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## B.Sc. (Hospitality and Hotel Administration)

Hotel industry is the fastest growing industry in the world and for India it is a valuable source of foreign exchange. It was year 1990 when Time Magazine ran a cover story highlighting how the world had entered a golden age of travel and tourism. Ongoing boom in travel therefore spells equally golden times for the hotel and catering industry.

The boom in the tourism industry has resulted in the immense growth of hotel industry in India. The hotel industry promises a bright future for anyone who wishes to take up a career in this segment. The students opting for hotel management career courses must have an affinity towards socializing and understanding the needs of the people.

As hotels fall under the service industry, the motive of hotel management courses in India is to prepare the students to face the challenges of this competitive world. As far as tourism industry in India is concerned, it is attracting tourists from across the world and this definitely calls for quality hospitality.

Hospitality Career Guide came up with a research that shortage of hospitality professionals in India is approximately 10% and would reach to 20% by 2010. The expression of the industry has generally meant greater choice with the potential skill shortage and drive for efficiency.

The benefit of doing hotel management at UIHMT is that besides getting a broad horizon of career opportunities in different service sectors, an individual is incorporated with soft skills in addition to other subjects which make the suitable not only for hotels but other service oriented fields.

At UIHMT we are with the approach to provide quality education by providing industry oriented curriculum and exposure by regular visits to hotels, trade fairs, seminars, conferences, exhibitions, events.

### **Programme goal**

Main goal of programme is to support the **employability** the professional success of our graduates. This programme prepares students for immediate employment in the relevant functional area in industry, take up entrepreneurship individually as against the model that just provides a degree without ensuring employability. Further nurturing expert professionals by providing an overall exposure of tourism and hospitality industry. The professionals who are ready to serve at managerial level positions in tourism and hospitality industry.

### **Programme Objectives**

The educational objectives of the B.Sc. Hospitality and Hotel Administration programme of UIHMT are as under:

- i **Development of Professional Skills:** To impart hospitality education to develop professional skills among students.
  - ii **Employment and Entrepreneurship:** To prepare the students for employment in the relevant functional area in industry as against the model that just provides a degree without ensuring employability.
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- iii **In-Depth Knowledge:** To develop among students the ability to apply knowledge of one or more specializations within the relevant functional area
  - iv **Communication Skill:** To develop among students the ability to express ideas clearly and persuasively in written and oral form. Extended efforts will be undertaken for the learning of foreign language
  - v **Information Technology:** To develop among students the awareness of and the competence to be a savvy user of information technology
  - vi **Work with others:** To develop among students the ability to work effectively in professional and social settings. Special efforts will be
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- Hotels marketing corporate communication
- Clubs and Recreational Facility Management
- Resorts Management At different positions
- Amusement Parks and customer handling executive and at different positions
- Opportunities in Public Sector Undertakings
- Cruise lining
- Railway catering
- Hospitals
- Discotheque
- Coffee Shops Bars Pubs and Clubs
- Retail Industry
- Interior Decoration Companies
- Educational institutes
- Consultancy Firms
- Call centers
- Banking and Insurance

**Structure of the program: B.Sc. (Hospitality and Hotel Administration) for First Year**

This is an intensive programme of study of three academic sessions. The programme shall be divided into six semesters. There will be dedicated classroom teaching and an exposure to industry through on the job training. There shall be an examination at the end of each semester. Each semester shall comprise of credits equivalent to six courses each of five hours per week equivalent teaching obligation and equal amount of self study.

**FIRST SEMESTER**

- BHM Foundation Course in Food Production
- BHM Foundation Course in Food Beverage Service
- BHM Foundation Course in Front Office
- BHM Foundation Course in Accommodation Operations
- BHM Application of Computers
- BHM Hotel Engineering
- BHM Principles of Food Science

**SECOND SEMESTER**

- BHM Foundation Course in Food Production
- BHM Foundation Course in Food Beverage Service
- BHM Foundation Course in Front Office
- BHM Foundation Course in Accommodation Operations
- BHM Nutrition
- BHM Accountancy
- BHM Communication

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BHM Foundation course in Touris  
BHM Environ ent Studies

Each paper will co prise of 200 marks co posed of external 100 and internal 100

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# **COURSE CURRICULUM**

**B.Sc. (Hospitality and Hotel Administration)**

**Session: 2010-2011**

**Semester-I**



**UNIVERSITY INSTITUTE OF HOTEL MANAGEMENT AND TOURISM  
(UIHMT)  
PANJAB UNIVERSITY, CHANDIGARH**

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	ii Raising Agents Classification of Raising Agents Role of Raising Agents Actions and Reactions iii Thickening Agents Classification of thickening agents Role of Thickening agents iv Sugar Importance of Sugar Types of Sugar Cooking of Sugar, various
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## Simple Salads    Soups

- Cole slaw
- Potato salad
- Beet root salad
- Green salad
- Fruit salad
- Consommé

## Simple Egg preparations

- Scotch egg
- Assorted omelettes
- Oeuf Florentine
- Oeuf Benedict
- Oeuf Farci
- Oeuf Portugese
- Oeuf Deur Mayonnaise

Demonstration

## Simple potato preparations

- Baked potatoes
- Mashed potatoes
- French fries
- Roasted potatoes
- Boiled potatoes
- Lyonnaise potatoes
- Allumettes

## Vegetable preparations

- Boiled vegetables
- Glazed vegetables
- Fried vegetables
- Stewed vegetables

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**Part 'B' - Bakery & patisserie**

**S.No**

**Topic**



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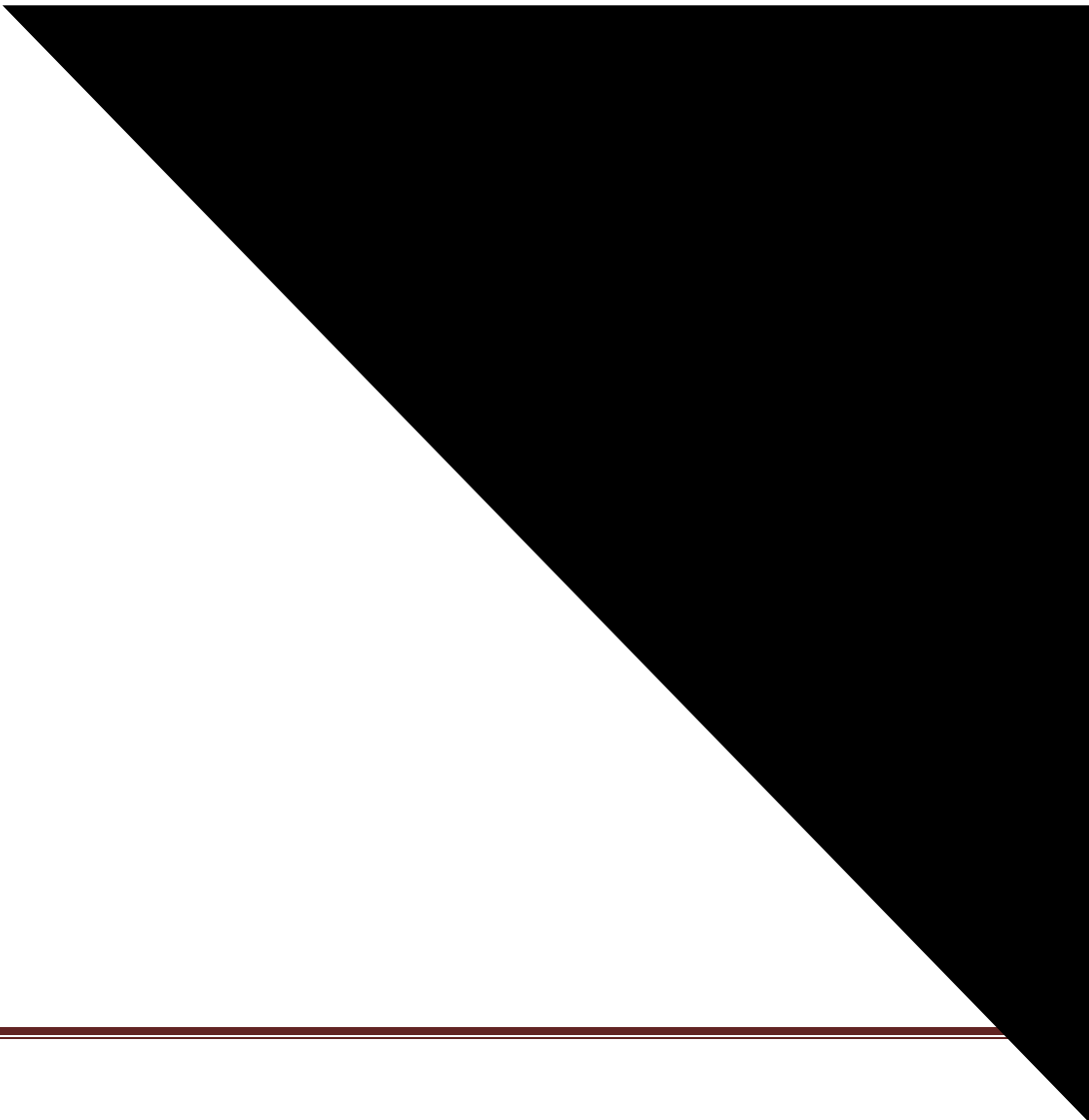
	<ul style="list-style-type: none"><li>• Bavaroise</li><li>• Diplomat Pudding</li><li>• Apricot Pudding</li><li>• Steamed Pudding Almond Pudding Caramel Pudding</li></ul>	
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<b>COURSE CODE:</b>	<b>BHM-112</b>
<b>COURSE TITLE:</b>	<b>FOUNDATION COURSE IN FOOD &amp; BEVERAGE SERVICE</b>
<b>COURSE OBJECTIVES:</b>	The course aims to inculcate knowledge of food service principles functions procedures among trainees
<b>EVALUATION:</b>	The performance of the students will be evaluated on the basis of class participation house tests regularity and assignments carrying 75 percent of the total credit and rest through semester end examination of 2 hours duration
<b>INSTRUCTIONS FOR PAPER SETTING:</b>	The paper will be divided in two parts  Part A There will be ten short answer questions covering whole syllabus of course This part will be of 20 marks  Part B Students will have to attempt four questions in total one question from each unit with one internal choice All questions will carry equal marks 5 marks each Each Unit will contain two questions and there may be short notes in these questions
<b>UNIT-1</b>	<b>THE HOTEL CATERING INDUSTRY</b> Introduction to the Hotel Industry and Growth of the hotel Industry in India Role of Catering establishment in the travel tourism industry Types of F B operations Classification of Commercial Residential Non residential Welfare Catering Industrial Institutional Transport such as air road rail sea etc Structure of the catering industry and brief description of each
<b>UNIT-2</b>	<b>DEPARTMENTAL ORGANISATION STAFFING</b> Organisation of F B department of hotel Principal staff of various types of F B operations French terms related to F B staff Duties responsibilities of F B staff Attributes of a waiter Inter departmental relationships within F B and other department
<b>UNIT-3</b>	<b>FOOD SERVICE AREAS F B OUTLETS</b> Specialty Restaurants Coffee Shop Cafeteria Fast Food Quick Service Restaurants Grill Room Banquets Bar Vending Machines Discotheque



<b>COURSE CODE:</b>	<b>BHM-113</b>
<b>COURSE TITLE:</b>	<b>FOUNDATION COURSE IN FRONT OFFICE OPERATIONS</b>
<b>COURSE OBJECTIVES:</b>	The course is aimed at familiarizing the students with various functions of front office and to develop work ethics towards customer care and satisfaction. Special efforts will be made to inculcate practical skills.
<b>EVALUATION:</b>	The performance of the students will be evaluated on the basis of class participation, house tests, regularity and assignments carrying 75 percent of the total credit and rest through semester end examination of 2 hours duration.
<b>INSTRUCTIONS FOR PAPER SETTING:</b>	<p>The paper will be divided in two parts</p> <p>Part A: There will be ten short answer questions covering whole syllabus of course. This part will be of 20 marks.</p> <p>Part B: Students will have to attempt four questions in total, one question from each unit with one internal choice. All questions will carry equal marks, 5 marks each. Each Unit will contain two questions and there may be short notes in these questions.</p>
<b>UNIT-1</b>	<b>INTRODUCTION TO TOURISM HOSPITALITY HOTEL INDUSTRY</b> Tourism



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|--|---|
|  | <ul style="list-style-type: none"><li>• Managing Front Office Operations By Kasavana Brooks</li><li>• Principles of Hotel Front Office Operations Sue Baker Jerry Huyton Continu</li><li>• Check in Check out Jero e Vallen</li><li>• Hotel Front Office Management 4th Edition . Ja es Socrates Bardi iley</li><li>• International</li></ul> |
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<b>COURSE CODE:</b>	<b>BHM-113</b>
<b>COURSE TITLE:</b>	





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<b>COURSE CODE:</b>	<b>BHM-114</b>
<b>COURSE TITLE:</b>	<b>FOUNDATION COURSE IN ACCOMMODATION OPERATIONS</b>
<b>S.No.</b>	<b>Topic</b>
	<p>Sample Layout of Guest Rooms</p> <ul style="list-style-type: none"> <li>• Single room</li> <li>• Double room</li> <li>• Twin room</li> <li>• Suite</li> </ul>
	<p>Guest Room Supplies and Position</p> <ul style="list-style-type: none"> <li>• Standard room</li> <li>• Suite</li> <li>• VIP room special amenities</li> </ul>
	<p>Cleaning Equipment, manual and mechanical</p> <ul style="list-style-type: none"> <li>• Familiarization</li> <li>• Different parts</li> <li>• Function</li> <li>• Care and maintenance</li> </ul>
	<p>Cleaning Agent</p> <ul style="list-style-type: none"> <li>• Familiarization according to classification</li> <li>• Function</li> </ul> <p>Public Area Cleaning, Cleaning Different Surface</p> <p>A <b>WOOD</b></p> <ul style="list-style-type: none"> <li>• polished</li> <li>• painted</li> <li>• Laminated</li> </ul>



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**COURSE CODE: | BHM-115**

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<b>COURSE CODE:</b>	<b>BHM-115</b>
<b>COURSE TITLE:</b>	<b>APPLICATION OF COMPUTERS - PRACTICAL</b>
<b>S.No</b>	<b>Topic</b>
	INDO S OPERATIONS A Creating Folders B Creating Shortcuts C Copying Files Folders D Renaming Files Folders E Deleting Files F Exploring Windows G Quick Menus

**MS-OFFICE 2007**  
**MS WORD**

**CREATING A DOCUMENT**

- A Entering Text
- B Saving the Document
- C Editing a Document already saved to Disk
- D Getting around the Document
- E Find and Replace Operations
- F Printing the Document

**FORMATTING A DOCUMENT**

- A Justifying Paragraphs
  - B Changing Paragraph Indents
-

	<p>A Spelling and Grammar  B Mail Merge  C Printing Envelopes and Labels</p> <p><b>TABLES</b>  A Create  B Delete  C Format</p> <p><b>GRAPHICS</b>  A Inserting Clip arts  B Styles Border Shading  C Word Art</p> <p><b>PRINT OPTIONS</b>  A Previewing the Document  B Printing a whole Document  C Printing a Specific Page  D Printing a selected set  E Printing Several Documents  F Printing More than one Copies</p>
	<p><b>MS OFFICE 2007</b>  <b>MS-EXCEL</b></p> <p>A How to use Excel  B Starting Excel  C Parts of the Excel Screen  D Parts of the worksheet  E Navigating in a worksheet  F Getting to know mouse pointer shapes</p> <p><b>CREATING A SPREADSHEET</b>  A Starting a new worksheet  B Entering the three different types of data in a worksheet  C Creating simple formulas  D Formatting data for decimal points  E Editing data in a worksheet  F Using AutoFill  G Blocking data  H Saving a worksheet  I Printing excel</p> <p><b>MAKING THE WORKSHEET LOOK PRETTY</b>  A Selecting cells to format  B Formatting tables with Auto Format  C Formatting cells for Currency</p>



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require ents  
aste disposal and pollution control Solid and liquid waste sullage and sewage  
disposal of solid waste Sewage treat ent Pollution related to hotel industry ater  
pollution sewage pollution Air pollution noise pol

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	<ul style="list-style-type: none"><li>• Hughes O Bennion M. Introductory foods Mac illan Co pany</li><li>• illia s S R. Nutrition and Diet Therapy C V Mos. Co</li><li>• Guthrie A H. Introductory Nutrition C V Mos. Co</li></ul>
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**COURSE CURRICULUM 97(S)0.459e4( )2919**

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**Course structure for B.Sc. (Hospitality and Hotel Administration) Semester - II**

<b>Course Code</b>	<b>Course Title</b>	<b>Internal Assessment</b>	<b>External Assessment</b>	<b>Total</b>
BHM	Foundation Course in Food Production	30	70	100
BHM	Foundation Course in Food Production Practical	30	70	





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<b>COURSE TITLE:</b>	<b>FOUNDATION COURSE IN FOOD PRODUCTION</b>
<b>COURSE OBJECTIVES:</b>	This paper will give the basic knowledge of cooking to the beginners. They will get versed with different kinds of ingredients, techniques of pre preparation and cooking, knowledge of various stocks, sauces and soups, cereals, pulses, various cuts of vegetables and meats with their cookery.
<b>EVALUATION:</b>	The performance of the students will be evaluated on the basis of class participation, house tests, regularity and assignments carrying 75 percent of the total credit and rest through semester end examination of 2 hours duration.
<b>INSTRUCTIONS FOR PAPER SETTING:</b>	The paper will be divided in two parts.  Part A: There will be ten short answer questions covering whole syllabus of

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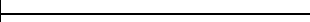
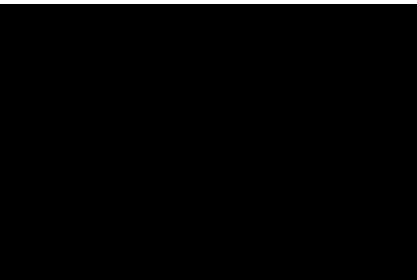
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<b>COURSE CODE:</b>	<b>BHM-121</b>	<b>Method</b>
<b>COURSE TITLE:</b>		

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S.No	Topic		
	<b>REVIEW OF SEMESTER -1</b>		
	<b>TABLE LAY-UP &amp; SERVICE</b> Task ✓ A La Carte Cover Task ✓ Table d Hote Cover Task ✓ English Breakfast Cover Task ✓ American Breakfast Cover Task ✓ Continental Breakfast Cover Task ✓ Indian Breakfast Cover Task ✓ Afternoon Tea Cover Task ✓ High Tea Cover <b>TRAY/TROLLEY SET-UP &amp; SERVICE</b> Task ✓ Room Service Tray Setup Task ✓ Room Service Trolley Setup		
	<b>PREPARATION FOR SERVICE (RESTAURANT)</b> A Organizing Mise en scene B Organizing Mise en Place C Opening Operating Closing duties		
	<b>PROCEDURE FOR SERVICE OF A MEAL</b> Task ✓ Taking Guest Reservations Task ✓ Receiving Seating of Guests Task ✓ Order taking Recording Task ✓ Order processing passing orders to the kitchen Task ✓ Sequence of service Task ✓ Presentation Encashing the Bill Task ✓ Presenting collecting Guest comment cards Task ✓ Seeing off the Guests		
	<b>Social Skills</b> Task ✓ Handling Guest Complaints Task ✓ Telephone manners Task ✓ Dining Service etiquettes		
	<b>Special Food Service - (Cover, Accompaniments &amp; Service)</b> Task ✓ Classical Hors d oeuvre <table border="1" data-bbox="410 1335 1502 1478"> <tr> <td data-bbox="410 1335 786 1478"> <ul style="list-style-type: none"> <li>• Oysters</li> <li>• Caviar</li> <li>• Smoke Salmon</li> <li>• Pate de Foie Gras</li> </ul> </td> <td data-bbox="786 1335 1502 1478"> <ul style="list-style-type: none"> <li>• Snails</li> <li>• Melon</li> <li>• Grapefruit</li> <li>• Asparagus</li> </ul> </td> </tr> </table> Task ✓ Cheese Task ✓ Dessert Fresh Fruit Nuts <b>Service of Tobacco</b> <ul style="list-style-type: none"> <li>• Cigarettes Cigars</li> </ul>	<ul style="list-style-type: none"> <li>• Oysters</li> <li>• Caviar</li> <li>• Smoke Salmon</li> <li>• Pate de Foie Gras</li> </ul>	<ul style="list-style-type: none"> <li>• Snails</li> <li>• Melon</li> <li>• Grapefruit</li> <li>• Asparagus</li> </ul>
<ul style="list-style-type: none"> <li>• Oysters</li> <li>• Caviar</li> <li>• Smoke Salmon</li> <li>• Pate de Foie Gras</li> </ul>	<ul style="list-style-type: none"> <li>• Snails</li> <li>• Melon</li> <li>• Grapefruit</li> <li>• Asparagus</li> </ul>		
	<b>Restaurant French: To be taught by a professional French language teacher</b> <ul style="list-style-type: none"> <li>• Restaurant Vocabulary English French</li> <li>• French Classical Menu Planning</li> <li>• French for Receiving Greeting Seating Guests</li> <li>• French related to taking order description of dishes</li> </ul>		



<b>COURSE CODE:</b>	<b>BHM-123</b>
<b>COURSE TITLE:</b>	<b>FOUNDATION COURSE IN FRONT OFFICE OPERATIONS</b>
<b>COURSE OBJECTIVES:</b>	The course is aimed at familiarizing the students with various functions of front office and to develop work ethics towards customer care and satisfaction. Special efforts will be made to inculcate practical skills.
<b>EVALUATION:</b>	The performance of the students will be evaluated on the basis of class participation, house tests, regularity and assignments, carrying 70 percent of the total credit and rest through semester end examination of 3 hours duration.
<b>INSTRUCTIONS FOR PAPER SETTING:</b>	The paper will be divided in two parts. Part A: There will be ten short answer questions covering whole syllabus of course. This part will be of 30 marks. Part B: Students will have to attempt four questions in total, one question from each unit with one internal choice. All questions will carry equal marks, 7.5 marks each. Each Unit will contain two questions and there may be short notes in these questions.
<b>UNIT-1</b>	<b>TARIFF STRUCTURE</b> Basis of charging, Plans, competition, customer's profile, standards of service amenities, Human Resource for hotel. Different types of tariffs: Rack Rate, Discounted Rates for Corporates, Airlines, Groups, Travel Agents.
<b>UNIT-2</b>	<b>FRONT OFFICE AND GUEST HANDLING</b> Introduction to guest cycle: Pre-arrival, Arrival, During guest stay, Departure, After departure. <b>FRONT OFFICE CO-ORDINATION</b> with other departments of hotel.

**UNIT**



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|--|--|
|  | <ul style="list-style-type: none"><li>• Hotel Front Office Management 4th Edition by James Socrates Bard Wiley International</li></ul> |
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<b>COURSE CODE:</b>	<b>BHM-124</b>
<b>COURSE TITLE:</b>	<b>FOUNDATION COURSE IN ACCOMMODATION OPERATIONS</b>
<b>COURSE OBJECTIVES:</b>	The course familiarizes students with the organisation of housekeeping its systems and functions. A blend of theory and practical will be used to develop sensitivity and high work ethics towards guest care and cleanliness and pest control
<b>EVALUATION:</b>	The performance of the students will be evaluated on the basis of class participation house tests regularity and assignments carrying 70 percent of the total credit and rest through semester end examination of 3 hours duration
<b>INSTRUCTIONS FOR PAPER SETTING:</b>	The paper will be divided in two parts Part A There will be ten short answer questions covering whole syllabus of course This part will be of 70 marks Part B Students will have to attempt four questions in total one question from each unit with one internal choice All questions will carry equal marks 70 marks each Each Unit will contain two questions and there may be short notes in these questions
<b>UNIT-1</b>	<b>ROOM LAYOUT AND GUEST SUPPLIES:</b> Standard rooms VIP ROOMS Guest's special requests
<b>UNIT-2</b>	<b>TYPES OF BEDS AND MATTRESSES</b> <b>AREA CLEANING:</b> Guest rooms Front of the house Areas Back of the house





	<ul style="list-style-type: none"> <li>• Housekeeper's report</li> <li>• Log book</li> <li>• Guest special request register</li> <li>• Record of special cleaning</li> <li>• Call register</li> <li>• VIP list</li> <li>• Floor linen book register</li> </ul>
	Guest room inspection
	Mini bar management <ul style="list-style-type: none"> <li>• Issue</li> <li>• stock taking</li> <li>• checking expiry date</li> </ul>
	Handling room linen guest supplies <ul style="list-style-type: none"> <li>• maintaining register record</li> <li>• replenishing floor pantry</li> <li>• stock taking</li> </ul>
	Guest handling staff <p style="text-align: right;">re f      f      i      c      BT R      f</p>

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<b>COURSE CODE:</b>	<b>BHM-125</b>
<b>COURSE TITLE:</b>	<b>NUTRITION</b>
<b>COURSE OBJECTIVES:</b>	The course is aimed at preparing student to fully understand importance of healthy diet in commercial catering and procedures used therein
<b>EVALUATION:</b>	The performance of the students will be evaluated on the basis of class participation house tests regularity and assignments carrying 75 percent of the total credit and rest through semester end examination of 2 hours duration
<b>INSTRUCTIONS FOR PAPER SETTING:</b>	The paper will be divided in two parts Part A There will be ten short answer questions covering whole syllabus of course This part will be of 75 marks Part B Students will have to attempt four questions in total one question from

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**REFERENCES:**

- Robinson C H Lawlar M R Chenoweth L and Garwick A E, Normal and Therapeutic Nutrition Macmillan Publishing Co
- Swainathan M S, Essentials of Food and Nutrition VI





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<b>COURSE CODE:</b>	<b>BHM-126</b>
<b>COURSE TITLE:</b>	<b>ACCOUNTANCY</b>
<b>COURSE OBJECTIVES:</b>	This course shall prepare students to get well versed with various accounting handling techniques
<b>EVALUATION:</b>	The performance of the students will be evaluated on the basis of class participation house tests regularity and assignments carrying 75 percent of the total credit and rest through semester end examination of 25 hours duration
<b>INSTRUCTIONS FOR PAPER SETTING:</b>	The paper will be divided in two parts Part A There will be ten short answer questions cover

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Model Business Letters Gartside

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<b>COURSE CODE:</b>	<b>BHM-128</b>
<b>COURSE TITLE:</b>	<b>FOUNDATION COURSE IN TOURISM</b>
<b>COURSE OBJECTIVES:</b>	This course shall introduce learner to tourism's growth and development. The course also highlights the role of tourism as an economic intervention and its significance in economy. Course discusses the global nature of tourism, tourism product and emerging trends in tourism industry. It is also important to appreciate the future of tourism.
<b>EVALUATION:</b>	The performance of the students will be evaluated on the basis of class participation, house tests, regularity and assignments carrying 70 percent of the total credit and rest through semester end examination of 3 hours duration.
<b>INSTRUCTIONS FOR PAPER SETTING:</b>	The paper will be divided in two parts. Part A: There will be seven short answer questions covering whole syllabus of course. This part will be of 40 marks. Part B: Students will have to attempt four questions in total, one question from each unit with one internal choice. All questions will carry equal marks, 10 marks each. Each Unit will contain two questions and there may be short notes in these questions.
<b>UNIT-1</b>	Tourism Phenomenon, Understanding Tourism, I Understanding Tourism, II Historical Evolution and Development, Tourism Industry, Tourism System, Constituents of Tourism Industry and Tourism Organisations, Tourism Regulations, Statistics and Measurements.
<b>UNIT-2</b>	Tourism Services and Operations, Modes of Transport, Tourist Accommodation, Informal Services in Tourism, Subsidiary Services, Categories and Roles, Shops, Exhibitions and Melas, Fairs, Tourism Services and Operations, Travel Agency, Tour Operators, Guides and Escorts, Tourism Information, Geography and Tourism.
<b>UNIT-3</b>	Indian Tourism

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	<ul style="list-style-type: none"> <li>• Reinhold Mill R C and A M Morrison y New Jersey Prentice Hall</li> <li>• McIntosh Ro. ert Goeldner R Charles n John Wiley and Sons Inc New York</li> <li>• Seth P N n n Sterling Pu. Fisher New Delhi</li> </ul>
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<b>COURSE CODE:</b>	<b>BHM-129</b>
<b>COURSE TITLE:</b>	<b>ENVIRONMENTAL STUDIES</b>
<b>COURSE OBJECTIVES:</b>	The knowledge of environmental studies is the need of hour these days. It is a prerequisite for every young professional to understand and appreciate this knowledge so that he/she can use that knowledge in practice throughout his/her life.
<b>EVALUATION:</b>	The performance of the students will be evaluated on the basis of class participation, house tests, regularity and assignments carrying 70 percent of the total credit and rest through semester end examination of 3 hours duration.
<b>INSTRUCTIONS FOR PAPER SETTING:</b>	The paper will be divided in two parts: Part A: There will be seven short answer questions covering whole syllabus of course. This part will be of 20 marks. Part B: Students will have to attempt four questions in total, one question from each unit with one internal choice. All questions will carry equal marks, 5 marks each. Each Unit will contain two questions and there may be short notes in these questions.

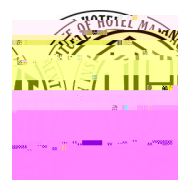
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# **COURSE CURRICULUM**

## **B.Sc. (Hospitality and Hotel Administration)**

### **Session: 2010-2011**

### **Semester-III**



**UNIVERSITY INSTITUTE OF HOTEL MANAGEMENT AND TOURISM  
(UIHMT)  
PANJAB UNIVERSITY, CHANDIGARH**

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The Third Semester of B Sc Hospitality and Hotel Administration would include of Industrial Training for 4 weeks

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