SEMESTER I

MANAGE	MANAGEMENT FUNCTIONS AND BEHAVIOUR	
(04 Credits)		
Unit-1	ROLE OF A MANAGER	
	Task of a Professional Manager	
	Responsibilities of a Professional Manager	
	Management Systems and Processes	
	Managerial Skills	
Unit-2	DECISION MAKING	
	Organisational Context of Decisions	
	Decision Making Models	
	 Decision Making – Techniques and Processes 	
	Management by Objectives	
Unit-3	ORGANISATIONAL CLIMATE AND CHANGE	
	 Organisational Structure and Managerial Ethos 	
	 Management of Organisational Conflicts 	
	Managing Change	
Unit-4	ORGANISATION STRUCTURE AND PROCESSES	
	Organisational Structure and Design	
	Managerial Communication	
	Planning Process	
	Controlling	
	Delegation and Inter-department Coordination	
Unit-5	BEHAVIOURAL DYNAMICS	
	Analysing Interpersonal Relations	
	Leadership Styles and Influence Process	
	Group Dynamics	

Workshops & Seminars:

- Stress management, yoga and meditation
 Seven habits of highly effective people-Stephen Covey
 Business manners and etiquette
- Public speaking and presentation skills
- Intellectual capital

II	INFORMATION TECHNOLOGY FOR HOSPITALITY MANAGER	
(04 Credits)		
Unit-1	MANAGERIAL APPLICATIONS OF COMPUTERS	
	Spreadsheet Software and Managerial Applications	
	Computer and Management Functions	
	Computer Based Financial Systems	
	Computer Based Inventory Systems	
	Computers in Human Resource Management	
Unit-2	COMPUTERS AND DECISIONAL TECHNIQUES	
	Operations Research and Management Decision Making	
	Linear Programming – Problem Formulation and Graphical	
	Method	
	Linear Programming – The Simplex Method	
Unit-3	ADVANCED DECISIONAL TECHNIQUES	
	Transportation Models	
	Assignment Models	
	• PERT/CPM	
Unit-4		
	MANAGEMENT INFORMATION SYSTEM	
	An MIS Perspective	
	Information Needs and its Economics	
	Management Information and Control Systems	
Unit-5		
	SYSTEMS ANALYSIS AND COMPUTER LANGUAGES	
	System Analysis and Design	
	Computer Programming	
	Programming Languages Application	

Workshops & Seminars:

- Impact of Technology Revolution in Hotel & Food Service Industry
 Revenue Optimisation through Technology Convergence

- PERT/CPM Application in Hotel Projects
 Future Technological Trends in Hospitality Sector

HOSPITALITY MANAGEMENT	
	(04 Credits)
Unit-1	FOOD & BEVERAGE SERVICE MANAGEMENT
	Managing quality in Food & Beverage Operations
	Food & Beverage Business
	\Rightarrow Dining Market and eating market
	\Rightarrow Casual upscale dining
	\Rightarrow Eating market dynamics
	\Rightarrow Demand and supply forces shaping food service industry
	\Rightarrow Changing composition of population and other
	demographic factors / Workforce availability and diversity /
	Factors – cyclical business, competitive business, capital
	intensive business, growth business
	 Food & Beverage product cost and pricing strategies
	Budgeting and revenue control and optimization
	Management of various catering operations
	\Rightarrow Trends in catering operations/Financial policies/ Marketing
	policies/Catering policies/Control & performance measures
	Issues facing Food & Beverage Service industry
	\Rightarrow Consumer concerns/Nutrition/Junk food Alcohol & Dining/
	Managing waste
Unit-2	ACCOMMODATION MANAGEMENT
	Customer Relationship Management
	⇒ CRM & Hospitality defined / Customer expectations / Service Delivery / Wow factor / Future trends in service delivery
	Market Segmentation
	 Pricing Strategies
	Distribution Channels
	 Management of various lodging properties
	\Rightarrow Trends in lodging properties/Financial policies/Marketing
	policies/ Operations policies/Performance measurements
Unit-3	SAFETY/SECURITY/ENERGY CONSERVATION IN HOTELS
	Safety standards in hotels
	Sanitation requirements
	Security systems in hotels
	 Role of technology in managing safety, security and energy
	 Energy conservation norms for hotels

	Environmental concerns relating to hotel industry
	Social Responsibility
Unit-4	HOSPITALITY ENTREPRENEURSHIP
	Site selection economics
	Strategic management of a new venture
	Licenses and Permits
	⇒ Municipal/Police/Fire/Excise/Others
Unit-5	LAWS AND STANDARDS RELATED TO HOSPITALITY BUSINESS
	Hotel & Catering Industry – A legal perspective:
	Need for laws and regulations in Hotel & Catering Industry
	International Conventions in hospitality industry
-	Understanding Laws & Procedures
	\Rightarrow Shops and Establishment Act
	\Rightarrow Franchising
	\Rightarrow Hazard Analysis and Critical Control Point (HACCP)
	\Rightarrow The Apprentices Act, 1961
	\Rightarrow The Employment Exchanges Act, 1959
	\Rightarrow Cyber Laws – Introduction to information technology law/ cyber
	space law / privacy rights / current topics in IT Law; on-line
	access to justice / High Technology Litigation
	\Rightarrow Trademarks, patents and copyrights laws – Trademarks
	Standards:
	Star Classification of Hotels in India
	• ISO
	• Euro
	• BIS

- Seminars & Workshops:
 Customer Relationship Management
 Total Quality Management in Service Sector
 Ecological Impact of Hospitality Ventures (case study)
 Brand loyalty (Case Study)

	PROPERTIES DEVELOPMENT AND PLANNING (06 Credits)	
Unit-1	 DEVELOPMENT OF TOURISM DESTINATION/ HOSPITALITY FACILITY, Types of tourist destination – Resort/Religious/Heritage/ Eco- Health/Business/Amusement Park Types of Hospitality facilities at a tourist destination Hotels – Shopping Arcades / Restaurants – Tour Guides / Transport – Special Kit for safety at resorts 	
Unit-2	 ROLE AS AN INCOME - PRODUCING COMPONENT OF BUSINESS Convention & Group Sales MICE (Meetings, Incentives, Conferences, Exhibitions/ Expositions) Trade Shows / Exposition Management Telecom Forex Income for local artisans, workers Tour Operations 	
Unit-3	 TECHNICAL REQUIREMENTS AS ESTABLISHED BY LAW AND NEED Project selection Feasibility Report Constitution of the Establishment – Type of Business i.e. Sole Proprietorship, Partnership, Companies etc. Specific Clearances – Land Conversion, Building Approval, Trade Licenses (essential licenses/permits etc.) Infrastructure requirements – specific clearances from civic bodies Financial Assistance/Aid Fire Safety Pollution Control Board – Norms/Requirements/Ecotel Norms 	
Unit-4	 FACILITIES DESIGN & ANALYSIS Overview of Project Design Design Consideration – Architectural, Building, etc. Systematic Layout Planning – Flow of Guest/Staff Movement – Diagrams Analysis of Areas – Operational, Functional, Administrative Design of Areas – Overview, Cost Considerations 	

	Star Classification Criteria – Committees & Composition thereof – State/Centre	
	 Facilities Design for other Hospitality Areas e.g., Hostels, Hospitals, Industrial Canteens, Flight Services (including costs & controls) 	
Unit-5	ENTERTAINMENT MANAGEMENT	
	Holiday Package – Indoor Games	
	Room Package	
	Adventure Sports	
	Night Club/Disco	
	Landscaping for Sports	
Unit-6	RESORT MANAGEMENT	
	Type of Resort	
	• Marketing the Resort – Publicity/Time Share/Tourism	
	Development	
	Staff Management – Contract/Seasonal/Outsourcing	
	Franchise/Group/Ownership	
	Sources of Funds	
	Dual Rates (Peak/Off)	
	Menu Management	
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Unit-7	OUTDOOR RECREATION PLANNING
	 Sports (Area, Type, Trainees)
	 Trekking (Guide, Expert)
	 Medical Facility – first-aid/Doctors
	Transportation to picnic/sites
	Approved Travel Plans
Unit-8	
	EVENT MANAGEMENT
	Event Planning
	Event Marketing
	Sponsorship Deal
	Space Promotion
	 Facilities – Equipment/Lighting/Fire Safety
	Seating/Stall/Layout
	Programme Planning Management
	Financial Management of Events
Unit-9	THERAPEUTIC RECREATION & LEISURE FOR OLDER ADULTS
	AND SPECIAL POPULATIONS
	Dietetics

•	Ayurvedic Treatments Herbal Oil Baths/SPA/Mud Baths/Aroma Therapy/Healing Treatment
•	Holistic Healing for Stress Management Indoor Recreation
•	Sight Seeing Tours
•	Water Sports
•	Toning & Treatment

Workshops & Seminars:

- EntrepreneurshipVenture Capital
- Pollution Control
- Facility Design & Planning
 Green Hotel Concepts

Students will have assignments to prepare the programme documentation for a new hotel or one undergoing major refurbishment.