

INDIRA GANDHI UNIVERSITY, MEERPUR-REWARI, HARYANA-122502

(A State University Established under Haryana Act No.29 of 2013)
(Recognized u/s 12(B) & 2(f) of UGC Act, 1956)

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Scheme of Examination and Syllabi for

Post Graduate Programme (Scheme P – Framework 1)

as per NEP 2020

**Curriculum and Credit Framework for Post-graduate Programme
(MHMCT)**

(Multiple Entry-Multiple Exit, Internships and Choice Based Credit System LOCF)

With effect from the session 2026-27 (in phased manner)

Department of Hotel & Tourism Management

Indira Gandhi University

Meerpur-Rewari (122502)

Haryana, India

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Chairperson
Deptt. of Hotel & Tourism Management
Indira Gandhi University
Meerpur, Rewari

Details of Approvals

Council/Board	Date	Remark
Staff Council	12/08/2026	SCHEME APPROVED
Board of Studies	27/08/2026	SCHEME APPROVED
Faculty		
Academic Council		
Year of implementation	W.E.F. 2026-27	

Chairperson
(Signature With Stamp)
Dept. of Hotel & Tourism Management
Indira Gandhi University
Meerpur, Rewari

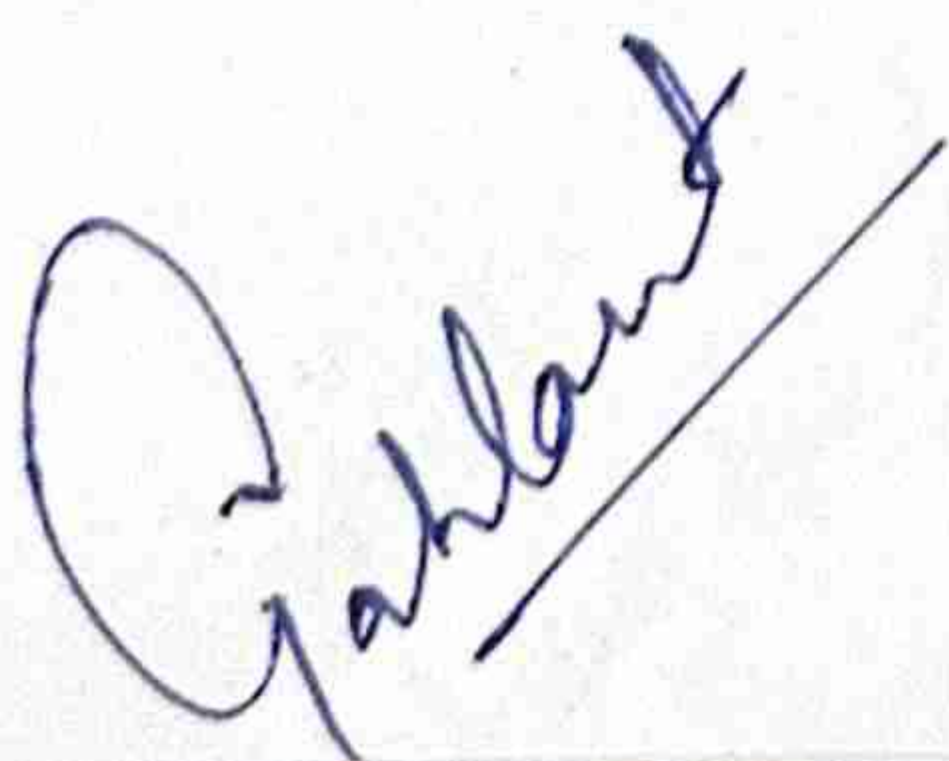
VISION AND MISSION OF THE UNIVERSITY

VISION

To be a globally renowned university, recognized for excellence in teaching, innovative research, and welfare of the society, imbibing the spirit of "*Vasudhaiv kutumbkam*".

MISSION

- To introduce and implement innovation in teaching and learning process matching up the global standards to strengthen academic delivery through curriculum design, teaching pedagogy and usage of ICT.
- To develop a mechanism that attracts talented, qualified and experienced faculty from across the globe for pursuing their academic and research careers at the University.
- To offer academic programs at UG, PG, doctoral, Post-Doctoral levels which are learner-centric, industry focused, and adhere to outcome based international models.
- To create an ambiance that is conducive for undertaking sponsored research, innovation and consultancy services to a wide spectrum of societal and industrial requirements while encouraging interdisciplinary approach of learning, team work, and research.
- To establish state of art centres of excellence in frontier areas of research and design innovation through industry collaboration to innovate and incubate the products and services.
- To establish smart campus and promote e-governance activities in the university for the digitally empowered society and knowledge economy.
- To provide a hygienic, modern, environment friendly and vivacious campus attuned to the urgent needs of Green Technology.
- To consider and implement norms, metrics, standards, procedures and benchmarks for assessing and improving the quality in every aspect of University system and achieve quality certifications by National and International bodies.
- To make society self-reliant by organizing various programmes including literacy, gender sensitization, health awareness, and dissemination of information about livelihood generation.



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VISION AND MISSION OF THE DEPARTMENT OF HOTEL & TOURISM MANAGEMENT

VISION

“To emerge as a centre of excellence in hospitality and tourism education by developing competent, ethical, innovative, and globally employable professionals who contribute meaningfully to the sustainable growth of the hospitality and tourism industry”

MISSION

The Department of Hotel & Tourism Management strives to:

- Provide quality education and industry-oriented training in hospitality and tourism through contemporary curricula, practical learning, and experiential education.
- Develop professional competencies and entrepreneurial skills among students to enhance their employability, leadership abilities, and capacity for innovation.
- Integrate Indian Knowledge Systems, cultural heritage, sustainability, ethics, and human values into hospitality and tourism education.
- Foster industry-academia collaboration through internships, field visits, guest lectures, professional training, and collaborative activities with hospitality and tourism organizations.
- Promote research, innovation, and lifelong learning in emerging areas of hospitality, tourism, culinary arts, technology, and sustainable destination development.
- Prepare socially responsible and globally competent professionals who uphold service excellence, inclusivity, professional ethics, and environmental responsibility.

ABOUT THE PROGRAMME

Master of Hotel Management & Catering Technology (MHMCT)

The Master of Hotel Management & Catering Technology (MHMCT) is an advanced, industry-focused postgraduate programme designed to develop future hospitality leaders, strategic managers, entrepreneurs, researchers, and academicians capable of addressing the emerging challenges and opportunities of the global hospitality and tourism industry.

The programme builds upon foundational knowledge of hospitality management and provides students with advanced competencies in strategic hotel management, food production and service management, accommodation operations, hospitality marketing, revenue management, human resource management, financial management, tourism, event management, entrepreneurship, research methodology, digital technologies, sustainability, and emerging trends in hospitality.

The MHMCT programme adopts a practice-oriented, experiential, and research-driven approach, combining classroom learning with case studies, practical exercises, industry projects, field visits, seminars, workshops, internships, guest lectures, and interaction with industry experts. Students are encouraged to critically analyse real-world hospitality challenges and develop innovative, technology-enabled and sustainable solutions.

Particular emphasis is placed on leadership, strategic thinking, innovation, entrepreneurship, professional ethics, Indian Knowledge Systems, cultural heritage, sustainability, and global hospitality practices, enabling graduates to operate successfully in diverse national and international environments.

Programme Highlights

- Advanced and industry-oriented postgraduate education
- Integration of management, technology, research and professional practice
- Advanced exposure to hotel and hospitality operations
- Focus on strategic management and leadership
- Training in revenue management, hospitality marketing and digital transformation
- Emphasis on entrepreneurship and innovation

- Integration of sustainable and responsible hospitality practices
- Exposure to Indian culinary heritage and global hospitality trends
- Industry interaction, internships, projects and experiential learning
- Strong emphasis on research, analytical and problem-solving skills
- Development of communication, leadership and professional competencies
- Preparation for managerial, entrepreneurial, academic and research careers

Career Opportunities

MHMCT graduates can pursue rewarding careers in Hotels, Resorts, Luxury Hospitality, Restaurants, Cruise Lines, Airlines, Event and MICE Management, Catering Organizations, Tourism Enterprises, Hospitality Consulting, Revenue Management, Sales & Marketing, Human Resource Management, Hospitality Technology, Food Service Operations and Entrepreneurship.

The programme also provides opportunities to pursue careers in academia, research, consultancy and higher education, including doctoral studies in Hospitality, Tourism and allied disciplines.

MINIMUM ELIGIBILITY CRITERIA

The MHMCT programme welcomes graduates from all academic streams, providing an opportunity for students from diverse educational backgrounds to build advanced careers in the dynamic fields of Hospitality, Tourism, Food Service, Events, Luxury Services and Entrepreneurship.

PASSING CRITERIA

A student shall be declared to have passed a course on securing a minimum of 40% marks in the prescribed assessment, subject to fulfilment of the minimum attendance and other academic requirements of the University. The MHMCT degree shall be awarded upon successful completion of all prescribed courses and credits in accordance with the approved University regulations.

ELIGIBILITY FOR EXAMINATION

A student shall be eligible to appear in the End-Semester Examination provided that the student is duly registered for the programme, fulfils the prescribed minimum attendance requirement,

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completes the required Internal Assessment and practical/continuous evaluation components, and submits the examination form and prescribed fee within the stipulated time. A minimum of 75% attendance is mandatory for appearing in the End-Semester Examination. However, a maximum shortage of 15% attendance may be condoned by the Chairperson, Department of Hotel & Tourism Management, in special and genuine cases, subject to satisfactory justification, supporting documents, and applicable University rules. The student shall also be required to comply with all applicable University examination regulations.

PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)

PEO 1	To develop competent hospitality professionals with advanced knowledge and managerial skills for careers in hotels, resorts, food service, tourism, events and allied sectors.
PEO 2	To prepare graduates to demonstrate leadership, strategic thinking, entrepreneurship and innovation in the dynamic hospitality and tourism industry
PEO 3	To enable graduates to apply research, analytical and problem-solving skills to address contemporary challenges in hospitality and tourism.
PEO 4	To develop professionals who practice ethical, sustainable, inclusive and socially responsible approaches while preserving cultural and Indian hospitality values.
PEO 5	To prepare graduates for lifelong learning, professional development, higher education, research and adaptation to emerging technologies and global hospitality trends.

PROGRAMME OUTCOMES (POs)

PO 1	Knowledge	Apply advanced knowledge of hospitality management, food production, food and beverage service, accommodation, tourism, marketing, finance and related disciplines.
PO 2	Research Aptitude	Demonstrate research aptitude by identifying research problems, applying appropriate methodologies, analysing information and presenting research findings.
PO 3	Communication	Demonstrate effective oral, written and professional communication skills in diverse hospitality and multicultural environments.
PO 4	Problem-Solving	Analyse complex hospitality and tourism problems and develop innovative, practical and sustainable solutions.
PO 5	Individual and Team Work	Demonstrate effective leadership, teamwork, interpersonal skills and professional behaviour while working independently and collaboratively.
PO 6	Investigation of Problems	Investigate hospitality-related issues using appropriate analytical, quantitative and qualitative techniques to support evidence-based decision-making.
PO 7	Modern Tool Usage	Apply appropriate digital technologies, AI applications, information systems and modern hospitality tools for efficient professional operations and decision-making.

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PO 8	Scientific temperament	Demonstrate critical thinking, creativity, systematic inquiry and scientific temperament in addressing emerging issues and innovations in hospitality and tourism.
PO 9	Life-Long Learning	Demonstrate the ability and commitment to continuous learning, professional development and adaptation to changing industry practices and global trends.
PO 10	Ethics	Demonstrate professional ethics, human values, cultural sensitivity, social responsibility and commitment to sustainable and environmentally responsible hospitality practices.
PO 11	Project Management	Apply project planning, resource management, budgeting, coordination, monitoring and evaluation skills to effectively manage hospitality, tourism, research and entrepreneurial projects.


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Indira Gandhi University, Meerpur, Rewari

Scheme of Examination for the Post Graduate Programme in Hotel & Tourism Management

as per NEP 2020 Curriculum and Credit Framework

(Multiple Entry-Multiple Exit, Internships and Choice Based Credit System LOCF) with effect from the session 2026-27 (in a phased manner)

FIRST YEAR: SEMESTER: 1

Total Credits: 22 W.e.f. Session 2026-27

Course Type	Course Code	Nomenclature of the course	Credits			Contact Hours per week			Examination Scheme			
			Th	P	Total	L	P	Total	Internal Assessment		End Semester Examination	
									Theory	Practical	Theory	Practical
CC-1	26-L6.0-HTM-101	Introduction to Hospitality & Tourism Industry	4	0	4	4	0	4	30	-	70	-
CC-2	26-L6.0-HTM-102	Fundamentals of Front Office	4	0	4	4	0	4	30	-	70	-
CC-3	26-L6.0-HTM-103	Fundamentals of Housekeeping	4	0	4	4	0	4	30	-	70	-
PC-1	26-L6.0-HTM-104	Food Production operations	0	4	4	0	8	8	0	30	0	70
PC-2	26-L6.0-HTM-105	Food & Beverage operations	0	4	4	0	8	8	0	30	0	70
SEM	24-L6.0-HTM-110	Seminar	0	2	2	0	2	2	-	-	-	50
TOTAL									Total Marks :550			

L=Lecture, P=Practical

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FIRST YEAR: SEMESTER: 2

Total Credits: 22 w.e.f. Session 2026-27

Total Credits: 22 w.e.f. Session 2026-27													
Course Type	Course Code	Nomenclature of the course	Credits			Contact Hours per week			Examination Scheme				
			Th	P	Total	L	P	Total	Internal Assessment		End Semester Examination		Total Marks
									Theory	Practical	Theory	Practical	
CC-4	26-L6.0-HTM-201	Food Production Management	4	0	4	4	0	4	30	-	70	-	100
CC-5	26-L6.0-HTM-202	Food science and nutrition	4	0	4	4	0	4	30	-	70	-	100
CC-6	26-L6.0-HTM -203	Food & beverage service Management	4	0	4	4	0	4	30	-	70	-	100
PC-3	26-L6.0-HTM-204	Front Office Operations	0	4	4	0	8	8	-	30	-	70	100
PC-4	26-L6.0-HTM-205	Accommodation Operations	0	4	4	0	8	8	-	30	-	70	100
CHM	26-L6.0-CHM-201	Constitutional, Human and Moral Values, and IPR	0	2	2	0	2	2	15	-	35	-	50
Internship*	24-L6.0-HTM-210	Internship* (IGU Internship Guidelines)										100	
		TOTAL											

Note: A student who, upon successful completion of the prescribed academic requirements, including an internship carrying 4-6 credits, opts to exit the programme at the designated stage shall be awarded a **Post Graduate Diploma in Hotel Management**, subject to fulfilment of the minimum credit requirements prescribed by the University and applicable UGC/NEP 2020 guidelines.

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SECOND YEAR: SEMESTER: 3

Total Credits: 22

Total Credits: 22													
Course Type	Course Code	Nomenclature of the course	Credits			Contact hours per week			Examination Scheme				Total Marks
			Th.	P	Total	L	P	Total	Internal Assessment		End Semester Examination		
									Theory	Practical	Theory	Practical	
CC-7	26-L6.5-HTM-301	Event Planning and Management	4	0	4	4	0	4	30	0	70	0	100
CC-8	26-L6.5-HTM-302	Research Methodology	4	0	4	4	0	4	30	0	70	0	100
DEC-1		Hospitality Marketing OR Hospitality laws.	4	0	4	4	0	4	-	30	70	0	100
PC-5	26-L6.5-HTM-303	Regional Cuisines of India	0	4	4	0	8	8	-	30	-	70	100
PC-6	26-L6.5-HTM-304	Bar operations	0	4	4	0	8	8	-	30	-	70	100
OEC	The student will select one course from the pool of open elective courses offered by various departments (other than department of commerce) or from MOOCS/SWAYAM/NPTEL		2	0	2	2	0	2	15	-	35	0	50
		TOTAL	Total Marks :550										

NOTE: OEC Course offered by the department of Hotel & Tourism Management in 3rd Semester for the students of other departments: (Tourism Products of India). Similarly the students in department of Hotel & Tourism Management will require to opt the open elective course from the University pool of OEC.

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SECOND YEAR: SEMESTER: 4

Total Credits: 22

SECOND YEAR: SEMESTER: 4: OPTION-1: When student opt for Coursework in 4th semester

Course Type	Course Code	Nomenclature of the course	Credits			Contact hours per week			Examination Scheme				Total Marks
			Th.	P	Total	L	P	Total	Internal Assessment		End Semester Examination		
									Theory	Practical	Theory	Practical	
CC-09	26-L6.5-HTM401	Molecular Gastronomy	4	0	4	4	0	4	30	0	70	0	100
CC-10	26-L6.5-HTM-402	Consumer Behaviour	4	0	4	4	0	4	30	0	70	0	100
DEC-2		Business Communication OR Human Resource Management	4	0	4	4	0	4	30	0	70	0	100
PC-7	26-L6.5-HTM-403	Digital Tools and Applications for Hospitality	0	4	4	0	8	8	-	30	-	70	100
PC-8	26-L6.5-HTM-404	Interior Decoration and Ambience Management	0	4	4	0	8	8	-	30	-	70	100
EEC	26L6.5-EEC-400	Applications of AI in Hospitality	2	0	2	2	0	2	15	-	35	0	50
		TOTAL	Total Credits: 22						Total Marks :550				





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SECOND YEAR: SEMESTER: 4: OPTION-2: When student opt DISSERTATION in 4th semester (Option 2A)

SECOND YEAR: SEMESTER: 4: OPTION-2: When student opt DISSERTATION in 4th semester (Option 2)													
Course Type	Course Code	Nomenclature of the course	Credits			Contact hours per week			Examination Scheme				Total Marks
			Th.	P	Total	L	P	Total	Internal Assessment		End Semester Examination		
									Theory	Practical	Theory	Practical	
DEC-2		Business Communication OR Human Resource Management	4	0	4	4	0	4	30	0	70	0	100
DEC-3		Gastronomy Tourism OR Hygiene and sanitation in Hotels	4	0	4	4	0	4	30	0	70	0	100
Project work	26-L6.5-HTM-403-D	Project work	0	12	0	0	0	0	0	0	0	0	300
EEC	26-L6.5-EEC-400	Applications of AI in Hospitality	2	0	2	2	0	2	15	0	35	0	50
		TOTAL	Total Credits: 22						Total Marks :550				

SECOND YEAR: SEMESTER: 4: OPTION-2: When student opt DISSERTATION in 4th semester (Option 2B)

Course Type	Course Code	Nomenclature of the course	Credits			Contact hours per week			Examination Scheme				Total Marks
			Th.	P	Total	L	P	Total	Internal Assessment		End Semester Examination		
									Theory	Practical	Theory	Practical	
CC-13	26-L6.5-HTM-401	Principles of Management	4	0	4	4	0	4	30	0	70	0	100
DEC-2		Business Communication OR	4	0	4	4	0	4	30	0	70	0	100

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Source: PG Ordinance Available at website of IGU Meerpur.

[CLICK HERE](#) to view/ download PG Ordinance.

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Guidelines Provided by IGU PG Ordinance for Dissertation

- Dissertation is a comprehensive report of the research work done on the basis of systematic, scientific and rigorous investigations on the chosen and approved topic utilizing relevant research methods/techniques/innovations in 4th Semester in case of 2-Years PG Programme and in 2nd Semester in case of one-year PG Programme.
- The departmental committee/ staff council /College/Institute will decide and declare the number of seats for Dissertation/Project work of 12 credits (300 Marks) in the beginning of each academic session, depending upon the availability of infrastructure and faculty in the Department/College/Institute.
- The Department/College/Institute shall also decide the criteria to allocate the course of Dissertation/Project work to the interested students, in the case when number of such applicants is more than the number of seats available.
- In the programme(s) offering dissertation of 12 credits, the teaching hours/workload of 4 hours will be counted for the teacher supervising up to 4 students. In case, number of students is more than 4 but upto 8, the teaching hours/ workload of 8 hours will be counted.
- A student, who opts for Dissertation/Project work in 4th semester of PG Programme, shall submit a request for allotment of a supervisor mentioning her/his research areas of interest in order of preference to the Chairperson/Principal/Director during 3rd semester. The Department/College/Institute will allot a qualified supervisor to guide the student for doing research for Dissertation/Project work. A regular full-time teacher of that Department/College/Institute, who has been approved to supervise Ph.D. scholars by the university, will be eligible to guide the students for Dissertation.
- The student will submit the synopsis to the supervisor. In case of University Teaching Department (UTD), the synopsis will be approved by the Departmental Committee after recommendation of the supervisor. In case of affiliated Colleges/Institutes, the



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Principal/Director shall constitute a committee of at least three members of the concerned subject for this purpose at the College/Institute level. The committee will consist of at least one subject expert from Indira Gandhi University, Meerpur, Rewari to be nominated by the Chairperson/Director on the request of College/Institute.

- The request for external expert should reach to the Chairperson/Director before 30th November of the concerned year. The list of students, their approved topics, and names of supervisors along with their synopsis will have to be submitted by the College/Institute to the respective Chairperson/Director latest by 31st January of the concerned year.
- The student shall be required to submit three hard copies of her/his dissertation or project report along with soft copy as PDF file to the Department/College/Institute by 31st May of the concerned year. The Chairperson/Principal/Director of UTDs/Colleges will ensure that the Dissertation be evaluated by the examiner from the approved panel of examiners and will arrange to upload the marks on the portal.
- The anti-plagiarism policy of the University will have to be strictly followed by the candidate and the supervisor for dissertation/project report. Similarity report as per anti-plagiarism policy of the university is to be annexed with the dissertation/project report.
- Evaluation of the dissertation/project report shall be done by an external examiner. The panel of examiners for evaluation of dissertations/project reports will be approved by the respective BOPGS&R.
- Dissertation work will be of total 12 credits (300 marks). The evaluation of dissertation/project work will have two components. In the first part, dissertation/project report will be evaluated for 200 marks on the parameters laid down in the Performa for the evaluation of dissertation (**Appendix-4**) given in PG Ordinance of IGU and the second part of the evaluation will comprise of 100 marks in which the student will give a presentation on the


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dissertation and an open viva-voce examination will be conducted by the external examiner.

- Improvement shall not be allowed in Internal Assessment/ Practicals/ Internship/ Field Work/ Project/ Seminar/ Studio/ Dissertation/ Project work etc.
- Please Refer to Detailed Guidelines given in PG Ordinance available at university website. [CLICK HERE](#) to view/ download IGU PG Ordinance.


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MHMCT

SEMESTER- I

W.E.F. 2026-27




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FIRST YEAR: SEMESTER: 1

Part A - Introduction			
Name of Programme	MHMCT		
Semester	I		
Nature of Course	Theory (Lecture + Tutorial)		
Nomenclature of the Course	Introduction to Hospitality & Tourism Industry		
Course Code	26-L6.0-HTM-101		
Course Type	CC-1		
Course Level	400-499		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLOs) After completing this course, the learner will be able to:	CLO ₁	Explain the evolution, structure, scope and significance of the hospitality and tourism industries.	
	CLO ₂	Evaluate major hospitality and tourism operations, service delivery and customer experience practices.	
	CLO ₃	Analyze the impact of globalization, technology, changing consumer behaviour and sustainability on hospitality and tourism..	
	CLO ₄	Assess strategic challenges, entrepreneurship and emerging trends in hospitality and tourism.	
	Theory	Practical	Total
Credits	4	0	4
Teaching Hours per week	4	0	4
Internal Assessment Marks	30	0	30
End Term Exam Marks	70	0	70
Max. Marks	100	0	100
Examination Duration (in Hours)	03	0	
Part B- Contents of the Course			
<u>Instructions for Paper- Setter:</u>			
The paper setter shall prepare 9 questions selecting two questions from each unit with consideration given to the Course Learning Outcomes. Among these, question number 1 will be compulsory, comprising 7 short answer type questions carrying two marks each (total 14 marks) and covering the entire syllabus. The remaining questions will be carrying 14 marks each. Examinees will be required to attempt five questions: the compulsory question no. 1 and 1 question from the each of the four units.			
Unit	Topics	CLO/s Attempt	Contact Hours
I	Fundamentals of Hospitality and Tourism • Concept, nature, scope and characteristics of hospitality and tourism • Evolution and development of hospitality and tourism industries • Major sectors: accommodation, food service, travel, tourism, events and cruise • Types and forms of tourism • Components of tourism and tourism destinations • Classification of hospitality establishments	CLO 1	15

	• Relationship between hospitality, tourism and travel industries • Economic and socio-cultural significance • Career opportunities and professional competencies		
II	Hospitality and Tourism Operations & Service Management • Organizational structure and major departments of hospitality enterprises • Interdepartmental coordination and service delivery • Travel agencies, tour operators and tourism operations • Guest/tourist experience and service quality • Customer satisfaction and relationship management • Complaint handling and service recovery • Professional ethics and service culture	CLO 2	15
III	Contemporary Hospitality and Tourism • Globalization and changing guest/tourist behaviour • Technology in hospitality and tourism: PMS, CRS, mobile applications and digital platforms • OTAs, digital distribution and social media • Alternative accommodation and emerging tourism concepts • Sustainable hospitality and responsible tourism • Green hotels and sustainable destinations • AI, automation and smart technologies in hospitality and tourism	CLO 3	15
IV	Strategic & Future Perspectives • Strategic challenges and competitive environment • Hospitality and tourism entrepreneurship and innovation • Revenue generation and business sustainability • Branding and competitive positioning • Human resource and talent management • Risk, safety and crisis management • Future trends: AI, robotics, smart hotels and smart destinations • Career and entrepreneurial opportunities	CLO 4	15
Total Contact hours			60
Evaluation Methods			
Internal Assessment: 30 Marks		End Term Examination: 70 Marks	
• Class Participation:	5	Written Examination: 70	
• Seminar/presentation/assignment/quiz/class test etc.:	10		
• Mid-Term Exam:	15		
Part C-Learning Resources			
Recommended Books/Journals/ e-resources/ Learning Management Systems (LMS):			
• Barrows, C. W., Powers, T., & Reynolds, D. (2012). <i>Introduction to the hospitality industry</i> (8th ed.). John Wiley & Sons. • Brotherton, B. (2003). <i>The international hospitality industry: Structure, characteristics and issues</i>. Butterworth-Heinemann.			

- Hayes, D. K., Ninemeier, J. D., & Miller, A. A. (2017). *Foundations of lodging management* (2nd ed.). Pearson.
- Jones, P. (Ed.). (2002). *Introduction to hospitality operations*. Cassell.
- Medlik, S., & Ingram, H. (2000). *The business of hotels* (4th ed.). Butterworth-Heinemann.
- Morrison, A. M. (2018). *Marketing and managing tourism destinations*. Routledge.
- Raghubalan, G., & Raghubalan, S. (2015). *Hotel housekeeping: Operations and management* (3rd ed.). Oxford University Press.
- Walker, J. R. (2021). *Introduction to hospitality* (8th ed.). Pearson.
- Wood, R. C. (2018). *Hospitality management: A brief introduction*. SAGE Publications.
- Bardi, J. A. (2011). *Hotel front office management* (5th ed.). John Wiley & Sons.

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs) & Program Specific Outcomes (PSOs)

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	1	1	1	—	—	—	2	2	1	—	—	—
CLO ₂	3	1	3	3	2	1	1	2	2	2	1	—	—
CLO ₃	3	2	2	3	1	2	3	3	3	3	1	—	—
CLO ₄	3	2	2	3	2	2	2	3	3	3	3	—	—

Content Mapping with NEP thrust areas

Field	Hours devoted
Employability	10
Entrepreneurship	15
Skill Enhancement	10
Communication Development	-
Indian Knowledge System	05
Environmental Awareness/SDGs	10
Current Issues and Social Awareness	10
Gender issues	-
Public policies	-
Any Other	-

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Part A - Introduction			
Name of Programme	MHMCT		
Semester	I		
Nature of Course	Theory (Lecture + Tutorial)		
Nomenclature of the Course	Fundamentals of Front Office		
Course Code	26-L6.0-HTM-102		
Course Type	CC-2		
Course Level	400-499		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLOs) Learner will be able to:	CLO ₁	Examining importance of front office and guest cycle.	
	CLO ₂	Understanding the function, handling of situations and key Control.	
	CLO ₃	Summarizing organizational structure of front office and its Coordination.	
	CLO ₄	Memorizing guestrooms, tariff and guest cycle.	
	Theory	Practical	Total
Credits	04	0	4
Teaching Hours per week	04	0	4
Internal Assessment Marks	30	0	30
End Term Exam Marks	70	0	70
Max. Marks	100	0	100
Examination Duration (in Hours)	03		
Part B- Contents of the Course			
Instructions for Paper- Setter: The examiner will set 9 questions asking two questions from each unit and one compulsory question by taking course learning outcomes (CLOs) into consideration. The compulsory question (Question No. 1) will consist at least 4 parts covering entire syllabus. The examinee will be required to attempt 5 questions, selecting one question from each unit and the compulsory question. All questions will carry equal marks.			
Unit	Topics	CLO/s Attempt	Contact Hours
I	Hotel Front Office: Introduction, importance in hotel, Layout of the front department Guest Cycle: Pre-Arrival, Arrival, Occupancy, Departure, Post Departure. Tariff and room rates.	CLO 1	15
II	Role and function: Reception, reservation, registration and method of payment	CLO 2	15

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	method of payment Handling Various: Complaints and emergency situations Keys and key control: Types of keys, handling guestroom keys and its control		
III	Guest Departure and Guest Accounting: Folio, Ledgers, settlement of accounts, handling vouchers, Express check out and group departures, Message and left luggage handling procedure Cash and Credit Control	CLO 3	15
IV	Front Office Cashier Role of the Front desk cashier, Importance of front office cash, Duties and responsibilities of front desk cashier. Night Auditing: Introduction, Objective, functions and job description of Night Auditor, Night Audit process, Preparing night audit reports.	CLO 4	15
	Total Contact hours		60

Evaluation Methods

Internal Assessment: 30 Marks		End Term Examination: 70 Marks
• Class Participation:	5	Written Examination: 70
• Seminar/presentation/assignment/quiz/class test etc.:	10	
• Mid-Term Exam:	15	

Part C-Learning Resources**Recommended Books/e-resources/LMS:**

- Andrews, S. (2017). Hotel Front Office: A Training Manual. McGraw Hill Education; Third edition.
- Bhatnagar, S. K. (2011). Front Office Management. Frank Bros.
- Tewari, J. (2016). Hotel Front Office: Operations and Management. Oxford University Press; Second edition.

SUGGESTED REFERENCE BOOKS

- Gonda, M. C. (2015). Handbook of Attire & Grooming. Embassy Books; First edition.
- Kasavana, L. M, Cahil, J. J (1992). Managing Computers in the Hospitality Industry. Educational Institute of the Amer Hotel; 2nd edition
- Smart Family (2018). All Countries, Capitals and Flags of the World!.CreateSpace Independent Publishing Platform.
- Bardi, A. J. (2012). Hotel Front Office Management. Wiley India Pvt Ltd; Fifth edition.

- Bhakta, A. (2011). Professional Hotel Front Office Management. McGraw Hill Education.
- Kasavana, L. M. (2000). Managing Front Office Operations. Educational Institute of the American Hotel & Motel Association; 5th edition edition
- Woods, H. R., Ninemeier, J. D., Hayes, D. K. and Austin, M. A (2013). Professional Front Office Management: Pearson New International Edition, Pearson Education Limited; illustrated.

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs) & Program Specific Outcomes (PSOs)

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	—	2	2	1	1	1	1	2	1	1	—	—
CLO ₂	3	1	2	3	2	2	2	1	2	2	2	—	—
CLO ₃	3	1	2	2	3	1	1	1	2	2	3	—	—
CLO ₄	3	—	1	1	1	—	—	1	1	1	1	—	—

Content Mapping with NEP thrust areas

Field	Hours devoted
Employability	10
Entrepreneurship	10
Skill Enhancement	12
Communication Development	10
Indian Knowledge System	—
Environmental Awareness/SDGs	02
Current Issues and Social Awareness	05
Gender issues	02
Public policies	04
Any Other	05

Part A - Introduction	
Name of Subject	MHMCT
Semester	1
Nature of Course	Theory (Lecture + Tutorial)
Nomenclature of the Course	Fundamentals of Housekeeping
Course Code	26-L6.0-HTM-103
Course Type	CC-3
Course Level	400-499
Pre-requisite for the course (if any)	N.A





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Course Learning Outcomes (CLOs) After completing this course, the learner will be able to:	CLO ₁	Analyze the organization, functions, and interdepartmental coordination of the Housekeeping Department.	
	CLO ₂	Evaluate cleaning agents, equipment, and surface care techniques used in housekeeping operations.	
	CLO ₃	Apply effective cleaning, pest control, and asset protection practices in public areas.	
	CLO ₄	Assess guest room cleaning procedures, documentation, and quality standards to enhance operational efficiency and guest satisfaction.	
	Theory	Practical	Total
Credits	4	0	4
Teaching Hours per week	4	0	4
Internal Assessment Marks	30	0	30
End Term Exam Marks	70	0	70
Max. Marks	100	0	100
Examination Duration (in Hours)	3		

Part B- Contents of the Course**Instructions for Paper- Setter:**

The paper setter shall prepare 9 questions selecting two questions from each unit with consideration given to the Course Learning Outcomes. Among these, question number 1 will be compulsory, comprising 7 short answer type questions carrying two marks each (total 14 marks) and covering the entire syllabus. The remaining questions will be carrying 14 marks each. Examinees will be required to attempt five questions: the compulsory question no. 1 and 1 question from the each of the four units.

Unit	Topics	CLO/s Attempt	Contact Hours
I	Introduction: Meaning and definition. Importance of Housekeeping, Responsibility of the Housekeeping Department, and a career in the Housekeeping Department. Housekeeping Department: Organizational framework of the department (large/medium/small hotel), role of Key Personnel in Housekeeping, Job Description and Job Specification of staff in the department, Attributes and Qualities of the Housekeeping staff - skills of a good Housekeeper, Inter departmental Coordination with more emphasis on Front office and the Maintenance department.	CLO 1	15
II	Cleaning Science: Characteristics of a good cleaning agent, PH scale and cleaning agent with their application, Types of cleaning agent, cleaning products (Domestic and Industrial), Cleaning Equipment: Types of Equipment, Operating Principles of Equipment, Characteristics of Good equipment (Mechanical/Manual), Storage, Upkeep, and Maintenance of equipment. Care and Cleaning of Different Surfaces: Metal, Glass, Leather, Rexene, Ceramic, Wood, Wall and floor covering, Stain	CLO 2	15

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	Removal.		
III	Cleaning of Public Areas: Cleaning process, Cleaning and upkeep of Public areas, (Lobby, Cloak rooms/ Restaurant/bar/banquet Halls/Administration offices/Lifts and Elevators/Staircase/back areas/Front areas/ Corridor), Pest Control: Types of pests, Control procedures, Safeguarding Assets: Concerns for safety and security in Housekeeping operations, Concept of Safeguarding assets.	CLO 3	15
IV	Cleaning of Guest Rooms: Daily cleaning of (Occupied/Departure vacant Under repair VIP rooms, Weekly cleaning/spring cleaning, Evening service, Systems & procedures involved, Forms and Formats, Guest room cleaning - Replenishment of Guest supplies and amenities	CLO 4	15
	Total Contact hours		60

Evaluation Methods

Internal Assessment: 30 Marks		End Term Examination: 70 Marks	
• Class Participation:	5	Written Examination: 70	
• Seminar/presentation/assignment/quiz/class test etc.:	10		
• Mid-Term Exam:	15		

Part C-Learning Resources**Recommended Books/Journals/e-resources/Learning Management Systems (LMS):**
Instructions

- G. Raghubalan & Smritee Raghubalan, Hotel Housekeeping: Operations and Management, 3rd Edition, Oxford University Press, 2015.
- Thomas J. A. Jones, Professional Management of Housekeeping Operations, 5th Edition, Wiley, 2007.
- Rosemary Hurst, Housekeeping Management for Hotels and Residential Establishments, 1st Edition, Cengage Learning, 1990.
- Aleta A. Nitschke & William D. Frye, Managing Housekeeping Operations, 4th Edition, American Hotel & Lodging Educational Institute, 2008.

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs)**& Program Specific Outcomes (PSOs)**

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	1	2	2	3	1	2	2	2	2	3	-	-
CLO ₂	3	1	1	2	1	2	3	3	2	2	1	-	-
CLO ₃	3	1	1	3	2	3	2	3	2	3	2	-	-
CLO ₄	3	1	2	3	2	2	2	3	3	3	3	-	-

Content Mapping with NEP thrust areas




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Field	Hours devoted
Employability	12
Entrepreneurship	05
Skill Enhancement	15
Communication Development	05
Indian Knowledge System	03
Environmental Awareness/SDGs	10
Current Issues and Social Awareness	-
Gender issues	04
Public policies	03
Any Other	05

Part A - Introduction			
Name of Programme	MHMCT		
Semester	I		
Nature of Course	Practical		
Nomenclature of the Course	Food Production operations		
Course Code	26-L6.0-HTM-104		
Course Type	PC-1		
Course Level	400-499		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLOs ₁) After completing this course, the learner will be able to:	CLO ₁	Demonstrate essential kitchen skills, mise-en-place, knife skills and appropriate cooking methods while following professional kitchen practices.	
	CLO ₂	Prepare and present stocks, soups, sauces, fish, poultry and meat dishes using appropriate culinary techniques and quality standards.	
	CLO ₃	Prepare selected Indian, French and Chinese cuisine dishes by applying appropriate ingredients, traditional cooking techniques and presentation skills.	
	CLO ₄	Produce and present a variety of bakery, cake and pastry products using appropriate ingredients, preparation methods and finishing techniques.	
	Theory	Practical	Total
Credits	00	04	04
Teaching Hours per week	00	08	08
Internal Assessment Marks	00	30	30
End Term Exam Marks	00	70	70
Max. Marks	00	100	100
Examination Duration (in Hours)	3		

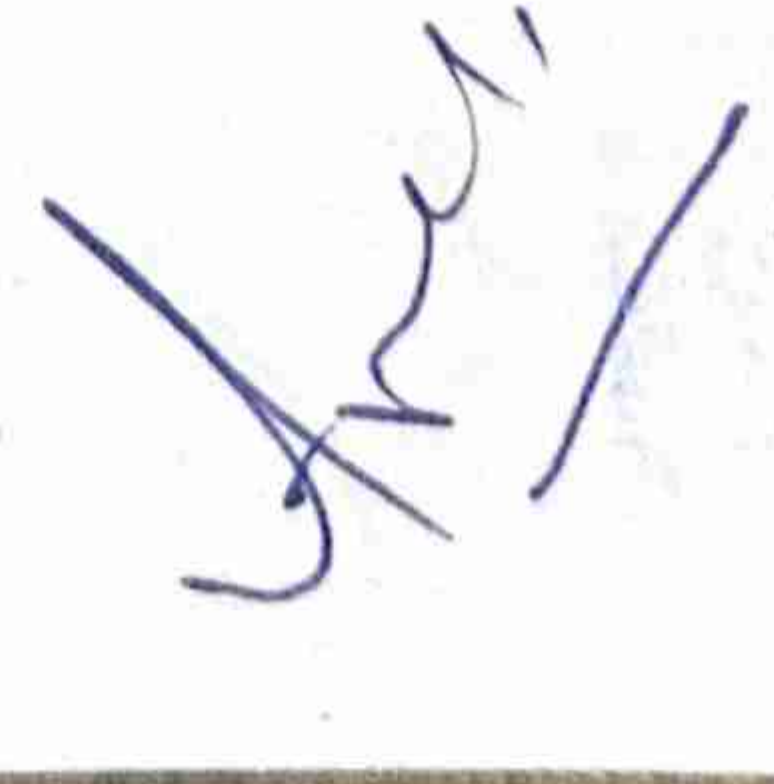
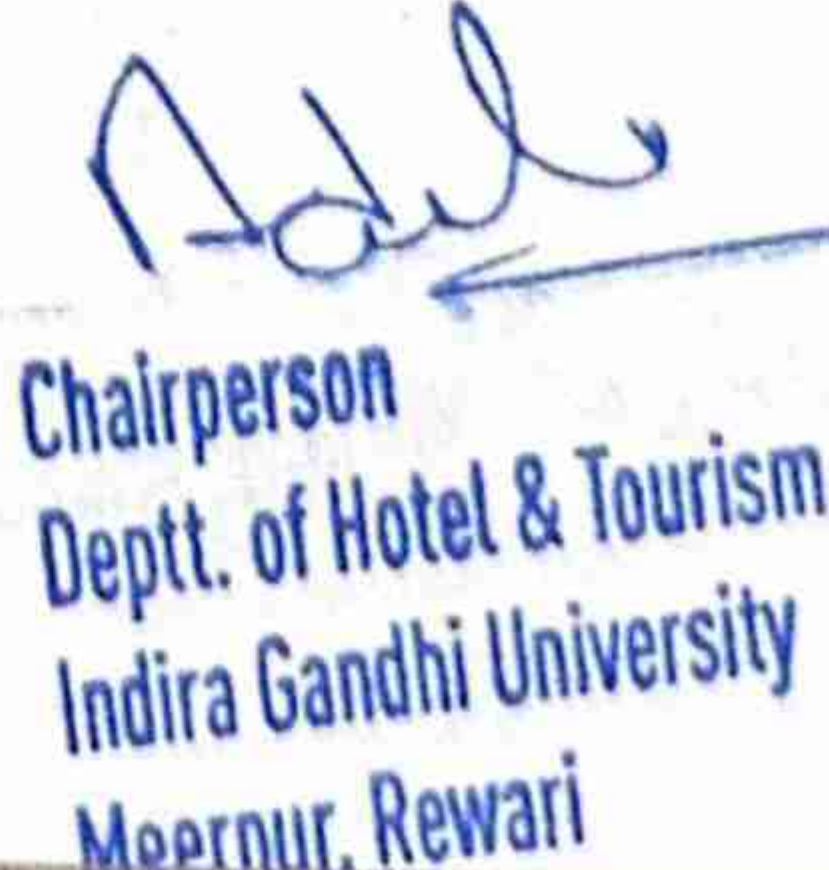




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Part B- Contents of the Course			
Instructions for Paper- Setter: Write-up and execution of the practical will be conducted as per the nature of the practical by the external examiner, with consideration given to the Course Learning Outcomes.			
Unit	Topics	CLO/s Attempt	Contact Hours
I	Kitchen Orientation, Culinary Fundamentals & Cooking Methods 1. Familiarization with professional kitchen layout, kitchen brigade and identification of kitchen staff roles. 2. Demonstration of coordination and liaison between kitchen and other hotel departments. 3. Identification, selection, safe handling and maintenance of kitchen equipment. 4. Identification and safe use of different kitchen fuels. 5. Preparation and mise-en-place of basic ingredients using different preparation methods. 6. Demonstration of the effects of heat on food. 7. Preparation of dishes using moist, dry and combination cooking methods. 8. Practical demonstration of basic culinary techniques representing Indian, French and Chinese cuisines.	CLO 1	30
II	Stocks, Soups, Sauces, Fish & Meat Cookery 1. Preparation of basic stocks: white, brown and vegetable stock. 2. Preparation of basic soups and demonstration of different soup classifications. 3. Preparation of mother sauces and selected derivatives. 4. Identification, selection and basic preparation of fish and demonstration of common cuts. 5. Identification, selection and preparation of poultry and demonstration of standard cuts. 6. Identification, selection and preparation of lamb/mutton and demonstration of standard cuts.	CLO 2	30
III	Indian, French & Chinese Cuisine Applications 1. Preparation of selected traditional Indian dishes using	CLO 3	30



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	appropriate ingredients and cooking techniques. 2. Preparation of selected French dishes demonstrating classical culinary techniques. 3. Preparation of selected Chinese dishes demonstrating basic Oriental cooking techniques. 4. Comparative practical study of ingredients, flavour profiles, cooking methods and presentation styles of Indian, French and Chinese cuisines. 5. Preparation and presentation of a two- or three-course menu combining selected Indian, French and Chinese dishes.		
IV	Bakery, Cakes & Pastry 1. Identification and practical handling of basic bakery ingredients and equipment. 2. Preparation of basic yeast products and demonstration of fermentation. 3. Preparation of cakes using different cake-making methods. 4. Preparation of basic sponge, butter and other selected cakes. 5. Introduction to pastry-making and preparation of shortcrust pastry. 6. Preparation of selected pastry varieties using appropriate techniques. 7. Preparation and presentation of selected bakery and pastry products. 8. Practical evaluation of bakery products based on texture, appearance, flavour and quality.	CLO 4	30
Total Contact hours			120
Evaluation Methods			
Internal Assessment: 30 Marks		End Term Examination: 70 Marks	
• Class Participation:	5	Lab record	10
• Seminar/Demonstration/Viva voce/Lab records etc.:	10	Viva-Voce	20
• Mid-Term Exam:	15	Write-up and execution of the practical.	40
Part C-Learning Resources			






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Recommended Books/Journals/ e-resources/ Learning Management Systems (LMS):

- Arora, K. (2017). *Theory of cookery*. Frank Brothers.
- Thangam, P. E. (2004). *Modern cookery for teaching and the hotel industry* (Vol. 1). Orient BlackSwan.
- Larousse. (2001). *Larousse gastronomique*. Hamlyn.
- Grigson, J. (1990). *The book of ingredients*. Penguin Books.
- Palsom, L. A. (1980). *The professional chef*. [Publisher not specified].
- Gisslen, W. (2018). *Professional cooking* (9th ed.). Wiley.
- Escoffier, A. (1979). *The complete guide to the art of modern cookery*. Heinemann.
- Lundberg, D. E., & Kotschevar, L. H. (1994). *Understanding baking*. Van Nostrand Reinhold.

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs) & Program Specific Outcomes (PSOs)

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	—	2	3	3	1	2	2	2	3	2	—	—
CLO ₂	3	1	3	3	2	1	2	2	2	3	2	—	—
CLO ₃	3	1	2	2	2	1	1	3	3	3	1	—	—
CLO ₄	3	1	3	2	2	1	2	2	2	3	2	—	—

Content Mapping with NEP thrust areas

Field	Hours devoted
Employability	30
Entrepreneurship	20
Skill Enhancement	30
Communication Development	-
Indian Knowledge System	10
Environmental Awareness/SDGs	05
Current Issues and Social Awareness	10
Gender issues	-
Public policies	-
Any Other	-

Part A - Introduction

Name of Programme	MHMCT
Semester	I
Nature of Course	Practical
Nomenclature of the Course	Food and Beverage Operations
Course Code	26-L6.0-HTM-105
Course Type	PC-2
Course Level	400-499
Pre-requisite for the course (if any)	NA

Course Learning Outcomes (CLOs) After completing this course, the learner will be able to:	CLO ₁	To apply personal hygiene, grooming and professional etiquette.	
	CLO ₂	To use F&B equipment and perform proper table setup.	
	CLO ₃	To understand the restaurant functions and know about various equipment used in restaurant.	
	CLO ₄	To understand various forms of Services.	
	Theory	Practical	Total
Credits	00	04	04
Teaching Hours per week	00	08	08
Internal Assessment Marks	00	30	30
End Term Exam Marks	00	70	70
Max. Marks	00	100	100
Examination Duration (in Hours)	3		

Part B- Contents of the Course**Instructions for Paper- Setter:**

Write-up and execution of the practical will be conducted as per the nature of the practical by the external examiner, with consideration given to the Course Learning Outcomes.

Unit	Topics	CLO/s Attempt	Contact Hours
I	Personal Hygiene, Grooming & F&B Outlets • Personal and food service hygiene • Professional grooming and etiquette • Identification of F&B service outlets • F&B organizational structure and interdepartmental coordination	CLO 1	30
II	Service Equipment & Mise-en-Place • Identification and handling of F&B equipment • Crockery, cutlery, glassware and tableware • Side station and table setup • Napkin folding and menu presentation • Mise-en-scène and mise-en-place • Tray and trolley setup	CLO 2	30
III	Table Service Techniques • Tablecloth laying and changing • Plate and water service • Clearing and crumbing down	CLO 3	30

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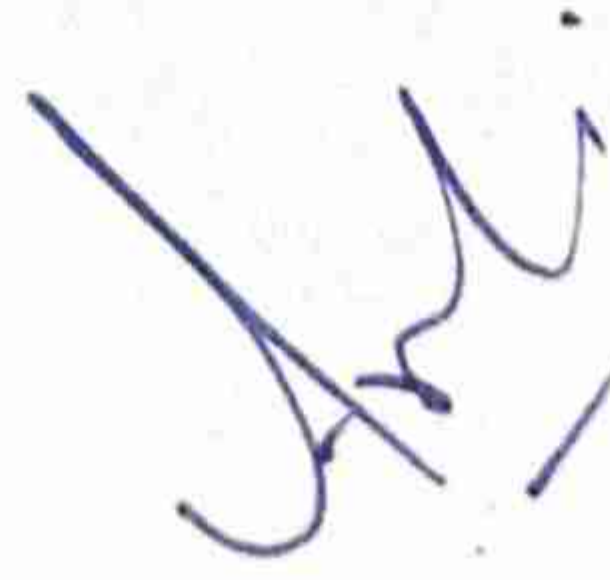
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	• Sideboard stocking • Glassware cleaning and polishing • Table lay-up and service		
IV	Advanced & Ancillary F&B Operations • Opening, operating and closing duties • Restaurant service simulation • Food pick-up and pantry operations • Kitchen stewarding • Room service/In-room dining • Coordination with other departments	CLO 4	30
	Total Contact hours		120
Evaluation Methods			
Internal Assessment: 30 Marks		End Term Examination: 70 Marks	
• Class Participation:	5	Lab record	10
• Seminar/Demonstration/Viva voce/Lab records etc.:	10	Viva-Voce	20
• Mid-Term Exam:	15	Write-up and execution of the practical.	40
Part C-Learning Resources			
Recommended Books/e-resources/LMS:			
SUGGESTED REFERENCE BOOKS: • S.N Bagchi and Anita Sharma, Food And Beverage Service. Aman Publication, New Delhi. • Sudhir Andrew, Food And Beverage Manual, Tata Mc. Hills. New Delhi. • Brain Vergese, Profdssional Food And Beverage Service Management, Macmillan Pub. New Delhi. • Vijay Dhawan, Food AndVeverage Service. Frank Brothers And Company, New Delhi.			

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs) & Program Specific Outcomes (PSOs)

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	—	3	1	2	—	1	1	2	3	1	—	—
CLO ₂	3	—	2	2	3	1	3	2	2	3	2	—	—
CLO ₃	3	—	2	2	2	1	3	2	2	2	2	—	—
CLO ₄	3	—	2	2	2	1	1	1	2	2	2	—	—






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Content Mapping with NEP thrust areas

Field	Hours devoted
Employability	30
Entrepreneurship	20
Skill Enhancement	20
Communication Development	20
Indian Knowledge System	10
Environmental Awareness/SDGs	10
Current Issues and Social Awareness	05
Gender issues	02
Public policies	-
Any Other	-



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MHMCT

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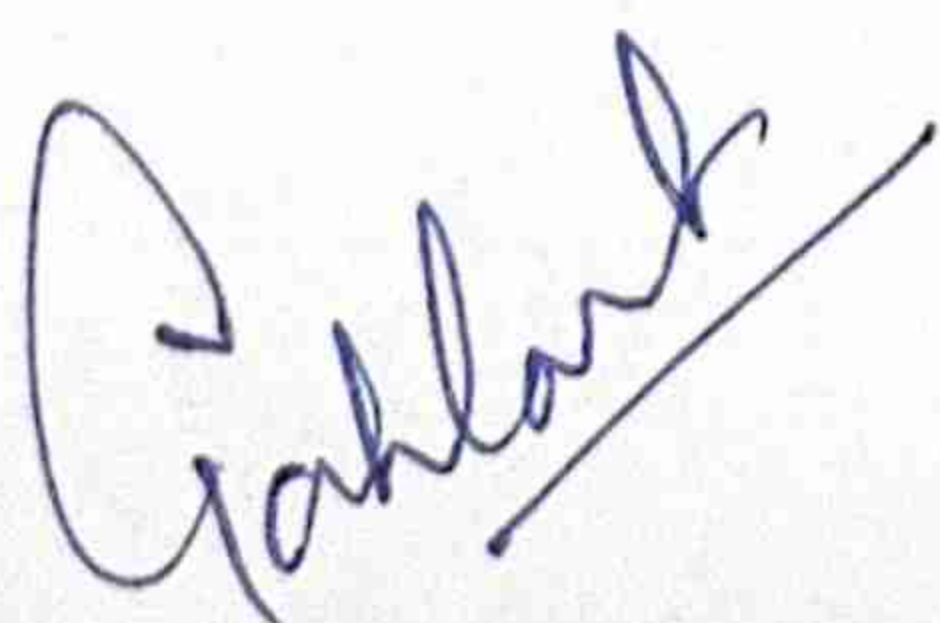
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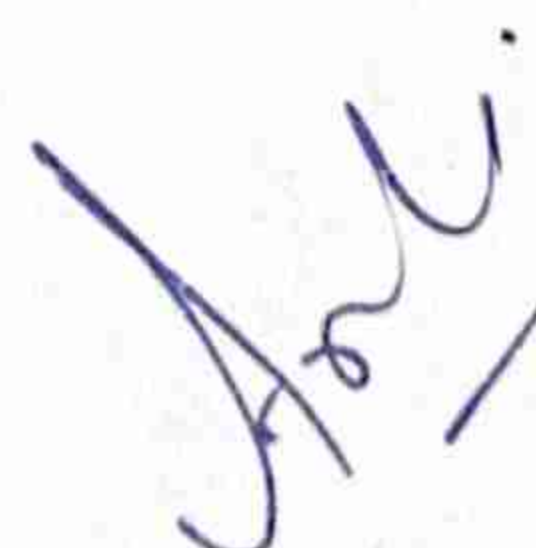
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FIRST YEAR: SEMESTER: 2

Part A - Introduction			
Name of Programme	MHMCT		
Semester	II		
Nature of Course/Course Composition	Theory (Lecture + Tutorial)		
Nomenclature of the Course	Food Production Management		
Course Code	26-L6.0-HTM-201		
Course Type	CC-4		
Course Level	400-499		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLOs) After completing this course, the learner will be able to:	CLO ₁	Explain and apply principles of food production planning, kitchen organization, scheduling, forecasting, budgeting, and yield management.	
	CLO ₂	Develop balanced menus and standardized recipes using menu engineering, product development, food trials, and sensory evaluation techniques.	
	CLO ₃	Apply food cost control, purchasing, inventory, portion control, waste management, and resource conservation techniques in food production operations.	
	CLO ₄	Implement food safety, hygiene, HACCP, quality assurance, and sustainable kitchen practices to ensure safe and efficient food production.	
	Theory	Practical	Total
Credits	4	0	4
Teaching Hours per week	4	0	4
Internal Assessment Marks	30	0	30
End Term Exam Marks	70	0	70
Max. Marks	100	0	100
Examination Duration (in Hours)	03	0	
Part B- Contents of the Course			
Instructions for Paper- Setter:			
The paper setter shall prepare 9 questions selecting two questions from each unit with consideration given to the Course Learning Outcomes. Among these, question number 1 will be compulsory, comprising 7 short answer type questions carrying two marks each (total 14 marks) and covering the entire syllabus. The remaining questions will be carrying 14 marks each. Examinees will be required to attempt five questions: the compulsory question no. 1 and 1 question from the each of the four units.			
Unit	Topics	CLO Attempt	Contact Hours
I	Food Production & Kitchen Management Introduction; Kitchen Organization and Layout; Work Allocation and Job Description; Duty Rosters; Production Planning and Scheduling; Forecasting and Budgeting; Quality and Quantity Control; Yield Management.	CLO ₁	15
II	Menu Planning & Product Development Menu Planning; Functions and Types of Menu; Menu	CLO ₂	15





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	Engineering; Menu Balancing; Recipe Standardization; New Recipe Development; Food Trials; Sensory Evaluation.		
III	Food Cost & Resource Management Food Cost Control; Objectives and Methods; Purchasing and Inventory Control; Portion and Yield Control; Food Cost Calculation; Waste Management; Budgetary Control; Energy and Resource Conservation.	CLO ₃	15
IV	Food Safety & Sustainable Production Food Safety and Hygiene; Food Laws and Regulations; Food Contamination and Cross-Contamination; HACCP; Quality Assurance; Sustainable Kitchen Practices; Energy-Efficient Production; Sustainable Cooking.	CLO 4	15
Total Contact hours			60
Evaluation Methods			
Internal Assessment: 30 Marks		End Term Examination: 70 Marks	
• Class Participation:	5	• Written Examination: 70	
• Seminar/presentation/assignment/quiz/ class test etc.:	10		
• Mid-Term Exam:	15		
Part C-Learning Resources			
Recommended Books/Journals/ e-resources/ Learning Management Systems (LMS):			
Instructions			
• Arora, K. (2017). <i>Theory of cookery</i> . Frank Brothers.			
• Bali, P. S. (2014). <i>International cuisine and food production management</i> . Oxford University Press.			
• Cracknell, H. L., & Kaufmann, R. J. (1999). <i>Practical professional cookery</i> . Thomson Learning.			
• Gisslen, W. (2018). <i>Professional cooking</i> (9th ed.). Wiley.			
• Kinton, R., Ceserani, V., & Foskett, D. (2010). <i>The theory of catering</i> (11th ed.). Hodder Education.			
• Lillicrap, D., & Cousins, J. (2010). <i>Food and beverage service</i> (8th ed.). Hodder Education.			
• Ninemeier, J. D. (2009). <i>Management of food and beverage operations</i> . American Hotel & Lodging Educational Institute.			
• Payne-Palacio, J., & Theis, M. (2016). <i>Foodservice management: Principles and practices</i> (13th ed.). Pearson.			
• Sethi, M. (2016). <i>Institutional food management</i> . New Age International Publishers.			
• Srilakshmi, B. (2018). <i>Food science</i> (7th ed.). New Age International Publishers.			

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs)

& Program Specific Outcomes (PSOs)

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	1	1	3	3	2	2	2	2	2	3	-	-
CLO ₂	3	1	2	3	2	2	2	3	2	2	3	-	-
CLO ₃	3	1	1	3	2	3	2	3	2	3	3	-	-
CLO ₄	3	1	1	3	2	2	2	3	3	3	3	-	-

Content Mapping with NEP thrust areas






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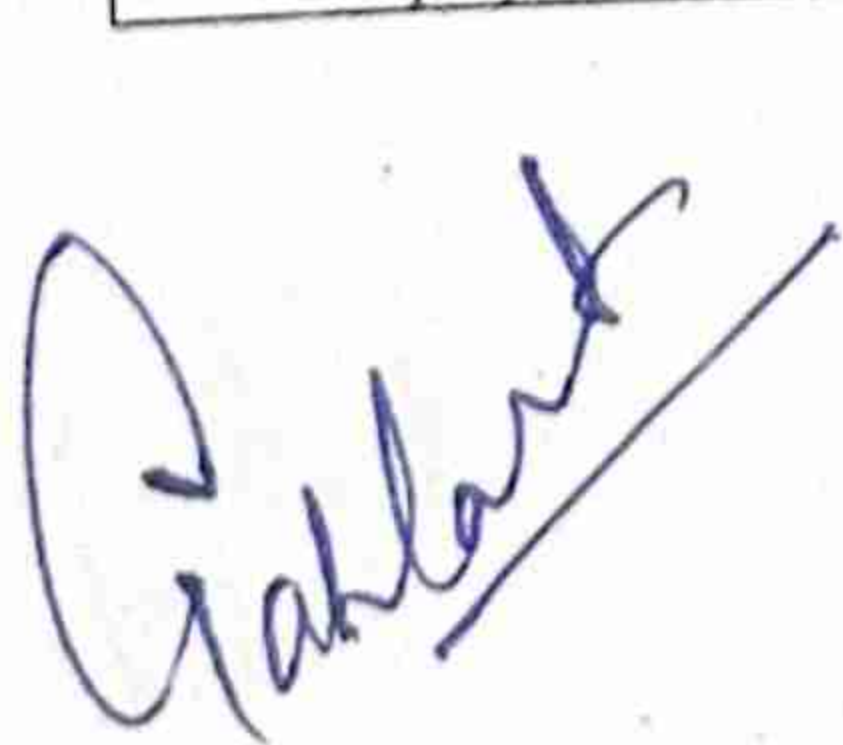
Field	Hours devoted
Employability	10
Entrepreneurship	15
Skill Enhancement	10
Communication Development	05
Indian Knowledge System	-
Environmental Awareness/SDGs	10
Current Issues and Social Awareness	10
Gender issues	-
Public policies	-
Any Other	

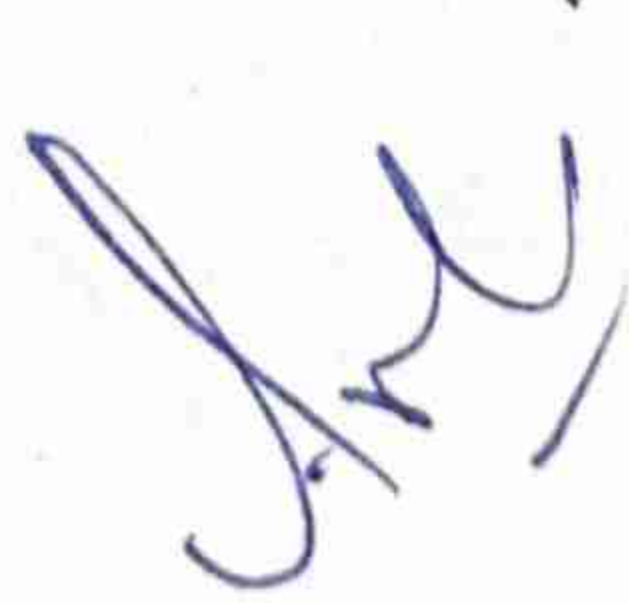
Part A - Introduction

Name of Programme	MHMCT		
Semester	II		
Nature of Course	Theory (Lecture + Tutorial)		
Nomenclature of the Course	Food Science and Nutrition		
Course Code	26-L6.0-HTM-202		
Course Type	CC-5		
Course Level	400-499		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLOs) After completing this course, the learner will be able to:	CLO ₁	Explain the fundamentals of food, nutrition, health and the role of essential nutrients in human well-being.	
	CLO ₂	Identify the sources, functions and nutritional significance of macro- and micronutrients and their dietary requirements.	
	CLO ₃	Apply the principles of balanced diet, RDA, food groups and menu planning to develop nutritionally appropriate meals for different requirements.	
	CLO ₄	Evaluate the effects of cooking, processing and mass food production on nutritional quality and recognize emerging trends in healthy, functional, organic and convenience foods.	
	Theory	Practical	Total
Credits	4	0	4
Teaching Hours per week	4	0	4
Internal Assessment Marks	30	0	30
End Term Exam Marks	70	0	70
Max. Marks	100	0	100
Examination Duration (in Hours)	03	0	

Part B- Contents of the Course**Instructions for Paper- Setter:**

The paper setter shall prepare 9 questions selecting two questions from each unit with consideration





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given to the Course Learning Outcomes. Among these, question number 1 will be compulsory, comprising 7 short answer type questions carrying two marks each (total 14 marks) and covering the entire syllabus. The remaining questions will be carrying 14 marks each. Examinees will be required to attempt five questions: the compulsory question no. 1 and 1 question from the each of the four units.			
Unit	Topics	CLO/s Attempt	Contact Hours
I	Fundamentals of Nutrition & Food Science • Introduction to food, nutrition and health • Functions of food and factors affecting food • Classification of nutrients • Digestion, absorption and metabolism • Recommended Dietary Allowances (RDA) • Convenience foods and their importance	CLO 1	15
II	Macro & Micronutrients • Carbohydrates: sources, functions and classification • Proteins: sources, functions and classification • Lipids: sources, functions and classification • Vitamins: sources, functions and classification • Minerals: sources, functions and classification • Water and its role in nutrition	CLO 2	15
III	Balanced Diet & Menu Planning • Concept and importance of balanced diet • Basic food groups and Food Pyramid • RDA and nutritional requirements • Principles and factors affecting meal planning • Planning balanced meals and special diets • Calculation of nutritive value of recipes and menus	CLO 3	15
IV	Mass Food Production, Processing & New Food Trends • Nutrition in quantity and mass food production • Effects of cooking and processing on nutrients • Common food processing techniques • Health, organic, natural, functional and plant-based foods • Food fads and nutritionally balanced meals • Emerging trends in food packaging and convenience foods	CLO 4	15
Total Contact hours			60
Evaluation Methods			
Internal Assessment: 30 Marks		End Term Examination: 70 Marks	
• Class Participation:	5	Written Examination: 70	
• Seminar/presentation/assignment/quiz/class test etc.:	10		
• Mid-Term Exam:	15		
Part C-Learning Resources			
Recommended Books/Journals/ e-resources/ Learning Management Systems (LMS):			
• Drummond, K. E., & Brefere, L. M. (2022). <i>Nutrition for foodservice and culinary professionals</i> (10th ed.). Wiley.			
• Potter, N. N., & Hotchkiss, J. H. (1995). <i>Food science</i> (5th ed.). Chapman & Hall.			
• Mudambi, S. R., & Rajagopal, M. V. (2001). <i>Fundamentals of foods, nutrition and diet therapy</i> . New Age International.			

- Manay, N. S., & Shadaksharaswamy, M. (2008). *Foods: Facts and principles* (3rd ed.). New Age International.
- Joshi, S. A. (2014). *Nutrition and dietetics* (4th ed.). Tata McGraw-Hill Education.
- Gropper, S. S., Smith, J. L., & Carr, T. P. (2018). *Advanced nutrition and human metabolism* (7th ed.). Cengage Learning.
- Wardlaw, G. M., & Smith, A. M. (2015). *Contemporary nutrition* (10th ed.). McGraw-Hill Education.
- Srilakshmi, B. (2018). *Nutrition science*. New Age International.
- Bamji, M. S., Krishnaswamy, K., & Brahmam, G. N. V. (Eds.). (2016). *Textbook of human nutrition* (4th ed.). Oxford & IBH Publishing.
- Mudambi, S. R., Rao, S. M., & Rajagopal, M. V. (2015). *Food science*. New Age International.
- McWilliams, M. (2017). *Foods: Experimental perspectives* (9th ed.). Pearson.
- Vaclavik, V. A., & Christian, E. W. (2014). *Essentials of food science* (4th ed.). Springer.
- Mathur, P. (2018). *Food safety and quality control*. Orient BlackSwan.

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs) & Program Specific Outcomes (PSOs)

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	1	1	2	—	2	1	3	2	2	1	—	—
CLO ₂	3	1	1	2	—	3	1	3	2	2	1	—	—
CLO ₃	3	1	1	3	1	3	2	3	2	2	3	—	—
CLO ₄	3	2	1	3	1	3	2	3	3	3	2	—	—

Content Mapping with NEP thrust areas

Field	Hours devoted
Employability	15
Entrepreneurship	05
Skill Enhancement	05
Communication Development	-
Indian Knowledge System	05
Environmental Awareness/SDGs	10
Current Issues and Social Awareness	15
Gender issues	-
Public policies	05
Any Other	-


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Part A - Introduction			
Name of Programme	MHMCT		
Semester	II		
Nature of Course	Theory (Lecture + Tutorial)		
Nomenclature of the Course	Food and Beverage Service Management		
Course Code	26-L6.0-HTM -203		
Course Type	CC-6		
Course Level	400-499		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLOs) After completing this course, the learner will be able to:	CLO ₁	Gain the Knowledge on catering industry and understand organizational structure of Food & beverage service department in hotels.	
	CLO ₂	Familiar with Food & Service areas and back up areas	
	CLO ₃	Learn about different types of food & beverage equipment's & meals.	
	CLO ₄	Remember the importance of menu planning & various food service methods.	
Credits	Theory	Practical	Total
Teaching Hours per week	4	0	4
Internal Assessment Marks	4	0	4
End Term Exam Marks	30	0	30
Max. Marks	70	0	70
Examination Duration (in Hours)	100	0	100
3			
Part B- Contents of the Course			
Instructions for Paper- Setter: The examiner will set 9 questions asking two questions from each unit and one compulsory question by taking course learning outcomes (CLOs) into consideration. The compulsory question (Question No. 1) will consist at least 4 parts covering entire syllabus. The examinee will be required to attempt 5 questions, selecting one question from each unit and the compulsory question. All questions will carry equal marks.			
Unit	Topics	CLO/s Attempt	Contact Hours
I	Introduction to Catering Industry: Introduction and Growth of Catering industry in India Types of Catering Establishments – Commercial (Non-Residential/ Residential) Welfare (Industrial Institutional), Transport (Air Road, Rail, Sea), General overview of different types of F & B outlets. Departmental Organization & Staffing; Organizational Structure of F& B Department in small, medium and large hotel, Duties and Responsibilities of & B Staff and their Attributes; Inter Department relations of F and B Department.	CLO 1	15
II	Food Service Area and their Layout: Food Service Areas: Specialty restaurant, coffee shop, Cafeteria, Fast Food Service, Room service Banquets,	CLO 2	15

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	Bars, Vending Machine. Layout of Food Service Areas: various Considerations while planning a layout of coffee shop, fast food, full-service restaurant, specialty restaurant, Banquets, Room Service, Vending Machines. Back areas: Still Room, Wash-up, Hot-Plate, Plate Room, Kitchen Stewarding, Kitchen Stores.		
III	Introduction of Restaurant Equipment and introduction to different Meals: Restaurant Equipment's Classification of equipment; Criteria for selection of various types of Crockery, Tableware, Glassware, Linen, Furniture etc.; Sideboard- its uses. Care & Maintenance of these equipment's. Meals and Menu: Planning Concept of Menu and Meal Types of Meals: Breakfast, Lunch, Dinner, Supper, Brunch, High tea etc.	CLO 3	15
IV	Menu planning & forms of Service Menu: Origin of menu & menu planning objectives, types of menu (table d'hôte, A la Carte, Carte jour), menu planning-consideration & constraints, menu designing, courses, of menu – French: classical and modified, Indian courses: Planning menus, Accompaniments, Garnishing & Cover for each course. Breakfast Menu: English, American, Continental, Indian Restaurant Service: Forms and Methods of service - Table Service – Silver/English, Family, American, Butler/ French, Russian; Self Service - Buffet and Cafeteria Service; Specialized Service – Gueridon, Tray, Trolley, Lounge, Room etc.; Single Point Service- Takeaway, Vending, Kiosks, Food Courts, Bars.; Room Service	CLO 4	15
Total Contact hours			60
Evaluation Methods			
Internal Assessment: 30 Marks		End Term Examination: 70 Marks	
• Class Participation:	5	Written Examination: 70	
• Seminar/presentation/assignment/quiz/ class test etc.:	10		
• Mid-Term Exam:	15		
Part C-Learning Resources			
Recommended Books/e-resources/LMS:			
SUGGESTED REFERENCE BOOKS			
• S.N Bagchi and Anita Sharma, Food And Beverage Service. Aman Publication, New Delhi.			





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- Sudhir Andrew, Food and Beverage Manual, Tata Mc. Hills. New Delhi.
- Brain Vergese, Professional Food And Beverage Service Management, Macmillan Pub. New Delhi.
- Vijay Dhawan, Food And Beverage Service. Frank Brothers And Company, New Delhi.

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs) & Program Specific Outcomes (PSOs)

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	—	2	2	3	1	1	1	2	3	3	—	—
CLO ₂	3	—	2	1	2	1	3	1	2	2	2	—	—
CLO ₃	3	—	1	2	2	1	3	2	2	2	2	—	—
CLO ₄	3	1	2	3	2	2	1	2	3	2	3	—	—

Content Mapping with NEP thrust areas

Field	Hours devoted
Employability	20
Entrepreneurship	10
Skill Enhancement	10
Communication Development	05
Indian Knowledge System	-
Environmental Awareness/SDGs	-
Current Issues and Social Awareness	05
Gender issues	02
Public policies	-
Any Other	-

Part A – Introduction	
Name of the Programme	MHMCT
Semester	II
Nature of Course/Course Composition	Practical
Nomenclature of the Course	Front Office Operations
Course Code	26-L6.0-HTM-204
Course Type	PC-3
Course Level	400-499
Pre-requisite for the course (if any)	NA
Course Learning Outcomes (CLOs) After completing this course, the learner	CLO ₁ Explain the organization, layout, equipment, and standard procedures of the Front Office Department.


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will be able to:	CLO ₂	Demonstrate guest registration, room allocation, and check-in procedures.	
	CLO ₃	Apply reservation procedures, room status management, and reservation documentation.	
	CLO ₄	Demonstrate effective guest communication, telephone etiquette, and basic guest service operations.	
	Theory	Practical	Total
Credits	0	4	4
Teaching hours per week	0	8	8
Internal Assessment Marks	0	30	30
End Term Exam Marks	0	70	70
Max. Marks	0	100	100
Examination Duration (in Hours)	0	03	

Part B- Contents of the Course

Instructions for Examiner:

Write-up and execution of the practical will be conducted as per the nature of the practical by the external examiner, with consideration given to the Course Learning Outcomes.

Unit	Topics	CLO/s Attempt	Contact Hours
Unit-I	Front Office Organization & Grooming - Personal Grooming and Professional Etiquette - Front Office Layout and Different Counters - Identification and Handling of Front Office Equipment - Familiarization with Front Office Forms and Registers - Organizational Structure of the Front Office Department Standard Operating Procedures (SOPs) in Front Office	CLO 1	30
Unit-II	Guest Registration and Reception - Welcoming and Greeting Guests - Guest Registration Procedure - Filling Registration Card (Indian & Foreign Guest) - Room Allotment Procedure - Preparing Arrival and Departure Lists - VIP and Group Check-in Procedures (Basic) - Handling Walk-in Guests	CLO 2	30
Unit-III	Reservation Procedures - Reservation Process (Telephone, Email and Online) - Reservation Forms and Formats - Preparing Reservation Charts - Confirmed, Tentative, Waitlisted and Guaranteed Reservations - Room Status Terminology - Cancellation and Amendment Procedures	CLO 3	30
Unit-IV	Communication & Guest Services - Telephone Handling Skills and Telephone Etiquette - Message Handling and Wake-up Call Procedure	CLO 4	30





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	• Handling Guest Complaints (Basic Situations) • Bell Desk Operations • Concierge Services • Left Luggage Procedure • Paging and Mail Handling		
Total Contact Hours			120
Evaluation Methods			MM- 70
Internal Assessment:30	MM-30	End Term Examination: 70	
Class Participation:	5	Lab record	10
Seminar/Demonstration/Viva-voce/Lab records etc.:	10	Viva-Voce	20
Mid-Term Exam:	15	Write-up and execution of the practical	40
Part C—Learning Resources:			
Resources			
Recommended Books/Journals/ e-resources/ Learning Management Systems (LMS):			
Instructions			
• Bardi, J. A. – <i>Hotel Front Office Management</i>, Wiley. • Kasavana, M. L. & Brooks, R. M. – <i>Managing Front Office Operations</i>, AHLEI. • Andrews, S. – <i>Hotel Front Office: A Training Manual</i>, McGraw-Hill Education. • Negi, J. – <i>Professional Hotel Management</i>, S. Chand Publishing. • Sudhir Andrews – <i>Front Office Training Manual</i>, Tata McGraw-Hill.			

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs) & Program Specific Outcomes (PSOs)

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	—	2	2	2	1	3	1	2	2	2	—	—
CLO ₂	3	—	3	3	3	1	3	1	2	3	3	—	—
CLO ₃	3	1	2	3	2	3	3	2	2	2	3	—	—
CLO ₄	3	—	3	3	2	1	3	1	2	3	2	—	—

Content Mapping with NEP thrust areas

Field	Hours devoted
Employability	30
Entrepreneurship	20
Skill Enhancement	20
Communication Development	20
Indian Knowledge System	05
Environmental Awareness/SDGs	-
Current Issues and Social Awareness	05
Gender issues	-
Public policies	-

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Any Other

Part A – Introduction

Part A – Introduction			
Name of the Programme	MHMCT		
Semester	II		
Nature of Course/Course Composition	Practical		
Nomenclature of the Course	Accommodation Operations		
Course Code	26-L6.0-HTM-205		
Course Type	PC-4		
Course Level	400-409		
Pre-requisite for the course (if any)	NA		
Course Learning Outcomes (CLOs) After completing this course, the learner will be able to:	CLO ₁	Develop fundamental practical skills in accommodation (housekeeping) operations.	
	CLO ₂	Familiarize students with housekeeping equipment, cleaning procedures, and guest room servicing.	
	CLO ₃	Enable students to perform housekeeping functions in accordance with industry standards.	
	CLO ₄	Develop professional ethics, safety awareness, and effective guest service skills.	
	Theory	Practical	Total
Credits	0	4	4
Teaching hours per week	0	8	8
Internal Assessment Marks	0	30	30
End Term Exam Marks	0	70	70
Max. Marks	0	100	100
Examination Duration (in Hours)	0	03	

Part B- Contents of the Course**Instructions for Examiner:**

Write-up and execution of the practical will be conducted as per the nature of the practical by the external examiner, with consideration given to the Course Learning Outcomes.

Unit	Topics	CLO/s Attempt	Contact Hours
Unit-I	Housekeeping Orientation and Cleaning Procedures - Grooming Standards and Personal Hygiene. - Identification and Use of Housekeeping Equipment. - Identification and Safe Use of Cleaning Agents and Cleaning Tools. - Cleaning Procedures for Different Surfaces (Glass, Wood, Metal, Marble, Upholstery, etc.). - Standard Operating Procedures (SOPs) in Housekeeping. - Housekeeping Trolley Setup and Organization.	CLO 1	30
Unit-II	Guest Room Operations	CLO 2	30

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	• Bed Making (Single, Double, Twin, King Size). • Cleaning and Servicing of Vacant Guest Rooms. • Cleaning and Servicing of Occupied Guest Rooms. • Bathroom Cleaning and Sanitization. • Room Inspection Procedures. • Turn-down Service and VIP Room Setup.		
Unit-III	Linen, Laundry and Interior Decoration • Identification and Classification of Linen. • Linen Storage and Inventory Control (Basic). • Basic Laundry Procedures and Stain Identification. • Towel Folding Techniques. • Basic Flower Arrangement. • Decorative Bed Presentation and Room Amenities Setup.	CLO 3	30
Unit-IV	Guest Services, Safety and Industry Exposure • Handling Guest Requests and Complaints (Role Play). • Lost and Found Procedures. • Fire Safety, First Aid, and Safe Handling of Chemicals. • Green Housekeeping Practices and Waste Management. • Hotel Housekeeping Observation Visit and Report	CLO 4	30
Total Contact Hours			120

Evaluation Methods

Internal Assessment:30	MM-30	End Term Examination: 70	MM- 70
Class Participation:	5	Lab record	10
Seminar/Demonstration/Viva-voce/Lab records etc.:	10	Viva-Voce	20
Mid-Term Exam:	15	Write-up and execution of the practical	40

Part C-Learning Resources

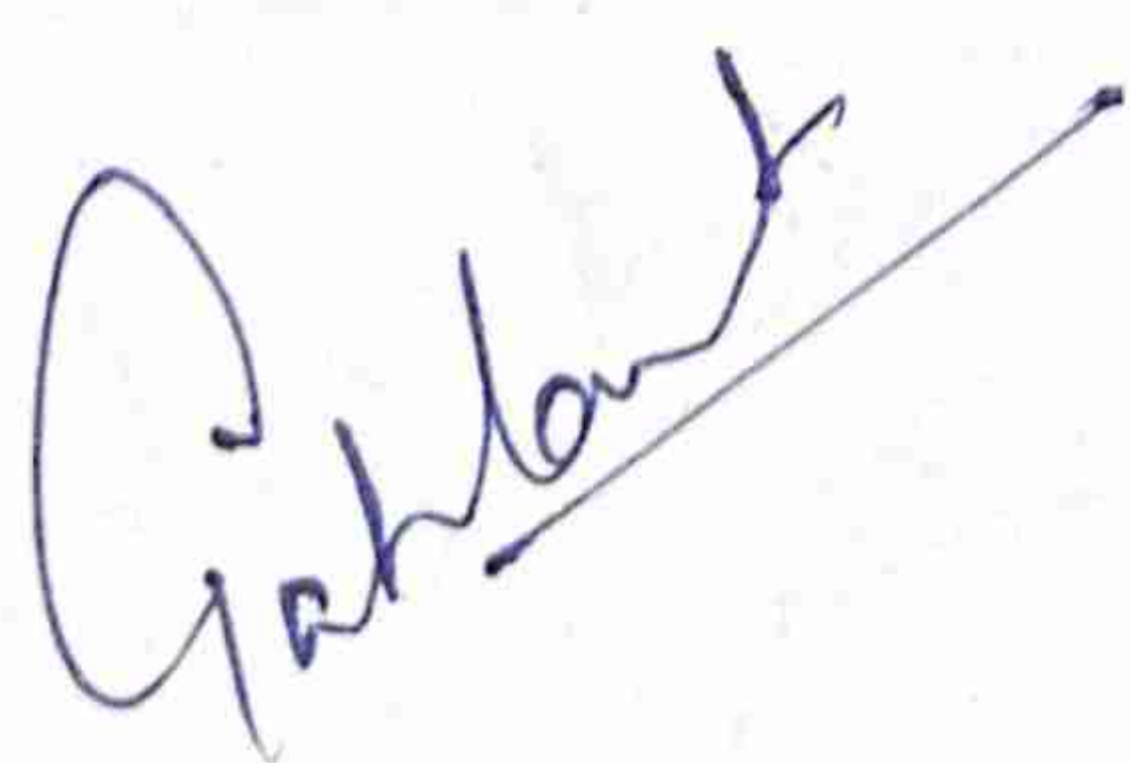
Recommended Books/Journals/ e-resources/ Learning Management Systems (LMS):

Instructions

- Raghubalan, G. & Smritee Raghubalan – *Hotel Housekeeping: Operations and Management*, Oxford University Press.
- Jones, T. J. – *Professional Management of Housekeeping Operations*, Wiley.
- Andrews, S. – *Hotel Housekeeping: A Training Manual*, McGraw-Hill Education.
- Lennox, M. & Woronick, J. – *Hotel, Hostel, and Hospital Housekeeping*, Hodder Education.

Mapping of Course Learning Outcomes (CLOs) to Program Learning Outcomes (PLOs) & Program Specific Outcomes (PSOs)

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉	PLO ₁₀	PLO ₁₁	PSO ₁	PSO ₂
CLO ₁	3	–	2	2	3	1	3	1	2	2	2	–	–
CLO ₂	3	–	1	2	2	2	3	3	2	2	2	–	–
CLO ₃	3	1	2	3	3	2	3	3	3	3	3	–	–
CLO ₄	3	1	3	3	3	1	2	3	3	3	2	–	–





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Content Mapping with NEP thrust areas

Field	Hours devoted
Employability	30
Entrepreneurship	10
Skill Enhancement	30
Communication Development	10
Indian Knowledge System	05
Environmental Awareness/SDGs	10
Current Issues and Social Awareness	05
Gender issues	02
Public policies	-
Any Other	-

Part A – Introduction

Part A – Introduction		
Name of programme	MHMCT	
Semester	II	
Nature of Course	Theory (Theory + Tutorial)	
Nomenclature of the Course	Constitutional, Human & Moral Values, and IPR	
Course Code	26-L6.0-CHM-201	
Course Level	400-409	
Course Type	CHM	
Pre-requisite for the course (if any)		
Course Learning Outcomes (CLOs) After completing this course, the learner will be able to:	CLO ₁	Learn the different Constitutional Values, Fundamental rights and duties enshrined in the India Constitution.
	CLO ₂	Understand humanism, human virtues and values, and idea of international peace.
	CLO ₃	Grasp the basic concepts of Moral Values and Professional Conduct which are required to become a part of the civil society and for developing professionalism.
	CLO ₄	Understand concepts of Intellectual Property Rights,




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		Copyright, Patent, Trademark etc. and about threats of Plagiarism.	
	Theory	Tutorial	Total
		I	
Credits	4	0	4
Teaching Hours per week	4	0	4
Internal Assessment Marks	30	0	30
End Term Exam Marks	70	0	70
Max. Marks	100	0	100
Examination Duration (in Hours)		3	

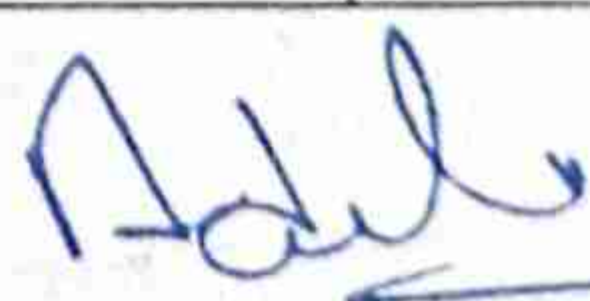
Part B- Contents of the Course**Instructions for Paper- Setter:**

The paper setter shall prepare 9 questions selecting two questions from each unit with consideration given to the Course Learning Outcomes. Among these, question number 1 will be compulsory, comprising 7 short answer type questions carrying two marks each (total 14 marks) and covering the entire syllabus. The remaining questions will be carrying 14 marks each. Examinees will be required to attempt five questions: the compulsory question no. 1 and 1 question from the each of the four units.

Unit	Topics	CLO/s Attempt	Contact Hours
I	Constitutional Values: Historical Perspective of Indian Constitution; Basic Values enshrined in the Preamble of the Indian Constitution; Concept of Constitutional Morality; Patriotic Values and Ingredients of Nation Building; Fundamental Rights and Duties; Directive Principles of the State Policy.	CLO 1	15
II	Humanistic Values: Humanism, Human Virtues and Civic Sense; Social Responsibilities of Human Beings; Ethical ways to deal with human aspirations; Harmony with society and nature; Idea of International Peace and Brotherhood (Vasudhaiv Kutumbkam).	CLO 2	15
III	Moral Values and Professional Conduct Understanding Morality and Moral Values; Moral Education and Character Building; Ethics of Relations: Personal, Social and Professional; Introduction to Gender Sensitization; Affirmative approach towards Weaker Sections (SCs, STs, OBCs, EWS & DAs); Ethical Conduct in Higher Education Institutions; Professional Ethics.	CLO 3	15






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IV	Intellectual Property Rights: Meaning, Origins and Nature of Intellectual Property Rights (IPRs); Different Kinds of IPRs – Copyright, Patent, Trademark, Trade Secret/Design, Design, Traditional Knowledge; Infringement and Offences of IPRs–Remedies and Penalties; Basics of Plagiarism policy of UGC.	CLO 4	15
			60
Total Contact hours			
Evaluation Methods			
Internal Assessment: 30 Marks			End Term Examination: 70 Marks
• Class Participation:		5	Written Examination: 70
• Seminar/presentation/assignment/quiz/class test etc.:		10	
• Mid-Term Exam:		15	
Part C-Learning Resources			
Recommended Books/Journals/ e-resources/ Learning Management Systems (LMS):			
- Ahuja, V K.). Law relating to Intellectual Property Rights, India, IN: Lexis Nexis. - Bajpai, B.L., Indian Ethos and Modern Management, New Royal Book Co., Lucknow,. - Basu, D.D., Introduction to the Constitution of India (Students Edition) Prentice Hall of India Pvt. Ltd., New Delhi, - Dhar, P.L. & R.R. Gaur, Science and Humanism, Commonwealth Publishers, New Delhi, - George, Sussan, How the Other Half Dies, Penguin Press,. - Govindarajan, M., S. Natarajan, V.S. Sendil Kumar (eds.), Engineering Ethics (Including Human Values), Prentice Hall of India Private Ltd, New Delhi,. - Harries, Charles E., Michael S. Pritchard & Michael J. Robins, Engineering Ethics, Thompson Asia, New Delhi, - Illich, Ivan, Energy & Equity, Trinity Press, Worcester,. - Meadows, Donella H., Dennis L. Meadows, Jorgen Randers & William W. Behrens, Limits to Growth: Club of Rome's Report, Universe Books,. - Myneni, S.R, Law of Intellectual Property, Asian Law House. - Neeraj, P., & Khusdeep, D. . Intellectual Property Rights, India, IN: PHI learning Private Limited. - Nithyananda, K V. . Intellectual Property Rights: Protection and Management. India, IN: Cengage Learning India Private Limited. - Palekar, Subhas, How to practice Natural Farming, Pracheen (Vaidik) Krishi Tantra Shodh, Amravati, 2000. - Phaneesh, K.R., Constitution of India and Professional Ethics, New Delhi. - Pylee, M.V., An Introduction to Constitution of India, Vikas Publishing, New Delhi,. - Relevant Websites, Movies and Documentaries: - Value Education Websites, http://uhv.ac.in, http://www.uptu.ac.in. - Story of Stuff, http://www.storyofstuff.com - Cell for IPR Promotion and Management: http://cipam.gov.in/. - World Intellectual Property Organization: https://www.wipo.int/about-ip/en/ - Office of the Controller General of Patents, Designs & Trademarks: http://www.ipindia.nic.in/ - Al Gore, An Inconvenient Truth, Paramount Classics, USA. - Charlie Chaplin, Modern Times, United Artists, USA. - Modern Technology – The Untold Story, IIT, Delhi. 05			

Mapping of Course Learning Outcomes (CLOs) to Program Outcomes & Program Specific Outcomes

CLOs	PLO ₁	PLO ₂	PLO ₃	PLO ₄	PLO ₅	PLO ₆	PLO ₇	PLO ₈	PLO ₉
CLO ₁	3	1	2	1	2	3	1	3	2
CLO ₂	2	1	2	1	3	3	2	3	2
CLO ₃	2	1	3	1	3	3	2	2	2
CLO ₄	2	2	2	2	2	3	2	1	3

Content Mapping with NEP thrust areas

Field	Hours Devoted
Employability	7
Entrepreneurship	4
Skill Enhancement	10
Communication Development	7
Indian Knowledge System	6
Environmental Awareness	4
Current Issues and Social Awareness	8
Gender issues	4
Public policies	8
Any Other	2



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