

Course Code	Course Title	Credits			
		L	T	P	Total
Semester III					
240/BBAHM/CC301	Practice School - Operational Internship	-	-	11	11
MI	From UG Pool	-	-	-	4
MD	From UG Pool	-	-	-	3
AE	From UG Pool	-	-	-	2
Total Credits					20
<i>The duration of the Operational Internship will be 20 weeks. Assessment will be done as per the provisions in the course curriculum provided in this document. The courses in the pool will be delivered via blended mode in accordance to the scheme provided for the courses in the pool.</i>					
Semester IV					
240/ BBAHM /CC401	Food & Beverage Management	2	-	2	4
240/ BBAHM /CC402	Tourism Principals & Practice	2	1	1	4
240/ BBAHM /CC403	Leading Teams for Success	3	1	-	4
VO	From UG Pool	-	-	-	4
AE	From UG Pool	-	-	-	2
VA	From UG Pool	-	-	-	2
Total Credits					20
Note: L = Lecture; T = Tutorial; P = Practicum; TI – Theory Internal Assessment; TE = Theory End Semester Examination; PE = Practicum End Semester Examination.					
<i>After successfully completing 2nd Year, if a student is exiting the programme after Second Semester and securing 92 Credits including 4 Credits of Summer Internship, will be awarded UG Diploma in Hospitality Management. The Summer Internship Report of 4 Credits and 4-6 weeks duration shall be submitted by the candidates in the manner as specified by the department and as per the scheme of the programme.</i>					

Semester IV**Food and Beverage Management (Course Code - 240/ BBAHM /CC401)**

CREDITS				MARKS				
L	T	P	Total	TI	TE	PI	PE	Total
2	-	2	4	15	35	15	35	100

Course Description:

This course provides a comprehensive understanding of control mechanisms in the food and beverage (F&B) industry. It covers both theoretical and practical aspects of cost control, inventory management, revenue optimization, and budgeting in hospitality operations. Students will learn to apply principles of F&B control through simulations and real-world applications such as POS systems, costing exercises, and break-even analyses. Emphasis is placed on sustainable practices and data-driven decision-making to enhance profitability and reduce waste in F&B establishments.

Course Objectives:

The objective of this course is to:

- C01 Explain the objectives and methods of food and beverage control in hospitality operations.
- C02 Apply inventory control techniques and pricing strategies using industry tools.
- C03 Analyse cost and revenue data to support menu planning and profitability.
- C04 Develop budgets, perform variance analysis, and evaluate break-even points for business decisions.

Units (Theory):**Unit 1: Food & Beverage Control**

- Introduction to Food & Beverage Control
- Objectives of F&B Control
- Methodology of F&B Control
- Role of Control in F&B Operations

Unit II: Inventory Controls

- Introduction to Inventory Controls
- Methods of Inventory Control
- Levels & Techniques of Inventory Control
- Pricing of Commodities

Unit III: Concept of Revenue, Cost & Costing

- Introduction to the Concept of Cost & Revenue
- Relation of Cost to Revenue
- Classification of Costs in F&B
- Cost associated with F&B Ops

Unit IV: Budget, Variance & Breakeven Analysis

- Define Budget & Budgetary Control
- Calculation of Selling Price
- Standard Cost, Costing & Variance
- Break-even Chart – PV Ratios, Contribution & Marginal Costing

Units (Practical):**Unit I: Food and Beverage Control Applications**

- Setting up F&B controls in a startup café
- Use of POS system to track cost & waste
- Design a sustainable F&B control system

Unit 2: Inventory Control Practices

- FIFO/LIFO/ABC exercises with dummy data
- Inventory valuation and cost tracking
- Physical inventory tracking using POS reports
- Forecasting and reducing food waste

Unit 3: Revenue & Costing in Practice

- Costing a recipe – fixed and variable components
- Using costing sheets for menu engineering
- Profitability improvement in a quick-service outlet

Unit 4: Budgeting & Break-even Analysis (7.5 Hours)

- Create a budget for a food outlet
- Selling price based on different cost structures
- Calculate and interpret cost variances
- Prepare a break-even chart and analyse profitability

Suggested Readings:

- DITTMER, P. THE CULINARY INSTITUTE OF AMERICA. (2006). Principles of Food, Beverages, and Labor Cost Controls: WITH Supervision in the Hospitality Industry, Applied HR 5r.e. , John Wiley & Sons, USA, ISBN-10: 047014002X
- DOPSON, L. HAYES, D. (2015). Food and Beverage Cost Control 6th Edition, Wiley, USA, ISBN-10: 1118988493
- MILLER, J. HAYES, D. DOPSON, L. (2004) Food and Beverage Cost Control, John Wiley & Sons, USA, ISBN-10: 0471477877
- LEVINSON, CHARLES. Food and beverage operation: cost control and systems management 2nd Edition, ISBN 0-13-322819-3

Food and Beverage Management												
COs	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03	PS04
CO1	2	3	2	1	1	3	2	1	2	2	3	3
CO2	2	3	2	3	1	3	2	2	2	3	3	3
CO3	2	3	3	2	2	3	2	2	2	3	2	3
CO4	3	3	3	2	2	3	2	3	2	3	2	3

Semester IV**Tourism Principles & Practices (Course Code - 240/ BBAHM /CC402)**

CREDITS				MARKS				
L	T	P	Total	TI	TE	PI	PE	Total
2	1	1	4	25	50	5	20	100

Course Description:

This course on Tourism Principles and Practices explores the key aspects of tourism, including its scope, evolution, and economic, cultural, social, and environmental impacts. Students will examine various forms of tourism, the role of government and private sectors, and models like Leiper's Tourism System. The course also covers tourism products, India's major tourist resources, and challenges in destination management. A key focus is sustainable and responsible tourism, with emphasis on the UN's SDGs and community-based tourism through global and Indian case studies.

Course Objectives:

The objective of this course is to:

- C01 Explain the scope, evolution, and key impacts of tourism—economic, cultural, social, and environmental.
- C02 Identify core tourism sectors and the roles of major global and national tourism organizations.
- C03 Classify types of tourism products and evaluate factors that make destinations attractive, with emphasis on India.
- C04 Discuss sustainable and responsible tourism practices aligned with the UN SDGs and global case studies.

Units (Theory):**Unit 1: Definitions, Concepts and Scope of Tourism**

- Understanding Tourism: Definitions and Key Concepts
- Forms and Characteristics of Tourism Products
- Importance of tourism: Economic, cultural, social, and environmental impacts.
- Evolution of Tourism: Historical Milestones, Grand Tour and Modern Mass Tourism.

Unit 2: Tourism Organizations and Systems

- Key Sectors, Interdependence of different segments
- Leiper's Model of Tourism System,
- Tourism Demand and Supply, Linkages between tourism destinations and markets
- Tourism Organizations: International (UNWTO, IATA, ICAO, WTTC, OECD, UNESCO) National (Ministry of Tourism, ITDC, ASI, ICPB, FAITH, TFCL, IATO), Regional and local tourism organizations

Unit 3: Tourism Products and Destinations

- Natural and Cultural Tourism Products
- Man-Made and Adventure Tourism Products
- Specialized Tourism Products
- MICE Products

Unit 4: Tourism in India: Resources, Circuits, and Management Issues

- Tourism Resources in India: Heritage Sites, National Parks, and Adventure Tourism
- Major Tourism Circuits (Golden Triangle, North-East, South India)
- Environmental, Socio-Cultural, and Economic Challenges

- Infrastructure, Governance, Marketing, Technology, and Stakeholder Engagement Challenges

Units (Practical):

Unit 1: Definitions, Concepts, and Scope of Tourism

- Understand definitions and key concepts of tourism.
- Explore the evolution of tourism.

Unit 2: Tourism Organizations and Systems

- Tourism Systems
- Leiper’s Model and interdependence of tourism segments
- Tourism Organizations and their roles

Unit 3: Tourism Products and Destinations

- Types of tourism products.
- Diversity of tourism products.

Unit 4: Tourism in India: Resources, Circuits, and Management Issues

- Tourism Circuit
- Tourism Challenges

Suggested Readings:

- Tourism Principle, Practice, Philosophies by Goeldner, Charles R & Ritchie J R Brent
- Economics of Tourism, Pricing, Impacts and Forecasting by Kamra Krishan K
- Dictionary of Travel, Tourism and Hospitality by Harris, Robert & Howard Joy
- Tourism and Cultural Heritage of India by Neeraj Agarwal

Tourism Principles & Practices												
COs	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03	PS04
CO1	1	2	2	0	3	1	1	0	3	1	3	1
CO2	1	3	1	2	2	1	2	0	3	2	1	2
CO3	1	2	1	0	2	3	2	0	3	2	2	3
CO4	2	1	1	1	3	2	2	0	2	3	3	2

Semester IV**Leading Teams to Success (Course Code - 240/ BBAHM /CC403)**

CREDITS				MARKS				
L	T	P	Total	TI	TE	PI	PE	Total
3	1	-	4	30	70	-	-	100

Course Description:

This course is designed to prepare students to effectively lead and manage teams in the dynamic hospitality industry. It emphasises the development of interpersonal, communication, and leadership skills necessary to inspire and manage diverse teams toward achieving organizational goals. Students will explore practical frameworks for fostering collaboration, handling conflicts, and driving team performance.

Course Objectives:

The objective of this course is to:

- CO1 To analyse the concepts of personality, perception, and attitude and their role in influencing individual behaviour and interactions within teams.
- CO2 To Evaluate leadership styles, emotional intelligence, and traits of effective team leaders in fostering collaboration.
- CO3 To Examine group dynamics, including development, norms, cohesiveness, and challenges like social loafing and power dynamics.
- CO4 To Develop coaching and mentoring skills to enhance team performance and manage job stress effectively.

Units (Theory):**Unit I: Personality, Perception & Attitude**

- Personality- Meaning and definition, the Big-five personality traits model, Myers-Briggs type Indicator, theories, Understanding different personality types
- Perception – meaning and definition, process, factors influencing perception, perceptual errors or distortions
- Attitude: meaning and definition, components, functions, formation

Unit II: Fundamentals of Team Leadership

- Understanding Leadership Styles and Theories, Characteristics of Effective Team Leaders
- Emotional Intelligence in Leadership
- Understanding work teams and their types
- Negotiation Skills for leaders

Unit III: Building and Managing Teams

- Group dynamics- definition and importance, types of groups, group formation, group development, group performance factors, group norms, group status, group size, cohesiveness, social loafing
- Power & Politics, collaboration and conflict resolution
- Team Decision Making

Unit IV: Driving Team Performance

- Motivation – Sources, types and theories
- Coaching
- Mentoring
- Stress Management - Understanding stress, Sources & symptoms of job stress, Coping with job stress and consequences of job stress.

Suggested reading:

- Stephen P. Robbins, Timothy A. Judge (2020). Organizational Behaviour. 18th Edition. Pearson Education.
- Kavita Singh (2015). Organizational Behaviour: Text and Cases. 3rd Edition. Pearson Education India.
- Stephen P. Robbins, Timothy A. Judge (2022). Essentials of Organizational Behavior. 15th Edition. Pearson Education.
- Parikh, M. & Gupta, R. Organizational Behaviour: Western Perspective, Indian Experience, McGraw-Hill Education

Leading Teams To Success												
COs	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03	PS04
C01	2	1	3	–	2	2	2	1	2	–	2	–
C02	2	2	3	2	3	3	2	3	2	2	2	3
C03	2	2	3	1	3	2	2	2	2	–	2	3
C04	3	2	2	2	3	3	2	3	2	2	3	2