



गोंय विद्यापीठ

ताळगांव पठार

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(Accredited by NAAC)

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GU/Acad –PG/BoS -NEP/2023/102/44

Date: 04.07.2023

CIRCULAR

The University has decided to implement the UGC Curriculum and Credit Framework for the Undergraduate Programme (CCFUP) of **Bachelor of Science in International Hospitality Management** under the National Education Policy (NEP) 2020 from the Academic Year 2023-2024 onwards.

The approved Syllabus for Semesters I and II of the **Bachelor of Science in International Hospitality Management** Programme is attached.

Principals of Affiliated Colleges offering the **Bachelor of Science in International Hospitality Management** Programme are requested to take note of the above and bring the contents of this Circular to the notice of all concerned.

(Sanket Gaude)

Offg. Assistant Registrar – Academic-PG

To,

1. The Principals of Affiliated Colleges offering the Bachelor of Science in International Hospitality Management Programme.

Copy to:

1. The Director, Directorate of Higher Education, Govt. of Goa.
2. The Dean, Goa Business School, Goa University.
3. The Vice-Deans, Goa Business School, Goa University.
4. The Chairperson, BOS in Hospitality, Travel and Tourism Studies.
5. The Controller of Examinations, Goa University.
6. The Assistant Registrar, UG Examinations, Goa University.
7. Directorate of Internal Quality Assurance, Goa University for uploading the Syllabus on the University website.

Goa University

**B.Sc. International Hospitality Management
w.e.f academic year 2023-24**

OBJECTIVES OF THE PROGRAM:

1. Prepare students to enter the world of hospitality as leaders and managers with a strategic approach to business.
2. Enhance students' knowledge and skills based on international standards;
3. Equip graduates with knowledge and skills with industry exposure in the field of hospitality.

PROGRAMME SPECIFIC OUTCOMES:

On successful completion of the B.Sc. International Hospitality Management program, the students will be able to:

1. Identify and apply business concepts and skills relevant to the operational areas of hospitality management.
2. Develop leadership skills, and design creative hospitality solutions.
3. Analyse information and make decisions using critical thinking and problem-solving skills.

Programme Structure for Semester I to VIII Under Graduate Programme

B.Sc. International Hospitality Management

| Semester | Major -Core | Minor | MC | AEC | SEC | I | D | VAC | Total Credits | Exit |
|-----------------|--|---|--|------------|---|--------------|----------|------------|----------------------|-------------|
| I | IHT-100 Food and Beverage Operations (4) | MGT-100 Fundamentals of Tourism (4) | IHT-131 Introduction to Beverages (3) | | IHT-141 Hospitality French (3) | | | | | |
| II | COM-111 Principles and Practice of Management (4) | MGF-113 Fundamentals of Accounting (4) | IHT-132 Introduction to Wines (3) | | CUL-142 Management Information System in Hospitality (3) | | | | | |
| III | IHT-200 Food Production Practical -I (4) IHT-201 Food and Beverage Service Practical -I (4) | IHT-211 Human Resource Management(4) | IHT-231 Gastronomic Tourism (3) | | IHT-241 Interview Facing Skills (1T + 2P) | | | | | |
| IV | IHT-202 Rooms Division(4) IHT-203 Bar Management(4) IHT-204 Bakery and Pastry Arts(4) IHT-205 Bakery and Pastry Arts Practical(2) | IHT-212 Marketing for Hospitality, Tourism, and Leisure(4) | | | | | | | | |
| V | IHT-300 Food Production Operations | IHT-321 Vocational Training(4) | | | | I (2) | | | | |

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| | <p>(4)</p> <p>IHT-301 Food and Beverage Service Operations(4)</p> <p>IHT-302 Accommodation Operations(2)</p> <p>IHT-303 Front Office Operations(4)</p> | | | | | | | | | |
| VI | <p>IHT-304 Food Production Practical II (4)</p> <p>IHT-305 Revenue Management (4)</p> <p>IHT-306 Rooms Division Practical II (4)</p> <p>IHT-307 Tourism Philosophies, Principles and Practices (4)</p> | IHT-322 Vocational Training (4) | | | | | | | | |
| VII | <p>IHT-400 Food Production Management (4)</p> <p>IHT-401 Food and Beverage Management</p> | IHT-411 Research Methodology (4) | | | | | | | | |

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| | <p>(4)</p> <p>IHT-402 Front Office Management (4)</p> <p>IHT-403 Project (4)</p> | | | | | | | | | |
| VIII | <p>IHT-404 Event Management (4)</p> | <p>IHT-412 International Cuisine (4) OR IHT-413 Advanced Food and Beverage Service (4) OR IHT-414 Advanced Front Office Management (4) OR IHT-415 Advanced Accommodation Operations Management (4)</p> | | | | <p>IHT-461 Internship (12)</p> | | | | |

* List of Exit Courses along with the syllabus will be provided separately.

Name of the Programme: B. Sc. International Hospitality Management

Course Code: IHT-100

Title of the Course: Food and Beverage Operations

Number of Credits: 04

Effective from AY: 2023-24

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|---------------------------------------|---|-----------------|
| Pre-requisites for the Course: | Nil | |
| Course Objectives: | The aim is to introduce the student to the Food and Beverage Production and Service sector, its organisation, planning and execution. | |
| Content: | | No of hours |
| | UNIT I: Food and Beverage Service Organisation and Equipment: Departmental organisation and staffing, duties and responsibilities, types of Food service areas and Food and Beverage outlets, and ancillary departments. Identification of various F and B equipment, classification, types of furniture, sizes, various kinds of linen and specification, types of cutleries, crockery, glassware, speciality equipment and their uses, purchase considerations, storage and maintenance | 15 hours |
| | UNIT II Food and Beverage Service Operations: Styles of Food Service: waiter service, self-service and assisted service, features of each group and methods, advantages and limitations of each service style. Menu knowledge and planning: origin, types of menus, French classical menu, a la carte sequence, cover and accompaniments for selected dishes. | 15 hours |
| | UNIT III Introduction to the Food industry and Kitchen organization: Evolution of food and historical changes in the food industry, famous chefs in the evolution of gastronomy, hierarchy, kitchen equipment and tools, safety, health, hygiene and uniform, Ergonomics, Production systems in the kitchen, | 15 hours |
| | UNIT IV Preliminary preparation techniques: Ingredient knowledge, cooking methods, vegetables (varieties, characteristics, pre-preparation and cooking), meats and poultry (varieties, characteristics, pre-preparation and cooking), fish and Shellfish (varieties, characteristics, pre-preparation and cooking), basics stocks, soups and their classifications cold sauces, hot sauces and mother sauces, preparation of salads, sandwiches and hors d'oeuvres. culinary terminology | 15 hours |
| Pedagogy: | The sessions will be conducted using all or any of the methods of pedagogy, such as lectures, exercises, practicals, seminars, case studies, role plays, and problem-solving, to enable the students to learn in an interactive mode. | |
| References/ Readings: | <ol style="list-style-type: none">1. R. Singaravelavan, Food and Beverage Service. New Delhi: Oxford, 20122. D. Lillicrap and J. Cousins, Food and Beverage Service. Book Power, 2014.3. S. Andrews, Food and Beverage Service Training Manual, 3rded. New Delhi: Tata McGraw Hill Publishing Company Limited, 2017.4. W. Gisslen, Professional Cooking, 8th ed. New Jersey: Wiley, 2015.5. T. E. Phillip, Modern Cookery, Volume 1, 6th Edition. Orient BlackSwanPtl, 2010.6. T. E. Phillip, Modern Cookery, Volume 2, 6th Edition. Orient BlackSwanPtl, 2010. | |

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| | <ol style="list-style-type: none"> 7. H. Caldon et al, The Cooks Book of Ingredients. UK Edition, DK, 2010. 8. Larousse Gastronomique, 10th Edition. Hachette, 2009. 9. S. Meyer, E. Schmid, and C. Spiihler, Professional Table Service. USA: Wiley, 1987. |
| Course Outcomes: | <p>At the end of the course, the students will be able to:</p> <ol style="list-style-type: none"> 1. Describe different types and sectors of the food and service industry, including personnel staff organization and identify various types of restaurants and their characteristics, equipment and organization. 2. Identify the food and beverage auxiliary departments and familiarize with different types of preparation methods and service. 3. Identify the changes in food products and their preparations. 4. Apply culinary terminologies and compare the use of different equipment and tools according to the requirements. |

Name of the Programme: B.Sc. International Hospitality Management

Course Code: IHT-131

Title of the Course: Introduction to Beverages

Number of Credits: 3

Effective from AY: 2023-24

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|---------------------------------------|--|-----------------|
| Pre-requisites for the Course: | Nil | |
| Course Objectives: | The aim is to introduce the student to the different types of alcoholic and non-alcoholic beverages served in the Catering sector and understand their production, types and brands. | |
| Content: | | No of hours |
| | UNIT I Introduction and Classification of Beverages : Classification of beverages, non-alcoholic beverages: differentiation between nourishing, stimulating and refreshing beverages, tea, coffee, cocoa and malted beverages: origin, production, types, brands and service, water, aerated beverages and juices. Introduction to alcoholic beverages: definition, production of alcohol, fermentation process, distillation process, classification with examples, cocktails and mixed drinks | 15 hours |
| | UNIT II Spirits: Introduction and definition, production of spirit, pot-still method patent still method, production of whisky, rum, gin, brandy, vodka, tequila, classification and brand names of each type. different proof spirit: American proof, British proof (Sikes scale) Gay Lussac (OIML Scale) | 15 hours |
| | UNIT III Other Alcoholic Beverages: Beer: Introduction and definition, types of beer, production of beer, storage, brand names Perry, Cider, Mead, Sake: introduction and definition, types of beer, production, storage, brand names and service Aperitifs: introduction and definition, types of aperitifs, vermouth (definition, types and brand names), bitters (definition, Types and Brand names) Liqueurs: definition and history, production of liqueurs, broad categories of liqueurs (herb, citrus, fruit/egg, bean and kernel) popular liqueurs (name, colour, predominant flavour and country of origin) | 15 hours |
| Pedagogy: | The sessions will be conducted using all or any of the methods of pedagogy such as lectures, exercises, practicals, seminars, case studies, role plays, and problem-solving, to enable the students to learn in an interactive mode. | |
| References/ Readings: | <ol style="list-style-type: none">1. H. Johnson, The World Atlas of Wine, MitchellBeazley, 20132. A. Domine., H. F. Wine. Ullmann Publishing GmbH UK , 2017.3. R Cichy, Managing beverage operations. American Hotel And Lodging Educational Institute, 2010.4. R. Singaravelavan, Food and Beverage Service. Oxford, 2012.5. D. Lillicrap and J. Cousins, Food and Beverage Service. Book Power, 2014.6. A. Domine, The world of spirits and cocktails: the ultimate bar book. H. F. Ullmann Publishing GmbH Germany, 2013 | |
| Course Outcomes: | At the end of the course, the students will be able to: | |

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| | <ol style="list-style-type: none">1. Classify beverages and describe the types of teas, coffees, and other non-alcoholic beverages2. Classify wines and identify the principal wine regions, wine laws, and grape varieties; describe the production process and list brand names3. Differentiate between various spirits, describe the production process, and list the brand names of spirits.4. Identify fermented beverages, aperitifs, and liqueurs and their categories. |
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Name of the Programme: B.Sc. International Hospitality Management

Course Code: IHT-141

Title of the Course: Hospitality French

Number of Credits: 03 (1T+2P)

Effective from AY: 2023-24

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|---------------------------------------|--|--|
| Pre-requisites for the Course: | Nil. | |
| Course Objectives: | The aim is to introduce the student to the basic vocabulary in French used in the hospitality industry to communicate with guests | |
| Contents | UNIT I : Introduction to Grammar Pronunciation and Vocabulary: The alphabets and accents. The numbers: cardinal–ordinal, days and season Time (only 24 hrs. clock), self-introduction and introducing others, greetings, regrets and making enquiries. Parts of the body, family, dining room and meals, weights and measures. Practical/Demonstrations/Exercises | No of hours 5 hours 20 hours |
| | UNIT II : Hospitality terminology Names of vegetables, fruits, meats, seafood, herbs and spices, Dairy products, culinary terms and classical garnishes, Hand tools and equipment terms, service-related terminology Beverage ingredients and preparations, restaurant brigade and hot plate language, courses of a French classical menu, Service equipment terminology, wine terminology, service styles Vocabulary through the perspective of the Hospitality industry. Practical/Demonstrations/Exercises | 5 hours 20 hours |
| | UNIT III: Communication and dialogue Common French terms related to the hotel industry Basic communication related to guest attendance Welcoming and receiving guests, order taking, simple conversation, feedback and farewell. Practical/Demonstrations/Exercises | 5 hours 20 hours |
| Pedagogy: | The sessions will be conducted using methods such as : lectures, exercises, practicals, role plays and problem-solving, to enable the students to learn in an interactive mode. | |
| References/ Readings: | <ol style="list-style-type: none">1. Cholvy, En cuisine!. Paris: CLÉ International, 20142. J. Venkatesh, S. Venkatesh, and S. Krishnan K.G, Bon Sejour1. Delhi: Goyal Publishers & Distributors Pvt. Ltd, 2018.3. S. Bhattacharya and U. S. Bhalerao, Eds., French for Hotel Management & Tourism Industry. New Delhi: Frank Brothers, 2009.4. R. Chandrasekar, R. Hangal, C. Krishnan, C. Ninan and A. Mokashi, A Votre service1. Delhi: Goyal Publishers Ltd, 2003.5. C. Miquel, Vocabulaire Progressif du Francais, 2nd ed. Paris: CLÉ International, 2010. | |
| Course Outcomes: | At the end of the course the students will be able to: <ol style="list-style-type: none">1. Understand the importance of French in the hospitality operations2. Use correct pronunciation of French terminology.3. Use standard phrases in French in kitchen and restaurant operations4. Perform the four language skills of listening, speaking, reading and writing. | |

Name of the Programme: B.Sc. International Hospitality Management

Course Code: IHT-132

Title of the Course: Introduction to Wines

Number of Credits: 03

Effective from AY: 2023-24

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|---------------------------------------|---|-----------------|
| Pre-requisites for the Course: | Nil | |
| Course Objectives: | The aim is to introduce the student to the different types of wines and understand their production, types and brands. | |
| Content: | | No of hours |
| | UNIT 1 Introduction: History and evolution of wine, Classification of wines, Viticulture : Types of grapes, vine varieties, factors affecting the quality of wine Training of vine – pruning (single guyot, cordon de royat, double guyot, guyot curtain and pergola), ploughing (ground work), budding, spraying, weeding. Pests and diseases | 15 hours |
| | UNIT II Vinification Art of making still wine, sparkling wine and fortified wines. Cellar – storage, temperature and humidity level | 15 hours |
| | UNIT III Wine regions of the world, Wine regulations and major wine producing regions. Key aspects of wine label. Wine tasting: -Flavors and aroma characteristics (color, bouquet, body and taste). Serving temperatures of wines. | 15 hours |
| Pedagogy: | The sessions will be conducted using all or any of the methods of pedagogy such as lectures, exercises, practicals, seminars, case studies, role plays, and problem-solving, to enable the students to learn in an interactive mode. | |
| References/ Readings: | <ol style="list-style-type: none">1. H. Johnson, The World Atlas of Wine, Mitchell Beazley, 20132. A. Domine., H. F. Wine. Ullmann Publishing GmbH UK , 2017.3. R Cichy, Managing beverage operations. American Hotel And Lodging Educational Institute, 2010.4. R. Singaravelavan, Food and Beverage Service. Oxford, 2012.5. D. Lillicrap and J. Cousins, Food and Beverage Service. Book Power, 2014.6. A. Domine, The world of spirits and cocktails: the ultimate bar book. H. F. Ullmann Publishing GmbH Germany, 2013 | |
| Course Outcomes: | At the end of the course, the students will be able to: <ol style="list-style-type: none">1. Classify wines and identify the principal wine regions, wine laws, and grape varieties; describe the production process and list brand names2. Understand the viticulture and vinification process. | |