



GU/Acad –PG/BoS - GU-ART /2025-26/687

Date: 09.01.2026

### CIRCULAR

The syllabus of the Goa University–Admission Ranking Test (GU-ART) for **Master of Science in International Hospitality and Tourism Management** Programme, approved by the Standing Committee of the Academic Council in its meeting held on 24<sup>th</sup> & 25<sup>th</sup> November 2025 is attached.

The Dean/Vice-Dean (Academic) of the Goa Business School and the Principals of all the affiliated Colleges are requested to take note of the above and bring the contents of this Circular to the notice of all concerned, including students aspiring to pursue the Master's Programmes.

(Ashwin V. Lawande)  
Deputy Registrar – Academic

To,

1. The Dean, Goa Business School, Goa University.
2. The Vice-Dean (Academic), Goa Business School, Goa University.
3. Principals of all the affiliated Colleges.

Copy to:

1. Controller of Examinations, Goa University.
2. Assistant Registrar (Admissions), Goa University.
3. Assistant Registrar Examinations (UG/PG), Goa University.
4. Director, Directorate of Internal Quality Assurance, Goa University for uploading the Syllabus on the University website.



**GOA UNIVERSITY**

**SYLLABUS FOR GOA UNIVERSITY-ADMISSIONS RANKING TEST (GU-ART)**  
**FOR MASTER OF SCIENCE IN INTERNATIONAL HOSPITALITY AND**  
**TOURISM MANAGEMENT**

**Effective from AY: 2026-2027**

Modules	Content
<b>Module 1:</b>	<b>Fundamentals of Management and Human Resource Management</b> <ol style="list-style-type: none"><li>1. Management Basics: Concept, importance, and key functions (Planning, Organizing, Leading, Controlling).</li><li>2. Classical Approaches: Taylor's Scientific Management, Fayol's Principles, MBO, Porter's Five Forces.</li><li>3. Authority &amp; Structure: Line/Staff/Functional authority, delegation, decentralization, formal &amp; informal structures.</li><li>4. Motivation &amp; Leadership: Motivation concepts, intrinsic/extrinsic motivation; theories (Maslow, Herzberg, Vroom); leadership styles.</li><li>5. Introduction to HRM: Meaning, scope, evolution, and importance.</li><li>6. HRM Functions.</li><li>7. Employee Motivation &amp; Engagement: Key theories (Maslow, Herzberg, McGregor); engagement and retention.</li><li>8. Labour Laws &amp; IR-Basic labour rights, wages, working hours; industrial disputes; collective bargaining.</li><li>9. Contemporary HRM Issues: Diversity &amp; inclusion, HR technology/e-HRM, global HRM.</li></ol>
<b>Module 2:</b>	<b>Fundamentals of Accounting</b> <ol style="list-style-type: none"><li>1. Basic terms of accounting, Accounting Principles, Concepts, Conventions, IND-AS, Accounting Equation</li><li>2. System of accounting: Cash system and mercantile system, Accounting as information system, Users of accounting information.</li><li>3. Transaction/Event, Voucher: Meaning, Types of Vouchers,</li><li>4. Journal, Cash Book (double and triple column, journal proper), Ledger and Trial Balance.</li><li>5. Financial Statements, Preparation of Income statement and Balance</li></ol>

	<p>sheet.</p> <p>6. Introduction to Computerized Accounting</p>
<b>Module 3:</b>	<p><b>Food &amp; Beverage Operations</b></p> <ol style="list-style-type: none"> <li><b>1. Introduction to food and beverage service</b> Food and beverage as a Service Profession and its Advantages and Disadvantages. Attributes of food and beverage service personal.</li> <li><b>2. The service organization and hierarchy</b> Identify different types of restaurant and bar. List different categories of restaurant with examples. Describe the Service Hierarchy and organization.</li> <li><b>3. Introduction to Restaurant equipment</b> Identify Restaurant equipment. List the points of considerations for purchasing restaurant equipment/furniture.</li> <li><b>4. Menus</b> Define menu, types of menu Describe A 'la carte and TDH menu French classical menu with 1 example each</li> <li><b>5. Mise en place, Mise en Scene, Ancillary areas</b> Demonstrate how to set Mise-en-place Explain the different Mise en place (preparatory work) in the dining room and waiter's pantry</li> </ol>
<b>Module 4:</b>	<p><b>Rooms Division</b></p> <ol style="list-style-type: none"> <li>1. Planning &amp; Evaluating Front Office Operations</li> <li>2. Inter- departmental coordination, organisational structure.</li> <li>3. Types of hotel, rooms, Guest cycle.</li> <li>4. Reservation procedures, manual and computerized reservations, guest history.</li> <li>5. Check-in procedures, key cards, guest accounting and cashiering, check-out, method of payment, safety deposit procedures.</li> <li>6. Front Office Terminology.</li> <li>7. Room Tariffs and budgeting.</li> <li>8. Planning &amp; Organizing the House Keeping Department.</li> <li>9. Organization chart of the housekeeping department.</li> <li>10. Cleaning Guestrooms, Public areas.</li> <li>11. Procedure of bed making, Turndown service, Towel Art, Maintaining the public areas, FlowerArrangement.</li> <li>12. Cleaning organization, cleaning agents, composition, care and cleaning of different surfaces.</li> </ol>

	13. Laundry and linen management.
<b>Module 5:</b>	<b>Fundamentals of Tourism</b> <ol style="list-style-type: none"> <li>1. Introduction to Tourism: Meaning, types of tourism; growth of tourism; key impacts.</li> <li>2. Tourism Geography: Major global destinations; factors influencing tourist flow; key regions (India &amp; world).</li> <li>3. Types of Tourism and Tourism Industry Structure: Main service providers; tourism products; basics of marketing.</li> <li>4. Sustainable Tourism: Principles, challenges, eco-friendly practices.</li> <li>5. Tourism Policies &amp; Regulations: National/international policies; key.</li> <li>6. Bodies (UNWTO, IATA); ethical/legal issues.</li> </ol>
<b>Module 6:</b>	<b>Food Production, Bakery &amp; Pastry Arts</b> <ol style="list-style-type: none"> <li><b>1. Kitchen Equipment, Knife Skills, Stock, Soups and Mother Sauces</b> Introduction to all types of machinery and kitchen tools. Safety and security regulations in the kitchen, Set up of work station and maintenance of clean and hygienic station. Types of knives, Basic vegetable cuts. Preparation of salads, sandwiches and hors d'oeuvres. Egg preparations. Preparation of basic stocks. Preparation of Classical mother sauces as per Escoffier and their derivatives.</li> <li><b>2. Basic Pre-Elaborations</b> Vegetable, meats and poultry, fish and shellfish preparations. Rice, starch and garnishes.</li> <li><b>3. Methods of Cooking</b> Moist and dry cooking methods, reactions during cooking.</li> <li><b>4. Basic pastry doughs</b> Different bread formulas, pre- Ferments, percentage of water content and temperatures, Selection of Local and international Breads. Sponges, laminated dough formulas, cookies made from different preparation techniques.</li> <li><b>5. Desserts and Chocolate</b> International desserts, sugar cooking, basic creams and desserts sauces, Simple decoration items for plated dessert and buffets. Tempering and handling methods, Preparation of chocolate decorations, preparation of chocolate truffles.</li> </ol>
<b>References/ Readings:</b>	<ol style="list-style-type: none"> <li>1. Tripathi, P. C. &amp; Reddy, P.N. (2010). Principles of Management (Fourth ed.). Tata Mc Graw Hill Education Pvt. Ltd., New Delhi</li> <li>2. HRM-K Aswathappa-(Page 253-320)</li> <li>3. Gupta, R. L. (2015). Problems and Solutions in Advanced Accounting. (8th ed.). Sultan Chand.</li> <li>4. Hanif, M., and Mukherjee, A. (2013). Modern Accountancy (Volumes I and II). (2<sup>nd</sup> ed.). Tata McGraw-</li> </ol>

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10. Professional table service by Sylvia Meyer
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13. C. R. Goeldner, J. B. Ritchie, Tourism principles, practices, philosophies, John Wiley and Sons, 2017.
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15. Wayne Gisslen, Professional Cooking, Wiley, 2015.
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19. Parvinder S. Bali, Theory of Bakery And Patisserie, Oxford University Press, 2018
20. Larousse Gastronomique, Hachette, reviewed Edition, 2009