

SYLLABUS OF ODD SEMESTER MIDTERM EXAM 2026-27

<u>1ST SEM BSC</u>		
SR NO.	SUBJECT	SYLLABUS
1	FC IN FOOD PRODUCTION – I BHA 101	1. Stocks 2. Methods of Cooking 3. Introduction to Personal Hygiene 4. Attitudes and Ethics in Workplace 5. Chef’s Uniform 6. Raising Agents
2	FC IN FOOD AND VEVERAGE SERVICE-I BHA 103	
3	FC IN ROOMS DIVISION OPERATIONS-I BHA 105	Section A : Front Office: Unit-1 Introduction to Hospitality & Hotel Industry • Revenue & Non revenue producing departments • Staff organization-Rooms division hierarchy Unit-2 CLASSIFICATION OF HOTELS • Size, Target market- (Location, clientele, facilities offered, facilities), Levels of Service, Star classification, HRACC guidelines), Ownership & affiliation. • TYPES OF ROOMS-Room sizes (with reference to HRACC), SMART rooms & differently abled guest rooms, • Basic of charging-Check-in-check out, 24 hours, Night/ Day, Day use, • Types of Room rates (Special rates). • Meal plans- (EP, BP, CP, AP, MAP etc.) Section B: Housekeeping: 1. Unit 2: Housekeeping Department

4	CUSTOMER RELATION MANAGEMENT BHA 107	
5	EMPLOYABILITY SKILLS BHA 108	• Course Code & Title: Employability Skills (BHA 108) • Units/Modules Covered: ○ Unit 1: Behavioural Skills ○ Unit 2: Psychological Assessment & Leadership
6	COMMUNICATION SKILLS-I BHA 109	Unit1: Fundamentals of Communication And Unit 2: Listening on the Job
7	ENVIRONMENTAL STUDIES BHA 110	UNIT1-Multidisciplinary nature of environmental studies. UNIT-2-Natural Resources. UNIT-3-Ecosystems.