

SYLLABUS OF ODD SEMESTER MIDTERM EXAM 2026-27

<u>3RD SEM BSC</u>		
SR NO.	SUBJECT	SYLLABUS
1	INDIAN CULINARY ARTS (BHA 301)	1. Origins of Indian Food 2. Menu Planning 3. Indenting 4. Equipments 5. Airline Catering 6. Sea Catering 7. Maharashtrian Cuisine.
2	BANQUET OPERATIONS (BHA 303)	1. FUNCTION CATERING 2. ROOM SERVICE
3	ROOMS DIVISION MANAGEMENT-I (BHA 305)	Unit 1- Management Functions- a) Cycle b) Planning c) Establishing Rule of thumb d) Hubbarts formula e) Market condition approach f) Forecasting- i. Importance ii. Factors iii. Forecast formulae (% of walk-ins, stayover, overstay/ extended stay, understay/ early departure, no-shows) iv. Forecast forms Unit 2- Budgeting- a) Budget process (Factors affecting budget planning) b) Types of budget c) Budgeting cycle d) Advantages & disadvantages of budgets e) Preparing the rooms division budget (Forecasting revenue, Estimating housekeeping expenses, Relining budgets & budgetary control)
4	FACILITY MANAGEMENT (BHA 307)	Unit 1: INTRODUCTION TO FACILITY MANAGEMENT- Unit 2: FACILITY MAINTENANCE-

	RETAIL MANAGEMENT (BHA 308)	Unit 1 INTRODUCTION TO RETAIL MANAG. - Defination and career opportunities in retail - Evalution of the retail industry - Principles of retail mang.] - Types of retail: Organized & Unorganized Sector - Emerging trends - Present retail environment - Hierarchy of large and small retail oulets - Daily operations in a retail store - Duties & resposibilites of retail staff Unit 2: FORMATS OF RETAIL: - Introductin - Retailer Characteristics - Retail formats i: Store-based II: Non-store based. III:Web-Based - Major Brands and their business evaluation - General Merchandise - Computerized report operation: Various formats within store retailling
5	FOOD SCIENCE, NUTRITION & HYGIENE (BHA 309)	Chapter 1&2 - DEFINITION AND SCOPE OF FOOD SCIENCE- a) Inter-relationship with food chemistry b) food microbiology & food processing c) Constituents of food: i. True Solution ii. Suspension iii. Colloids d) Types of Colloidal systems in food: i. Sol ii. Gel iii. Emulsion iv. Foam v. Solid Foam or Suspension vi. Aerosol Chapter 3- Carbohydrates Chapter 4- Proteins (till classification of Proteins)
6	BUSINESS COMMUNICATION (BHA 310)	Unit 1 Organizational Communication Unit 2 Effective Writing
7	HOTEL ACCOUNTING SKILLS (BHA 311)	- Basic Concepts (theory) - Journal (sum & theory) - Ledger (theory) - Trial Balance (sum- segregation of Dr & Cr and Theory)

5TH SEM BSC

SR NO.	SUBJECT	SYLLABUS
1	INTERNATIONAL CUISINE-I (BHA 501)	1. Japanese cuisine 2. Bread Faults and remedies 3. Cake Faults and remedies 4. Gluten Developments in Quick Bread 5. Flour and Dough Additives and treatments
2	ADVANCE FOOD & BEVERAGE MANAGEMENT I (BHA 503)	Unit 1: REVENUE CONTROL- a) Cost (Elements & Classification) b) Labor Control - Establishing Standard Staffing Guideline, Preparing work schedule, Analyzing labor cost c) Costing, Pre & Post P&L Unit 2: FOOD & BEVERAGE CONTROL- a) Different types of bar licenses b) Purchasing c) Receiving d) Storing e) Issuing f) Production Control g) Standard Recipe h) Standard portion size i) Bar frauds j) Books maintained k) Beverage control l) Volume forecasting m) Bin card n) Meat tag
	ROOMS DIVISION MANAGEMENT-II (BHA 505)	Unit 2: INTRODUCTION TO INTERIOR DECORATION- a) Role of Interiors in guest satisfaction b) Elements and Principles of Design c) Selecting Colours schemes for different areas of a hotel – Dimensions of colours, Prang colour system, Colour scheme & Emotional Effect of Colours. d) Lighting in Interiors- Direct, indirect, semi direct, incandescent fluorescent light, architectural and non-architectural lighting, lighting different areas. Unit 3: STORE MANAGEMENT & CONTRACT MANAGEMENT a) Indent- Purchase- Storage- Issue Records – Purchase Principles, Types of purchasing, Purchase cycles, store management, issuing of linen, laundry, guest room supplies, Record keeping. b) Pest control Management – Identify the pests, Areas of infestation in the hotel, Prevention & Treatment, c) Outsourcing/contract services/ Vendor Management- Need, types of outsourced jobs, Steps guidelines involved when

		hiring on contract, Pricing, Contract clauses, Annual Maintenance Contract
4	FACILITY PLANNING (BHA 507)	Unit 1: HOTEL STAR CLASSIFICATION AND GUIDELINES Unit 3: DESIGNING AND PLANNING OF ROOMS DIVISION – (Till Porch area of FOH) T
5	FINANCIAL MANAGEMENT (BHA 508)	1. UNIT 1- Introduction to Financial Management 2. UNIT 2 – Financial Statements and Analysis
6	FUNDAMENTALS OF MARKETING SKILLS (BHA 509)	Unit 1: INTRODUCTION TO MARKETING - Marketing - Marketing vs. Sales - Evolution of Marketing Concept - Role of Marketing in an Organization - Core concepts of marketing skills: Need, Want, Demand, Product, Service, and Experience, Exchange, Transaction, and Relationship, Customer Value and Satisfaction - Value Exchange Process: i. Barriers in Value Exchange, ii. Role of Marketing in Value Exchange, iii. Marketing Mix: 4 Ps of Marketing + 3 Extended P's - Types of Goods, Meaning of Goods, Goods vs. Services Unit 2: MARKETING ENVIRONMENT 5 Cs: Customer, Company, Competitor, Collaborator, Context - PESTEL - SWOT
	FUNDAMENTALS OF MANAGEMENT SKILLS (BHA 510)	❖ Unit 1: MANAGERS AND MANAGEMENT ➤ Manager ➤ Roles of management ➤ The importance of studying management ➤ The systems approach ➤ The contingency approach ➤ Foundation of planning: Defining planning, planning in uncertain environments, Types of plans (Specific plans, Standing plans) ➤ Organizational strategy

		❖ Unit 2: PLANNING TOOLS AND TECHNIQUES ➤ Assessing the environment- Forecasting, Benchmarking, Budgets ➤ Tactical planning tools- Scheduling, Break-even analysis, Queuing theory ➤ Foundations of decision-making process- Certainty, Risk Uncertainty ➤ Decision making styles ➤ Making decisions in groups- Brainstorming, Electronic meetings
--	--	---