN ETHNIC CUISINE</b> Features of early Indian cuisine- Development of Indian Cuisine between 1st and 16th centuries- Features – Tradition- Cookware- Ingredients- Festive cooking-Popular menus of following cuisines:- Northern India: North-west frontier- Kashmiri- Delhi and Avadhi (Dum Pukht) - Eastern India: Bengal- Bihar- Orissa and Arunachal Pradesh - Western India: Goa-Gujrat - Kohlapuri- Malwani- Konkan and Agri –Koli - Southern India: Karnataka- Kerala-Hyderabad and Chettina	18	3
4	<b>UNIT 4 – MASALAS, PASTES &amp; INDIAN GRAVIES</b> Introduction- Blending of Spices- Concept of Masalas- Concept of Dry and Wet Masalas-Pastes used in Indian Cooking - Difference between Gravies and Curries- Regional Gravies - Preparation of Gravies.	18	4





<b>Course Designers</b>		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Chandan Thakur</b> - General Manager – Mayfair Group of Hotels.	<b>Mr. Karma C Bhutia</b> – Sr Lecturer- Food Production- Institute of Hotel Management, Gangtok.	<b>Dr Suresh N.</b> – Professor- SRM University. <b>Mr. Sanjiv Kr Sharma</b> - Asst Professor- SRM University.

Course Code	BHT23MI06	Course Name	HOSPITALITY AND TOURISM FINANCING	Course Category	MINOR	L	T	P	C
						3	1	0	4
Pre-requisite		Nil		Co-requisite	Nil				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Define the basic concepts of accounting	1	H	H	H	M	M	M	M	H	M	M	M	M
CLO-2	Express the knowledge on preparation of Journal and different ledger accounts	2	H	M	M	M	H	H	M	M	H	M	M	H
CLO-3	Apply the knowledge on keeping the subsidiary books.	3	H	H	H	H	H	H	M	M	H	H	M	H
CLO-4	Develop the skills to prepare the Trial Balance and rectify the error associated with Trial Balance	4	H	H	M	H	H	M	M	H	H	H	M	H
CLO-5	Produce the final accounts of the company	5	H	H	H	M	H	H	M	H	H	H	M	H
Average Level of Course Correlation			H	H	H	M	H	H	M	H	H	H	M	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT I: INTRODUCTION TO ACCOUNTING</b> Basic Terms used in Accounting, Types of Accounts, Golden rules of Accounting, Accounting Concepts and Conventions.	12	1
2	<b>UNIT II: JOURNAL AND LEDGER</b> Journal - meaning and significance - preparation of journal for various financial transactions - compound and opening entries. Ledger-meaning and utility - difference between ledger and journal - posting and balancing the ledger accounts.	12	2
3	<b>UNIT III: SUBSIDIARY BOOKS</b> Meaning and importance of subsidiary books - cash book - single column and double column cash book - purchase book and sales book - introduction to journal proper.	12	3
4	<b>UNIT IV: TRIAL BALANCE</b> Meaning and significance of trial balance - methods and rules of preparing trial balance-errors associated with trial balance – rectification of errors.	12	4
5	<b>UNIT V: FINAL ACCOUNTS</b> Meaning and utility of final accounts, Trading Account, Profit and loss Account, Balance sheet, preparation of final accounts, Introduction to adjustment entries.	12	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>• Maheshwari, S.N., and Maheshwari, S. K. Financial Accounting. Vikas Publishing, House, New Delhi.</li> </ul>
<b>Ref. Books</b>	<ul style="list-style-type: none"> <li>• Lal, Jawahar, and Srivastava, Seema. Financial Accounting Text &amp; Problems, Himalaya Publishing House, New Delhi.</li> <li>• Tulsian, P.C. Financial Accounting, Tata McGraw Hill, New Delhi</li> <li>• Jain, S.P., and Narang, K.L. Financial Accounting. Kalyani Publishers, New Delhi.</li> <li>• Compendium of Statements and Standards of Accounting. The Institute of Chartered Accountants of India, New Delhi.</li> <li>• Elliott, Barry, and Elliott, Jamie. Financial Reporting and Analysis. Prentice Hall International.</li> </ul>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id

## SEMESTER-VI

Course Code	IET2361	Course Name	INDUSTRIAL EXPOSURE TRAINING - IET	Course Category	PROJECT	L	T	P	C
								24	12
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1 Learning how to learn skills	PLO-2 Value inculcation	PLO-3 Communication Skills	PLO-4 Critical Thinking and Creativity	PLO-5 Digital and technological skills	PLO-6 Multicultural competence and inclusive spirit	PLO-7 Environmental awareness and action	PLO-8 Analytical reasoning/thinking	PLO-9 Coordinating/collaborating with others	PLO-10 Community engagement and service	PLO-11 Research-related skills	PLO-12 Leadership readiness/qualities
CLO-1	Apply theoretical knowledge in real-world scenarios, enhancing practical skills and problem-solving abilities.	1	H	M	H	H	M	M	M	H	H	M	H	H
CLO-2	Demonstrate effective communication and collaboration in a professional work environment.	2	H	H	H	H	M	M	H	M	H	M	H	H
CLO-3	Gain hands-on experience and exposure to industry practices for a comprehensive understanding of the field.	3	H	H	H	H	M	H	M	H	H	H	H	H
CLO-4	Cultivate a proactive and adaptive mindset, staying abreast of industry trends and adapting to its dynamic nature.	4	H	H	H	H	H	H	H	H	H	H	H	H
CLO-5	Develop a strong work ethic, time management skills, and responsibility through active participation in workplace tasks.	5	H	H	H	H	H	H	H	H	H	H	H	H
Average Level of Course Correlation			5	H	H	H	H	M	H	H	H	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<p>Industrial Exposure Training (IET) is a mandatory component integral to the prescribed syllabus, offering students a valuable opportunity to apply theoretical knowledge in practical settings. This training is pivotal for the professional education of students, facilitating their career development within the highly competitive workplace landscape. During the 6th semester, students are required to undergo industrial training in the Hospitality and Tourism Industry, spanning a minimum period of 18-20 weeks across operational and non-operational departments.</p> <p>It is imperative that all students ensure the timely endorsement of their IET logbooks by the departmental/sectional heads and the Human Resources Manager, Training Manager, or Learning &amp; Development Manager of the Industry upon the completion of training in a specific department or section. The project/training coordinator and the Head of the Department play crucial roles in monitoring candidates through periodic reviews and providing suggestions to ensure effective training and coordination between the candidates and the industry.</p>	180	<div style="text-align: center;"> 1 2 3 4 5 </div>

Bloom's Level of Thinking		Continuous Learning Assessment (30% weightage)			Open Assessment (20% weightage)		Final Examination (50 % weightage)
		Review – I (10)	Review – II (10)	Review – III (10)	Presentation (10)	VIVA (10)	
1	Remember	50%	25%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%
5	Evaluate	0	0	25%	30%	20%	20%
6	Create	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Karma C. Bhutia</b> <b>Sr. Lecturer, IHM Gangtok</b>	<b>Dr. Amit Kumar Singh</b> <b>Associate Professor, Department of</b> <b>Tourism Management, Sikkim</b> <b>University</b>	<b>Ms. Arati Sharma Mishra</b> <b>Assistant Professor, SRMUS</b>

Course Code	IET2362	Course Name	IET REPORT AND PRESENTATION	Course Category	PROJECT	L	T	P	C
								8	4
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Develop a comprehensive report that captures practical experiences, key insights, challenges, and solutions encountered during Industrial Exposure Training in Hospitality and Tourism.	1	H	H	H	H	M	M	M	H	H	M	H	H
CLO-2	Demonstrate adept presentation skills by effectively communicating IET experiences using engaging visuals to convey the significance of the training period.	2	H	H	H	H	M	M	M	M	H	M	H	H
CLO-3	Vitrine the capability to integrate academic knowledge with practical experiences, establishing connections between theoretical concepts and real-world applications in Hospitality and Tourism.	3	H	H	H	H	M	H	M	H	H	H	H	H
CLO-4	Exhibit critical analysis and problem-solving skills, addressing challenges encountered during IET dynamic work environment.	4	H	H	H	H	H	H	M	H	H	M	H	H
CLO-5	Reflect on personal and professional growth, emphasizing ethical considerations and adherence to professional standards in alignment with industry norms and expectations.	5	H	H	H	H	H	H	H	H	H	H	H	H
Average Level of Course Correlation			H	H	H	H	M	H	M	H	H	M	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
	<p align="center"><b>GUIDELINES FOR IET REPORT</b></p> <p>The Report will be submitted in the form specified as under:</p> <p><b>Document Formatting Guidelines:</b></p> <ul style="list-style-type: none"> <li>✓ Typing on both sides of A-4 sized paper.</li> <li>✓ Utilize Times New Roman font with a size of 12.</li> <li>✓ Adopt 1.5 line spacing for the Training Report.</li> </ul> <p><b>Submission of Copies:</b></p> <ul style="list-style-type: none"> <li>✓ Prepare two bound copies of the report for evaluation.</li> <li>✓ Submit these copies to the designated authority.</li> </ul>		

	<p><b>PowerPoint Presentation Creation:</b></p> <ul style="list-style-type: none"> <li>✓ Develop a PowerPoint presentation based on the report's content.</li> <li>✓ The presentation should not exceed a duration of 20 minutes.</li> </ul> <p><b>Submission of Presentation on CD / Softcopy:</b></p> <ul style="list-style-type: none"> <li>✓ Provide a CD / Softcopy containing the PowerPoint presentation.</li> <li>✓ Ensure alignment with the report's content.</li> </ul> <p><b>Content Emphasis in Presentation:</b></p> <ul style="list-style-type: none"> <li>✓ Express the student's experiences during IET.</li> <li>✓ Highlight key observations and learning points within the department.</li> </ul> <p><b>Evaluation Panel Presentation:</b></p> <ul style="list-style-type: none"> <li>✓ Deliver the presentation in front of a select panel.</li> <li>✓ The panel includes the Faculty Guide, one external member, and the Head of the Department (HoD).</li> </ul> <p><b>Return of Evaluated Report:</b></p> <ul style="list-style-type: none"> <li>✓ One hard copy of the evaluated IET report will be returned to the candidates.</li> <li>✓ Retain this copy for future reference.</li> </ul> <p><b>Professional Binding:</b></p> <ul style="list-style-type: none"> <li>✓ Ensure that the two report copies are professionally bound in paper.</li> <li>✓ Follow binding standards for a neat presentation.</li> </ul> <p><b>Time Management in Presentation:</b></p> <ul style="list-style-type: none"> <li>✓ Manage the PowerPoint presentation within the specified 20-minute timeframe.</li> <li>✓ Marks will be awarded based on the quality and efficiency of the presentation.</li> </ul> <p><b>Consistency in Font and Spacing:</b></p> <ul style="list-style-type: none"> <li>✓ Maintain consistency in font (Times New Roman) and spacing (1.5 line) throughout the report and presentation.</li> </ul> <p><b>Paper Size Adherence:</b></p> <ul style="list-style-type: none"> <li>✓ Strictly adhere to the A-4 size for the paper used in the report.</li> </ul> <p><b>Reflective Content in Presentation:</b></p> <ul style="list-style-type: none"> <li>✓ Ensure the presentation reflects personal experiences, observations, and learnings during the IET period.</li> </ul> <p><b>Transparent Evaluation Process:</b></p> <ul style="list-style-type: none"> <li>✓ Make the evaluation process transparent, allowing students to understand the assessment criteria.</li> </ul> <p><b>Feedback Incorporation:</b></p> <ul style="list-style-type: none"> <li>✓ Consider incorporating feedback received during the evaluation process for future improvements.</li> </ul> <p><b>Faculty and External Member Involvement:</b></p> <ul style="list-style-type: none"> <li>✓ Encourage active participation and engagement from the Faculty Guide, external member, and HoD during the presentation.</li> </ul> <p><b>Professional Conduct Emphasis:</b></p> <ul style="list-style-type: none"> <li>✓ Stress the importance of maintaining professionalism and ethical conduct during the IET report and presentation.</li> </ul> <p><b>Digital Copy Submission:</b></p> <ul style="list-style-type: none"> <li>✓ Ensure the submission of a digital copy of the presentation on a CD for record-keeping.</li> </ul> <p><b>Utilization of Multimedia:</b></p> <ul style="list-style-type: none"> <li>✓ If applicable, consider incorporating multimedia elements into the presentation for enhanced engagement.</li> </ul> <p><b>Learning Reflections Emphasis:</b></p> <ul style="list-style-type: none"> <li>✓ Encourage a focus on personal and professional growth reflections during the IET period.</li> </ul> <p><b>Alignment with IET Report Content:</b></p> <ul style="list-style-type: none"> <li>✓ Ensure the PowerPoint presentation aligns seamlessly with the content of the submitted IET report.</li> </ul>		
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Bloom's Level of Thinking		Continuous Learning Assessment (30% weightage)			Open Assessment (20% weightage)		Final Examination (50 % weightage)
		Review – I (10)	Review – II (10)	Review – III (10)	Presentation (10)	VIVA (10)	
1	Remember	50%	25%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%
5	Evaluate	0	0	25%	30%	20%	20%
6	Create	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry: Name, Designation with official mail id	Experts from Higher Education Institutions: Name, Designation with official mail id	Internal Experts: Name, Designation with official id
<b>Mr. Karma C. Bhutia</b> <b>Sr. Lecturer, IHM Gangtok</b>	<b>Dr. Amit Kumar Singh</b> <b>Associate Professor, Department of</b> <b>Tourism Management, Sikkim</b> <b>University</b>	<b>Dr. Suresh N.</b> <b>Professor, SRMUS</b>

<b>Course Code</b>	<b>IET2363</b>	<b>Course Name</b>	<b>VIVA-VOCE</b>	<b>Course Category</b>	<b>PROJECT</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
								<b>8</b>	<b>4</b>
<b>Pre-requisite</b>				<b>Co-requisite</b>					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Apply academic knowledge to practical scenarios encountered during Industrial Exposure Training in the hospitality and tourism sector.	3	H	H	M	M	M	M	M	H	M	H	H	M
CLO-2	Demonstrate effective communication and presentation skills through the preparation and delivery of a comprehensive training report.	3	H	M	H	M	M	M	M	H	M	H	H	H
CLO-3	Exhibit high standards of professionalism and workplace ethics, aligning with industry norms and standards.	4	H	M	H	H	H	M	M	H	M	H	H	M
CLO-4	Explore critical thinking ability to analyze and address challenges encountered during the training, showcasing problem-solving skills.	4	H	M	H	H	H	H	M	H	M	H	H	M
CLO-5	Prove the ability to work collaboratively and effectively with industry stakeholders, showcasing strong teamwork and interpersonal skills.	5	H	M	H	H	H	M	M	H	M	H	H	H
<b>Average Level of Course Correlation</b>			<b>H</b>	<b>M</b>	<b>H</b>	<b>H</b>	<b>H</b>	<b>M</b>	<b>M</b>	<b>H</b>	<b>M</b>	<b>H</b>	<b>H</b>	<b>M</b>

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

After completing the IET, students shall be evaluated on the basis of their training reports, Training log book, presentations and viva-voce. The student shall maintain a logbook on daily basis during IET. The student should produce the training certificate to the department /School of Hospitality & Tourism Studies with training log book after completion of the training. The report will be assessed by the internal examiner only on the basis of a certificate of the examiner concerned that the training has been satisfactorily completed would the student be allowed to appear for the viva-voce. The training report will be assessed by a panel of examiners comprising of one external examiner (the external would include preferably one from the Hotel /Hospitality/Tourism Industry of the level of Head of the Department, AM and above) and one internal examiner.

## SEMESTER-VII

Course Code	UNI23RP71	Course Name	RESEARCH METHODOLOGY	Course Category	MAJOR-CORE	L 2	T 0	P 4	C 4
Pre-requisite				Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Understand the methods of research design	2	H	H	M	H	M	M	M	H	M	M	H	H
CLO-2	Apply Data collection and analysis tools in research	3	H	M	H	H	M	M	M	H	M	M	H	H
CLO-3	Analyze sample data	4	H	H	M	H	H	M	M	H	M	M	H	H
CLO-4	Evaluate different methods and tools in qualitative research	5	H	M	H	H	H	H	M	H	M	M	H	M
CLO-5	Create research-proposals, research-reports, presentations and manuscripts for publication.	6	H	M	H	H	H	M	M	H	M	M	H	H
Average Level of Course Correlation			H	H	H	H	H	M	M	H	M	M	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>Unit 1: Research Design</b> Objectives of research- type of research – understanding research and its goals – critical thinking – selecting topic for research – justification and rationale development – research designs – method of scientific enquiry – formulation of hypothesis – writing a research proposal - Ethics of research planning and preparation	18	1
2	<b>Unit 2: Data collection, analysis and inference</b> Questionnaire design – selection of samples – errors in data collection – data validation process – data entry formats – data entry software – data cleaning and management – basic statistical analysis – monivariate and multivariate - interpretation and discussion of research findings- Ethics in Data collection	18	2
3	<b>Unit 3: Sampling and Sampling Methods</b> Definition of sampling – principles of sampling – advantages and disadvantages of sampling – probability and non-probability sampling methods – simple random sampling – systematic random sampling – stratified random sampling – cluster sampling – multistage sampling methods – determination of sample size – sampling weights – choosing appropriate sampling methods for research - Ethical issues in sample selection	18	3
4	<b>Unit – 4: Qualitative Research Methods</b> Introduction to qualitative research – Ethnography – Phenomenology – Narrative Enquiry – Focus Group Discussions – In depth Interviews – Recording qualitative interviews – transcription – analysis paradigms – grounded theory methodology – content analysis –	18	4

	discourse analysis – Reflective analysis – Qualitative data analysis software – coding – thematic analysis – conceptual diagram		
5	<b>Unit – 5: Academic writing and presentations</b> Proposal writing for obtaining funding – elements of writing style – writing research reports – manuscript preparation for publication – referencing styles – oral presentations – poster presentations – peer review process – thesis writing – Ethical issues in thesis writing- Sources of information – review of literature – online databases – search tools – effective use of pubmed and other online search engines – impact factor – h index – citation index	18	5

Learning Resources	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>World Health Organization. Health Research Methodology A guide for training in research methods. -World Health Organization -World Health Organization, 2011</li> <li>Sampling: Design and Analysis. -Sharon L Lohar. Second Edition. -Brooks / Cole Cengage Learning, 2010</li> </ul>
<b>Reference Books</b>	<ul style="list-style-type: none"> <li>Designing Qualitative Research: An Interactive Approach. -Maxwell, J, Third Edition-Sage Publications, 2013</li> <li>Qualitative Interviewing: The Art of Hearing Data -Rubin, H. and I. Rubin-Thousand Oaks, CA: Sage Publications. 2005</li> <li>Research Methods in Health: Investigating Health and Health Services-Second Edition. Ann Bowling. -Open University Press, Buckingham, 2002</li> <li>Fundamentals of Research Methodology for Health Care Professionals. -Second Edition. Hilla Brink, Christa Van der Walt, Gisela Van Rensburg. -Juta and Company Ltd, 2006</li> <li>Writing Ethnographic Field notes. -Emerson, Robert M., Rachel I. Fretz, and Linda L. Shaw. -University of Chicago Press.1995</li> <li>Participatory Rural Appraisal: Principles, Methods and Application. -N Narayanaswamy-Sage Publications Pvt. Ltd. 2009.</li> </ul>

Course Code	UNI23RP72	Course Name	DATA ANALYTICS & STATISTICAL APPLICATIONS	Course Category	MAJOR-CORE	L	T	P	C
						2	0	4	4
Pre-requisite	Nil			Co-requisite	Nil				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Understand the data and importance of data in decision making	1	H	M	H	H	H	M	M	H	M	M	H	H
CLO-2	Express the knowledge on how to use measures of dispersion	2	H	M	H	H	H	M	M	H	H	H	H	H
CLO-3	Apply the knowledge and use of correlation and regression analysis	3	H	H	M	H	H	H	M	H	H	M	H	H
CLO-4	Understand about the probability and probability distribution	4	H	M	H	H	H	M	M	H	H	H	H	H
CLO-5	Apply the inferential statistics for estimation.	4	H	H	M	H	H	M	M	H	M	H	H	H
Average Level of Course Correlation			H	M	H	H	H	M	M	H	H	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<b>UNIT I: INTRODUCTION TO STATISTICAL DATA &amp; SOFTWARE</b> Data: Meaning and importance, Types of data in research, scale of measurement, continuity, origin, characteristics; Scope of data, Data Structure – Cross Sections, Time Series, and Panel Data; Data Size - High Frequency and Big Data Sets; Data Generating Process (DGP)	18	1
2	<b>UNIT II: DESCRIPTIVE STATISTICS</b> Measures of central tendency- Mean, Median, Mode, combined mean, weighted average, Quartiles, Deciles and Percentiles Measures of variation - Range, Quartile Deviation, Standard deviation, Coefficients, Variance and Coefficient of variation	18	2
3	<b>UNIT III: INFERENCE STATISTICS (PARAMETRIC TEST)</b> Parametric Test: Student T- test, Z- test (testing of single mean and testing of two population means), ANOVA TEST- One-way ANOVA, Two-way ANOVA, Correlation analysis – scatter diagram method	18	3
4	<b>UNIT IV: INFERENCE STATISTICS (NON-PARAMETRIC TEST)</b> Non-Parametric Tests- Meaning and importance, Chi-square test- Goodness of fit and Independence of attributes, U-test, H test and K-S test.	18	4
5	<b>UNIT V: MODEL ESTIMATION</b> Estimation of Regression Model; Testing and Interpretation of Regression coefficients; Testing of Hypotheses and their interpretation; Functional Forms; Dummy Variables., Multicollinearity, Heteroscedasticity, Autocorrelation; Simultaneous-Equations Models; Identification & Estimation	18	5

<b>Learning Resources</b>	
<b>Text Books</b>	<ul style="list-style-type: none"> <li>• S. P. Gupta, “Statistical Methods”, Sultan Chand &amp; Sons; 1ST edition, 2014.</li> <li>• Levine, Stephan, Krehbiel and Berenson, “Statistics for Managers using Microsoft Excel”, PHI Learning Private Limited, 2010.</li> </ul>
<b>Reference Books</b>	<ul style="list-style-type: none"> <li>• Gerald Keller, “Managerial Statistics”, Cengage Learning, 2011.</li> <li>• Arora P.N., “Managerial Statistics”, S.Chand Limited, 2009.</li> <li>• Dr. T.N. Srivastava, Statistics for Management, Tata McGraw Hill Publishing Company, 2008.</li> <li>• N G Das, “Statistical Methods”, Volume – 1 and Volume 2, McGraw Hill Education; 1st Edition, 2008.</li> <li>• Dr. Deepak Chawla, Dr. Neena Sondhi, “Research Methodology Concepts and Cases”, Vikas Publishing House Private Limited, 2011.</li> <li>• Vikram Dayal, An Introduction to R for Quantitative Economics: Graphing, Simulating and Computing, Springer Briefs in Economics, Springer (India), 2015.</li> </ul>

Course Code	UNI23RP73	Course Name	SCIENTIFIC WRITING AND RESEARCH ETHICS	Course Category	Core	L	T	P	C
						3	0	2	4
Pre-requisite			None	Co-requisite	None				

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO-1	PLO-2	PLO-3	PLO-4	PLO-5	PLO-6	PLO-7	PLO-8	PLO-9	PLO-10	PLO-11	PLO-12
			Learning how to learn skills	Value inculcation	Communication Skills	Critical Thinking and Creativity	Digital and technological skills	Multicultural competence and inclusive spirit	Environmental awareness and action	Analytical reasoning/thinking	Coordinating/collaborating with others	Community engagement and service	Research-related skills	Leadership readiness/qualities
CLO-1	Demonstrate the skills for writing a Research Proposal	2	H	M	H	H	M	H	M	M	H	H	H	M
CLO-2	Estimate the budget requirements for a research fund application	3	H	H	M	H	M	H	H	H	H	H	H	H
CLO-3	Prepare a manuscript for publication following the guidelines	4	H	M	H	H	H	M	M	H	H	H	H	H
CLO-4	Analyze and adopt an appropriate ethical stance towards writing and publication	5	H	H	M	H	H	H	M	M	H	H	H	M
CLO-5	Develop the skills required for writing a book	6	H	M	H	H	M	M	H	H	H	H	H	H
Average Level of Course Correlation			H	M	H	H	M	H	M	H	H	H	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content		
Course Content	Hour	Alignment to CLO
<b>Unit 1: Writing a Research Proposal</b> Writing the Cover Page -Title Page, Abstract. Writing the Introduction-Purpose/Relevance, Furnishing Research Question/Hypothesis, Aim and Objectives. Writing Literature Review-Empirical Analyses, Theoretical Analyses, Research Gaps. Writing the Methods and Design-Research Philosophy, Research Approach, Research Design, Data Collection. Writing the Significance and Expected Results-Research Contribution, Potential Outcomes and Limitations. Writing the Conclusion-Summarize key points and significance of research. Writing the Appendices and References-Additional Data, Questionnaire, Interview Questions, citations. Proofreading and Editing-Errors in Grammar and Punctuation, Revisions.	15	1
<b>Unit 2: Writing a Budget Proposal</b> Research Cost-Personal Costs, Equipment and Supplies, Travel Expenses, Budget for Data Collection & Analyses, Participant Compensation, fees linked with Publication and Dissemination, Contingency Fund, Consultation Fees, Training and Development. Justification on Cost. Source of Expenditure. Timeline and Payment Schedule. Final Budget Summary.	15	2

<b>Unit 3: Manuscript Writing</b> Understanding the Publication Process. Selecting a Target Journal. Writing according to the Authors Guidelines. Title and Abstract Writing. Introduction and Literature Review. Writing the Methods and Results Presentation. Writing the Discussion section and Conclusion– Interpret Findings, Implications, Limitations, and Future Research, Summarize key findings and their significance. Citation and Referencing – Citing sources following a specific citation style. Manuscript formatting – font, spacing and margin specifications. Submission Process. Preparing a Cover Letter – writing a letter to the Editor. Peer Review Process. Responding to Reviewers Comments	15	3
<b>Unit 4: Publication Ethics</b> Role of ethical behaviour in scholarly publishing. Criteria for Authorship and Acknowledging Contributors. Plagiarism and Self-Plagiarism – Data Fabrication and falsification, Redundant or Duplicate Publication, Salami Slicing, Image Manipulation, Publication Bias and its impact on Research. Research Misconducts and Research Integrity. Conflict of Interest. Peer Review Ethics. Ethical use of Human and Animal Subjects. Ethical approval - Consent Letter, Code of Ethics. Open Access and Copyright. Predatory Journals and Conferences. Journal Selection and Impact Factor.	15	1
<b>Unit 5: Introduction to Book Writing</b> Overview of the Book Writing Process. Choosing a Compelling Book Topic – Researching market demand and competition. Creating a structured book outline – outlining chapters and subtopics. Research and Fact-Checking. Setting Writing Goals. Writing Style and Voice. Drafting the manuscript. Editing and Revising. Title and Cover Design Considerations. Publishing the Book - Conventional /Self-Publishing, Marketing and Promotion, Legal and Copyright. Issues, Author Branding, Book Launch and Beyond.	15	1

### Learning Resources

<b>Text Books</b>	<ul style="list-style-type: none"> <li>Chowdhary, Nimit, Hussain Sarah. <i>Handbook of Research and Publication Ethics</i>. Bharti Publication, 2021.</li> <li>Hofmann, Angelika H. <i>Scientific Writing and Communication: Papers, Proposals, and Presentations</i>. Oxford UP, USA, 2017.</li> <li>Katz, Michael J. <i>From Research to Manuscript: A Guide to Scientific Writing</i>. 2006, ci.nii.ac.jp/ncid/BB01221094.</li> <li>Lalli, William R. <i>Handbook of Budgeting</i>. John Wiley and Sons, 2012.</li> </ul>
<b>Reference Books</b>	<ul style="list-style-type: none"> <li>Becker, Howard S. <i>Writing for Social Scientists: How to Start and Finish Your Thesis, Book, or Article</i>: Second Edition. University of Chicago Press, 2007.</li> <li>D, Andrea R. Gwosdow Ph. <i>The Complete Guide to Scientific Manuscript Writing</i>. Aviva Publishing, 2018.</li> <li>Hayot, Eric. <i>The Elements of Academic Style: Writing for the Humanities</i>. Columbia UP, 2014.</li> <li>Labaree RV. <i>Organizing Your Social Sciences Research Paper: Writing a Research Proposal</i>. Available from: <a href="http://www.libguides.usc.edu/writingguide">http://www.libguides.usc.edu/writingguide</a>.</li> <li>Lerner, Betsy. <i>The Forest for the Trees (Revised and Updated): An Editor's Advice to Writers</i>. National Geographic Books, 2010.</li> <li><i>The Writer's Options: Lessons in Style and Arrangement</i> (8th ed.) by Max Morenberg and Jeff Sommers.</li> <li>McGranaghan M. Guidelines on Writing a Research Proposal. Available from: <a href="https://www.2.hawaii.edu/~matt/proposal.html">https://www.2.hawaii.edu/~matt/proposal.html</a></li> <li>Booth, Wayne C., et al. <i>The Craft of Research</i>. University of Chicago Press, 2016.</li> </ul>



Course Code	BHT23RP71	Course Name	<b>Domain Specific Research Paper I Tourism Studies Research</b>	Course Category	<b>MAJOR-CORE</b>	L	T	P	C
						3		2	4
Pre-requisite			Research Methodology	Co-requisite					

Course Learning Outcomes (CLO)	At the end of this course, learners will be able to:	Bloom's Learning (BL) Level	Program Learning Outcomes (PLO)											
			PLO 01 Learning how to learn skills	PLO 02 Value inculcation	PLO 03 Communication Skills	PLO 04 Critical Thinking and Creativity	PLO 05 Digital and technological skills	PLO 06 Multicultural competence and inclusive spirit	PLO 07 Environmental awareness and action	PLO 08 Analytical reasoning/thinking	PLO 09 Coordinating/collaborating with others	PLO 10 Community engagement and Service	PLO 11 Research-related skills	PLO 12 Leadership readiness/qualities
CLO-1	Categorise key concepts and theories in tourism management research.	2	H	M	H	H	M	M		H	M	M	H	M
CLO-2	Critically evaluate existing research literature in tourism management.	3	H	M	H	M	M			H	M	M	H	M
CLO-3	Design and conduct a research study relevant to tourism management.	4	H	H	H	M	H	M	M	H	M	M	H	H
CLO-4	Analyze and interpret research findings in the context of tourism management.	4	H	H	M	M	M	M	M	H	M	M	H	H
CLO-5	Communicate research findings effectively through written reports and presentations.	5	H	H	H	H	H	M	M	H	M	M	H	H
Average Level of Course Correlation			H	H	H	M	M	M	M	H	M	M	H	H

(Level of correlation: 3-High, 2-Medium, 1-Low can be used)

Summary of Course Content			
S. No	Course Content	Hour	Alignment to CLO
1	<p><b>Unit - 1: Introduction to Tourism Management Research</b></p> <p>Scope, Importance of research in tourism management, Types of tourism research. Key Concepts and Theories in Tourism Management - Understanding key tourism concepts (e.g., destination, sustainability, hospitality), Exploring major tourism theories (e.g., push-pull factors, carrying capacity). Destination Management (Destination Life Cycle Model); Sustainable Tourism (The Triple Bottom Line); Hospitality Management (Service Quality Model); Tourism Demand (Utler's Tourism Area Life Cycle); Tourist Behavior (Travel Career Ladder); Tourism Marketing (Destination Image and Branding); Event Tourism (Event Portfolio Model); Globalization in Tourism (Global Shift in Tourism) - Positivism, interpretivism, and critical research approaches, Selecting an appropriate research paradigm. Conducting a Comprehensive Literature Review - Identifying relevant research literature, Critically evaluating existing research, Synthesizing and critiquing existing research findings. Identifying Research Gaps in Tourism Management Literature - Recognizing areas where further research is needed, Formulating research questions based on identified gaps.</p>	15	1
2	<p><b>Unit - 2: Research Design and Methodologies in Tourism</b></p> <p>Qualitative Research Methods in Tourism - In-depth interviews, focus groups, ethnography, Data collection and analysis techniques for qualitative research; Quantitative Research Methods in Tourism - Surveys, questionnaires, statistical analysis, Designing and implementing surveys in tourism research; Mixed-Methods Approaches in Tourism Research - Combining qualitative and quantitative methods, Advantages and challenges of mixed-methods research; Strengths and weaknesses of different methodologies. Formulating Research Questions and Hypotheses - Developing clear and concise research questions, Formulating testable hypotheses; Selecting Appropriate Research Methods and Designs - Choosing the most suitable method for your research question, Considering ethical considerations in research design. Ethical Considerations in Tourism Management Research - Informed consent, anonymity, confidentiality, Ensuring ethical research practices.</p>	15	2
3	<p><b>Unit - 3: Data Collection and Analysis in Tourism</b></p> <p>Data Collection Techniques in Tourism Management Research - Selecting appropriate data collection methods, Interviewing techniques, observation methods, document analysis; Survey Design and Implementation in Tourism Studies - Designing effective questionnaires for tourism research, Sampling techniques and data collection strategies; Case Studies and Observational Research in Tourism - Using case studies to explore tourism phenomena, Conducting observational research in tourism settings; Statistical Analysis for Tourism Data - Descriptive statistics, inferential statistics, Applying</p>	15	3

	appropriate statistical tests to analyze data; Interpretation of Research Findings - Drawing meaningful conclusions from research data, Considering limitations and generalizability of findings.		
4	<b>Unit - 4: Emerging Trends and Innovations in Tourism Research</b> Analyzing Current Issues and Trends in Tourism Management - Identifying key trends and challenges in the tourism industry; Understanding the Impact of Technological Innovations in Tourism - The role of big data, social media, and artificial intelligence in tourism research, Exploring new data collection and analysis techniques; Future Directions and Opportunities for Research in Tourism - Identifying emerging research areas in tourism management, Considering the future of tourism research; Application of Theoretical Concepts to Real-World Scenarios - Applying research findings to solve real-world problems in tourism, Developing practical recommendations for tourism stakeholders.	15	4
5	<b>Unit - 5: Research Proposal Development and Reporting</b> Tailoring research proposals for Tourism Management - the diverse landscape of the industry and defining research niche, encompassing areas such as sustainable tourism, tourist behavior, and destination marketing. Structuring a comprehensive research proposal entails identifying proposal components, developing a strong framework, and engaging in practical exercises. Essentials of crafting a clear and concise research statement; emphasizing specificity, relevance, active voice, and precision. Proficiency in proposal construction for tourism research is achieved by aligning with industry trends, focusing on stakeholders such as tourism policymakers and destination management organizations, and seeking proposal review and feedback. Lastly, participants hone project development and reporting skills, covering project management, effective reporting, and presentation skills.	15	5

Learning Resources	
Text Books	Douglas G. Pearce and Richard W. Butler "Tourism Research", Routledge, London, 2019
Ref. Books	<ol style="list-style-type: none"> <li>1. Wendy Hillman, "Qualitative Methods in Tourism Research" Sage Publications, Thousand Oaks, 2019</li> <li>2. Ercan Sirakaya-Turk and Muzaffer Uysal "Research Methods for Leisure, Recreation and Tourism" CABI, Wallingford, UK, 2019</li> <li>3. Kevin Thomas "Tourism and Research" Channel View Publications, Bristol, UK, 2013</li> <li>4. Peter Mason "Researching Tourism, Leisure and Hospitality for your Dissertation" Sage Publications, London, 2003</li> <li>5. Bob Brotherton "Introduction to Tourism Research" Routledge, London</li> <li>6. Larry Dwyer, Alison Gill, and Neelu Seetaram, "Handbook of Research Methods in Tourism: Quantitative and Qualitative Approaches" Edward Elgar Publishing, Cheltenham, UK, 2012</li> <li>7. Gayle Jennings, "Tourism and Hospitality Research: A Handbook for Students and Practitioners" Sage Publications, London, 2008</li> </ol>

Bloom's Level of Thinking		Continuous Learning Assessment (20% weightage)				Open Assessment (20% weightage)		Final Examination (60 % weightage)
		CA1 (5)	CA2 (5)	CA3 (5)	CA4 (5)	Assignment/ GD/ Field Trip/ Presentation (10)	Quiz / Surprise Test (10)	
1	Remember	50%	25%	10%	10%	10%	20%	20%
2	Understand	50%	25%	20%	20%	20%	20%	20%
3	Apply	0	30%	20%	20%	20%	20%	20%
4	Analyze	0	20%	25%	20%	20%	20%	20%
5	Evaluate	0	0	25%	30%	30%	20%	20%
6	Create	0	0	0	0	0	0	0
	Total	100%	100%	100%	100%	100%	100%	100%

Course Designers		
Experts from Industry:	Experts from Higher Education Institutions:	Internal Experts:
Name, Designation with official mail id	Name, Designation with official mail id	Name, Designation with official id
	<b>Dr. Amit Kumar Singh</b>	<b>Dr. Suresh N</b>
	<b>Associate Professor, Department of Tourism Management, Sikkim University</b>	<b>Professor, School of HTS</b>

### SEMESTER VIII

Course category	Course Code	Course Name	L	T	P	C
SEMESTER - VIII						
	UNI23RP81	Research Project (Research Proposal, Tools and Methods, Field work, Research Progress)	0	0	0	12
	UNI23RP82	Presentation and Viva Voce	0	0	0	4
	UNI23RP83	Research Paper and Dissertation	0	0	4	4
		<b>Total</b>				<b>20</b>