

# **Key Indicator – 1.3 Curriculum Enrichment** (50)

1.3.1 Institution integrates cross-cutting issues relevant to Professional Ethics, Gender, Human Values, Environment & Sustainability and other value framework enshrined in Sustainable Development goals and National Education Policy – 2020 into the Curriculum

(15)

Criterion 1 – Curricular Aspects (150)



### MAPPING EMPLOYABILITY, ENTREPRENEURSHIP, SKILL DEVELOPMENT



S.No	Course Code	Course Title	Employability, Entrepreneurship, & Skill Development	Activities addressing issues related to gender, human values/environment sustainability	Course Objectives
1	20BHM-0FP11C	Initiation to Cooking & Hygiene Practices	Employability, Entrepreneurship, & Skill Development	Events like world bread day, CrispWave: Combi Oven Mastery	Familiarize students with the basics of food production and kitchen management and Develop an understanding on basic operations of a professional kitchen with regards to safety procedures and hygiene.
2	20BHM-0FB11C	Food and Beverage Service Fundamentals & Environment	Employability, Entrepreneurship, & Skill Development	Event - magic of mocktails	Familiarize students with the growth of catering and F& B organizations and Develop an understanding on food service areas & equipment.
3	20BHM-0FO11C	Front Office Professional Culture – I	Employability, Entrepreneurship, & Skill Development	Guest Lecture on latest trends in Front office operations	Develop an understanding of the basic concepts of hospitality and front office department of hotels and introduce the students to the basic functions of front office department, required skills and competencies fo a successful front office professional
4	20BHM-0AO11C	Professional Practices in Accommodation Operations -i	Employability, Entrepreneurship, & Skill Development	"Minimilist Makeover"- International Housekeeping Week Celebration	Examine the various aspects of housekeeping in a lodging industry from cleanliness, hygiene and maintenance to aesthetic upkeep of the property and Compare the various cleaning techniques and equipment's used in cleaning in hotel operations and list the various duties and responsibilities of Housekeeping staffs in hotel operations
5	24BHM-0CF11L	Computer Science Fundamentals - I	Employability, Entrepreneurship, & Skill Development	Workshop on art of Presentations	Familiarize the students to the world of computers and information technology and Develop the basic knowledge on fundamentals of word and Excel.
6	248HM-0P811L	Industry Connect- Practices of Bakery Business	Employability, Entrepreneurship, Skill Development & Gender	Visits to Various bakery like Theobroma, and 5 star hotel bakeries	Familiarise students with the Baking Business and Create classic & modern products in bakery.
7	208HM-0FR11L	French – I	Skiil Development	Workshop on Gen-Z Learner's Mania	Facilitate the learner with the nuances & peculiarities of French language and Familiarize the students with the formation of simple sentences in the affirmative, negative and in the interrogative forms.
8	21BHM-0SM11T	Sales & Marketing	Skill Development	Guest Lecture on Evaluating competition and industry trends	Introduce the basic concepts of sales and consumer behavior in the hospitality industry and Develop an understanding of marketing Strategies used in Hotel Industry
9	EVS2111	Environmental Studies	Environment and Sustainability	Environment and Sustainability	The course focuses on ecological literacy i.e. demonstrate an awareness, knowledge, and appreciation of the intrinsic values of ecological processes and communities and sustainability i.e. demonstrate an integrative approach to environmental issues with a focus on sustainability.
10	208HM-0FP12C	Culinary Arts & Nutrition – I	Employability, Entrepreneurship, & Skill Development	Events like world bread day, CrispWave: Combi Oven Mastery	Familiarize students with the kitchen Organization and Section layouts and develop an understanding on pastry, flour, Egg & Dairy Products and Storage & Control Procedures.
11	20BHM-0FB12C	Food & Beverage Restaurant Practices & Wine Vintage	Employability, Entrepreneurship, & Skill Development	Event - magic of mocktails, PureExtract: Distillation Workshop, Savor the Sip: An Exclusive Wine Tasting Masterclass	Provide students with the knowledge and skills neccessary as food and beverage service personnel and Provide an opportunity for students to apply their knowledge and skill of food and beverage service operations in an Industrial Housefully set-up
12	20BHM-0FO12C	Front Office Professional Culture-II ·	Employability, Entrepreneurship, & Skill Development	Visit to praxis for Opera Workshop	Develop knowledge and understanding various front office Functions and understand forms & formats and standard operation procedures used in Front office departments
13	208HM-0AQ12C	Professional Practices in Accommodation Operations - II	Employability, Entrepreneurship, & Skill Development	"Minimilist Makeover": memational riou ekeeping Week Celebration	familiarize the students with housekeeping sub departments and their operations and Guiline the importance of housekeeping sections and its role in Hotel Housekeeping.

20BHM-0MG12T 20BHM-0FR12L 21ENG11 20BHM-0FP21C/ 20BHM-0FP22C	Management-i  French – II  Communication In English  Culinary Arts & Nutrition-II	Employability, Entrepreneurship  Skill Development  Skill Development  Employability, Entrepreneurship, & Skill Development	workshop on balance sheet  visit to French Audio-visual library and artistic cafe at  Alliance Francaise  Workshop on Group discussion	management.  Develop an understanding of the key functions and role of Human Resources and introduce the students to the knowledge and skill required to perform core management functions such as Planning, Organizing, and Decision-Making Processes in International Human Resource Management.  Facilitate the learner to learn and absorb the peculiarity of French qualifying adjectives and Learn the plural forms of some special nouns.  Develop the ability to communicate effectively in English through regul practice in four language skills i.e. Reading, Listening, Speaking and Writing and Enhance knowledge of grammatical system of English language and explication of literary texts.
21ENG11 20BHM-0FP21C/ 20BHM-0FP22C	Communication In English	Skill Development	Alliance Francaise	qualifying adjectives and Learn the plural forms of some special nouns.  Develop the ability to communicate effectively in English through regul practice in four language skills i.e. Reading, Listening, Speaking and Writing and Enhance knowledge of grammatical system of English:
:08HM-0FP21C/ :08HM- 0FP22C	· ·		Workshop on Group discussion	practice in four language skills i.e. Reading, Listening, Speaking and Writing and Enhance knowledge of grammatical system of English:
20BHM- 0FP22C	Culinary Arts & Nutrition-II	Employability, Entrepreneurship, & Skill Development		
			Events like world bread day, CrispWave: Combi Oven Mastery	Develop knowledge and interest in the science and art of Indian cuisine with emphasis on different regional cuisine, Indian spices, masalas, ethnic eating traditions and Indian Cooking, Develop understanding on principles of menu planning and indenting and familiarize with Differen Cuts of Meat, Beef, pork & Chicken.
OBHM-OFB21C/ 20BHM-OFB22C	8eer, Spirits & Liqueurs	Employability, Entrepreneurship, & Skill Development	Savor the Sip: An Exclusive Wine Tasting Masterclass Infusions of Refinement: Exploring the World of Fine Teas	Develop knowledge and understand about Alcoholic Beverage, manufacturing techniques and the service and familiarize students with the basics of beer, spirits and liqueurs.
OBHM-ORD21C/ 20BHM-ORD22C	Room Division Managerial Experience	Employability, Entrepreneurship, & Skill Development	"Minimilist Makeover"- International Housekeeping Week Celebration	Explore the Concepts of Front Office organization, operational and managerial procedures in a front office and develop understanding on Interior decoration and its concept.
0BHM-0DM21T/ 0BHM-0DM22T	Disaster <b>Ma</b> nagement		Environment and Sustainability	The purpose of this course is to Understand the nature and classificatio of Disasters and Analyze the role of Government and NGO in partnering for Disaster Management.
08HM-0FC21T/ 20BHM-0FC22T	Food & Beverage Control	Employability, Entrepreneurship	Event - magic of mocktails, Brewed Bliss: A Journey into Coffee Artistry	Familiarize the students with fundamentals of Food & Beverage Control and tools and techniques used in taking decisions in operating and controlling the Food & Beverage outlets and Develop knowledge and understanding on various Food and beverage outlet in hotels and their operations.
1BHM-OHR21T/ 21BHM-OHR22T	Human Resource Management-I	Employability	Workshop on CV building	Develop an understanding of the key functions and role of Human Resources and Introduce the students to the knowledge and skill required to perform core management functions such as Planning, Organizing, and Decision-Making Processes in International Human Resource Management.
0BHM-0CC21T/ 20BHM-0CC22T	Introduction to Cost Control	Entrepreneurship & Employability	Guest Lecture on Inventory and Procurement Process and Procedure	Defend the need for management cost control directives in every department in hospitality; particularly in food & beverage, labor & operations and familiarize the students with the importance of Budgets and benchmarking results in the field of hospitality.
08HM-0FR21L/ 208HM-0FR22L	French – III	Skill Development	visit to French Audio-visual library and artistic cafe at Alliance Francaise	Facilitate the learner to absorb more of the vocabulary of general daily use – seasons, months etc. vocabulary on invariable words and Be bette equipped to use the language for conversation
0BHM-0ET31T/ 20BHM-0ET32T	*Environmental & Tourism Economics	Employability, Entrepreneurship Environment and Sustainability	Celebrated World Tourism Day	Introduce the students to key principles of Tourism Economics and familiarize them with too ism products, their characteristics and types.
OBHM-OFB31C/ POBHM-OFB32C	*Worldwide Wine Fundamentals and Pairings	Employability, Entrepreneurship & Skill Development	Event - PureExtract: Distillation Workshop, Savor the Sip: An Exclusive Wide Tasking Malterel ass	Provide tudents with the knowledge and skills necessary to perform the still duties required of food and beverage service professional & a wine sommelier and provide an opportunity for students to apply their howledge and skill diffusiology by preparing cocktails and mocktails
110000000000000000000000000000000000000	BHM-ODM21T/ BHM-ODM22T  DBHM-OFC21T/ DBHM-OFC22T  BHM-OHR21T/ JBHM-OCC21T/ JBHM-OCC22T  JBHM-OFR21L/ JBHM-OFR22L  JBHM-OFR21L/ JBHM-OFR22L  BHM-OFR31T/ JBHM-OET31T/ JBHM-OET31T/	BHM-0DM22T  Disaster Management  Food & Beverage Control  Disaster Management  Food & Beverage Control  Disaster Management  Food & Beverage Control  Disaster Management  Front Disaster Management	BHM-0DM22T  Disaster Management  BHM-0DM22T  Food & Beverage Control  Employability, Entrepreneurship  BHM-0FC22T  Human Resource Management-I  Employability  Employability  Employability  Employability  BHM-0CC21T/  Introduction to Cost Control  Entrepreneurship & Employability  BHM-0FR21L/  BHM-0FR21L/  French - III  Skill Development  BHM-0F33T7  *Environmental & Tourism Economics  Employability, Entrepreneurship Environment and Sustainability  BHM-0F33T7  *Environment and Sustainability	BHM-0DM21T/ BHM-0DM21T/ BHM-0DM22T  BHM-0PC21T/ BHM-0FC21T/ BHM-0F

28	20BHM-0FS31T/ 20BHM-0FS32T	*Food Science & Nutrition	Employability, Entrepreneurship & Gender	Panel discussion with Nutritionist on Women Health	Develop an understanding on changes occurring in food during cooking, identify / select the suitable and specific use of Carbohydrate, Protein, Fats, Minerals and Vitamins and Understand the basic concept of a balance diet, and apply the knowledge of recommendations and guidelines for the preparation or consumption of a balance meal or diet
29	20BHM-0MG31T/ 20BHM-0MG32T	*Management II	Employability, Entrepreneurship	Workshop on learning basic financial skills	Introduce the students to financial activities of a company and their relation with each other and Familiarize them with concepts of management in order to estimate the financial profitability of the company.
30	24BHM-0CF31L/ 24BHM-0CF32L	* Computer Science Fundamentals - II	Skill Development	Workshop on art of Presentations	Develop the knowledge of the basics of MS Excel and Familiarize the students with the functions & additional features of MS Excel.
31	20BHM-0CE31T/ 20BHM-0CE32T	*Current Events & Legal Culture in Hotel	Eentrepreneurship & Gender	Guest Lecture on Importance of Posh	Introduce the students to different acts and licenses concerning hotels and make the students understand laws pertaining to hotel operations
32	20BHM-0FR31L/ 20BHM-0FR32L	*French ~ IV	Skill Development	Visit to french Embassy	Facilitate the learner to enhance the usage of vocabulary – especially of the daily life and Understand the technicalities of the usage of adjectives
33	20BHM-0MK31T/ 20BHM-0MK32T	*Marketing II	Skill Development	Workshop on e-commerce	Introduce the students to basic concepts of marketing business environment, consumers and markets and to develop a feel of the marketplace and familiarize them with marketing strategies, environment and related concepts
34	208HM-0HR31T/ 208HM-0HR32T	*Human Resource Management II	Employability	Guest lecture on Interview skills	Introduce the students to the concepts, methods and processes of management and Familiarize them with the training methods and importance of performance appraisal and Employee motivation
35	208HM-0OC31L/ 208HM-0OC32L	*Oral Communication	Gender Sensitization , Skill Development	Workshop on Healthy Communication	Facilitate the learner with the basic mechanics of reading and writing skills and at the same time incorporating the concept of creative thinking and self-motivation and enhance the students' over all communicative and behavioral competence.
36	20BHM-0FP41C	Advanced Culinary Operations	Employability, Entrepreneurship, & Skill Development	Events like world bread day, CrispWave: Combi Oven Mastery	Develop knowledge and understanding on various International Cuisine and bakery and confectionary items and Develop understanding on new products and research development
37	20BHM-0FB41C	Advanced Food & Beverage Service	Employability, Entrepreneurship, & Skill Development	Brewed Bliss: A Journey into Coffee Artistry,	Provide students with the knowledge and skills necessary to perform the daily duties required of food and beverage service personnel and provide an opportunity for students to apply their knowledge and skills of food and beverage operations in a practical training situation.
38	20BHM-0AO41C	Accommodation Management	Employability, Entrepreneurship, & Skill Development	"Minimilist Makeover"- International Housekeeping Week Celebration	Develop knowledge and understanding on functions and records of housekeeping department and develop understanding on housekeeping budgetary controls and processes involved
39	218HM-ORE41T	Research in Hospitality	Employability, Entrepreneurship, & Skill Development	Seminar on New Trends in Research	Equip the students with latest and necessary field techniques and to build a necessary statistical acumen among them and familiarize them with tools and forms of Research
40	20BHM-0RM41T	Revenue and Yield Management	Employability, Entrepreneurship, & Skill Development	Guest lecture on How Yield Management Software Works for Hotels.	Requirements and conditions of revenue management and pricing, approaches to demand estimation and forecasts capacity and price based revenue optimization models and extending revenue management models using state of the art literature
41	208HM-0FR41L	*French V	Skill Development	Guest Lecture on Culinary French	Facilitate the learner to equip himself with the vocabulary of the parts of the face and be bytter equipped to freely use this vocabulary in the face and pression and in composition
42	208HM-0FD41T	Facility Management, Planning & Design	Entrepreneurship	Workshop on Health and safety compliance	Develop knowledge and interest in the planning phase of the Hotel Operations including designing, facilities needed, HVAC system etc and Familiarize them with the procedures and planning of a 5-star hotel itch in the procedures and planning of a 5-star hotel itch in the procedures and planning of a 5-star hotel itch in the procedures and planning of a 5-star hotel itch in the procedures and planning of a 5-star hotel itch in the procedures and planning of a 5-star hotel itch in the procedure in the procedure in the procedure in the planning phase of the Hotel Operation in the planning phase of the Hotel Operation in the planning phase of the Hotel Operation in the Hotel Operation

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43	21BHM-0EE41T	Entrepreneurship Essentials	Entrepreneurship, gender	Guest lecture on Business Model Generation Women Enterpreneurship Fare	Develop knowledge and attitude among young entrepreneurs and introduce them to the process of Starting & running their own entrepreneurial startups and familiarize them with the market strategies and ways to raise capital through extensive market surveys and case studies.
44	208HM-0FP42L	Food Presentation and Styling	Employability, Entrepreneurship, & Skill Development	Presentations on Garnishing & Plating Course	Introduce students to the importance of food presentation and Familiarize students with latest food styling trends and presentation styles
45	20BHM-0FB42C	Food & Beverage Management	Employability, Entrepreneurship, & Skill Development	Event - magic of mocktails	Provide students with the knowledge and skills neccessary as food and beverage service personnel and provide an opportunity for students to apply their knowledge and skill of food and beverage service operations in an Industrial Hospitality set-up.
46	208HM-0TX42T	*Taxation	Employability	Guest Lecture on GST	Develop knowledge and equip students with application of principles and provisions of Income-tax Act, 1961 and familiarize them with recent changes in taxation rules in respect of hospitality industry.
47	21BHM-0FO42C	Hotel Front Office Management	Employability, Entrepreneurship, & Skill Development	Gust Lecture on Property Management System	Explore the Concepts of Front Office organization, operational and managerial procedures in a front office and Develop an understanding on Forecasting and Budgeting Concept.
48	20BHM-0FR42L	*French VI	Skill Development	Visit to french Embassy	Facilitate the learner to judge and compare the vocabulary of general daily use with the Indian context and be better equipped to freely use this vocabulary in comprehension, expression and in composition
49	20BHM-0MM42T	*Multicultural Management & Geopolitics	Environment and Sustainability Human Values Professional Ethics	Guest Lecture on Ethical Consideration in Hospitality Industry Event- World Tourism day (Green Wall)	The purpose of this course is to Develop understanding on cultural notions and their consequences on managerial situations and Familiarize them with tools and cultural determinants in order to approach differences and manager an international team
50	21BHM-0NM42T	Negotiation Mastery	Employability, Entrepreneurship, & Skill Development	Guest Lecture on different negotiation tools	Develop knowledge and interest in sales Negotiations and familiarize them with purchasing objections and how to deal with Negotiations









20BHM-0MM42T	Multicultural Management & Geopolitics	L	Т	P	C
Version 1.0		2	0	0	2

Course Objectives- The purpose of this course is to:

- 1. Develop understanding on cultural notions and their consequences on managerial situations
- 2. Familiarize them with tools and cultural determinants in order to approach differences and manager an international team

Course Outcomes- On completion of this course, the students will be able to:

- **CO1** Define Internationalization and understand the global outreach of the hotel functions.
- CO2 Construct management models for Cultural diversity
- CO3 Understand the cultures and management throughout the world.
- CO4 Define and explain geopolitics and Current economic and political equilibrium
- CO5 Analyze the current risk involved in the geopolitics.

#### Pedagogy-

The course will be taught in an interactive manner. The concepts shall be mostly shared through slides, video clips as required and further reinforced through individual or group activities such as role plays, exercises, games, case discussions, presentations etc. & aimed to equip students with skills to apply the theoretical knowledge in Real practical situations. They will also be required to work on field projects. Students are especially encouraged to read hotel management news and articles and research papers to not only acquire a better understanding but also to be well informed of the current business scenario and its challenges and possible solutions.

Course content -

Total Lecture hours (14X2= 28)

#### Unit I: Definitions

6 Lecture hours

- The interest of multicultural aspects in hospitality industry jobs
- Internationalization and global outreach of hotel functions

#### Unit II: Management models for cultural diversity

- Cultural pluralism as an undesirable situation
- Cultural pluralism as a managed situation
- The Edward T. Hall Theory
- Explicit and implied messages
- Flexible time / monochromic time

6 Lecture hours

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• The need for personal space

#### Unit III: Managing a multi-cultural team

6 Lecture hours

- Taking contextual elements of others into account
- Limitations of elements and complexity of models
- The decision-making process
- Persuasion, Resume, Compromise, Deduction, Implementation
- Cultures and management throughout the world
- Anglo-Saxon countries
- Southern and Northern Europe including Germany
- Latin America (Brazil and a Spanish speaking country)
- African countries (A country from Northwest Africa and a country from Sub-Saharan Africa)
- Asian countries: Japan, China and a country from South-Eastern Asia

#### **Unit IV: Geopolitics**

6 Lecture hours

- Definitions
- What is geopolitics?
- Role played by States
- Role played by NGOs
- Role played by interstate organizations
- The world today
- Current economic and political equilibrium and disequilibrium
- China: Its dream of the future
- Decline of the United States and Europe
- Role played by oil rich monarchies
- Return of Iran on the international scene

#### Unit V: NGO Visit Case study/ Social Work

4 Lecture hours

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#### Text books

- Clarcke D, (2010), Empires of oil in Barbarian Worlds, Profile books.
- Das T, Mathur C, Richter F-J, (2014), India Rising: Emergence of a New World Power, Marshall Cavendish Editions
- Ribeiro L, (2015), Social, Political and Cultural Challenges of the BRICS, Langaa RPCIG

#### References:

- Moran R, Harris P, Moran S, (2007), Managing Cultural Differences, Global Leadership Strategies for the 21st
- Century, Taylor & Francis.
- Thomas D, (2016), The Multicultural Mind, Berrett-Koehler Publishersant University





Hogan C, (2007), Facilitating Multicultural Groups, Kogan Page

Modes of Evaluation: Assignment/ Class Presentation/ Written Exam

MID SEMESTER EVALUATION (40)						
Mid Semester Examination	Quiz(s)/ Presentation (s)	Assignment(s)	Total			
15	15	10	40			

END SEMESTER EXAMINATION (60)

Theory (60)

PSO1	Demonstrate Core Technical, Conceptual and Analytical Hospitality
	Skills.
PSO2	Apply the knowledge and skills gained through experiential learning,
	Industry Immersion Courses and International Linkages in the live
	hospitality Environment.
PSO3	Demonstrate Strategic Implementation of concepts and theories to
	Sustain & Grow in the challenging field of Hospitality & Tourism.
PSO4	Implement and Undergo critical analysis of management styles and
	strategic thinking required to succeed in the hotel management field.

Relationship between the Course Outcomes (COs) and Program Specific Outcomes (PSOs)

PSO1	PSO2	PSO3	PSO4
M	M	Н	L
Н	Н	L	M
M	L	Н	Н
M	Н	Н	L
M	M	L	Н
	M H M M	M M H H M L M H	M M H H L M L H M H H

H- High M- Medium L-Low Sector-35, Gurugra h





Relationship between the Course Outcomes (COs) and Program Outcomes (POs)

Mappi	ng between COs and POs	/
	Course Outcomes (COs)	Mapped Programme Outcomes
CO1	Define Internationalization and understand the global outreach of the hotel functions.	PO6, PO7, PO8, PO10
CO2	Construct management models for Cultural diversity	PO6, PO7, PO8, PO10, PO11
CO3	Understand the cultures and management throughout the world.	PO4, PO6, PO7, PO8, PO10, PO11
CO4	Define and explain geopolitics and Current economic and political equilibrium	PO4, PO6, PO7, PO8, PO10, PO11
CO5	Analyze the current risk involved in the geopolitics.	PO6, PO7, PO8, PO10

PO Keywords	Knowledge & Expertise of Hotel Business	Research	Information & Digital Literacy	Problem Solving	Communication & presentation skills	Behavioral Skills, Teamwork and Leadership	Globalization	Ethical, Social and professional understanding	Employability, Entrepreneurship	Lifelong Learning	Organizational Behavior	Finance & Marketing
COURSE OUTCOMES	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO1						L	Н	M		Н		
CO2						L	Н	M		Н	Н	
CO3				Н		L	Н	M		Н	Н	
CO4						L	H	M		Н	Н	
CO5				Н		L	Н	M		H		

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H- High M- Medium L-Low





21BHM-0NM42T	Negotiation Mastery	L	T	P	C
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Course Objectives- The purpose of this course is to:

- 1. Develop knowledge and interest in sales Negotiations.
- 2. Familiarize them with purchasing objections and how to deal with Negotiations

Course Outcomes- On completion of this course, the students will be able to:

CO1 Explain the needs, motivation, stakes & interest.

CO2 Generate value through advance negotiation skills.

CO3 Develop Commercial Negotiation model.

CO4 Negotiate effectively within groups and organizations

CO5 Understand & Apply the knowledge and skills of negotiation through case studies

#### Pedagogy-

The course will be taught in an interactive manner. The concepts shall be mostly shared through slides, video clips as required and further reinforced through individual or group activities such as role plays, exercises, games, case discussions, presentations etc. & aimed to equip students with skills to apply the theoretical knowledge in Real practical situations. They will also be required to work on field projects. Students are especially encouraged to read hotel management news and articles and research papers to not only acquire a better understanding but also to be well informed of the current business scenario and its challenges and possible solutions.

Course content -

Total Lecture hours (14X3= 42)

#### Unit I: Introduction to Negotiation Analysis

8 Lecture hours

- Finding the Zone of Possible Agreement
- Identify your walkaway
   Manage the exchange of offers
- Close the deal
- Negotiation simulation (Negotiating a Single- Issue Agreement: Buying/Selling a Unique Property)

#### Unit II: Advanced Negotiation Analysis: Creating Value

8 Lecture hours

- Generate value when there is uncommon ground
- Manage situations under different and complex scenarios
- Dig into the fundamental tension of creating and claiming value

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Unit III: Managing the Negotiation Process: Bargaining Tactics, Style, and Emotion
12 Lecture hours

- Commercial Negotiations
- Examine the relational dimension of negotiation
- Dealing with Objections
- Explore interpersonal dynamics, bargaining styles, tactics, and emotion

#### Unit IV: Negotiation Mastery:

10 Lecture hours

- Forging Agreement within Groups and Organizations
- Apply themes and issues from the course to real life scenarios
- Negotiate effectively within groups and organizations Negotiating for a job, for a raise, for a promotion Negotiating a budget

#### Unit V: Negotiation as a Tool

**4 Lecture hours** 

- Decision Making
- Negotiating for a Win-Win deal
- Positive Negotiation for a job, for a raise, for a promotion Negotiating a budget

#### Text books

- Tracy B, (2013), Negotiation, Amacom.
- Kennedy G, (2004), Essential Negotiation, Profile Books.

#### Reference Books

 Moore C, Woodrow P, Handbook of Global and Multicultural Negotiation, John Wiley & Sons.

Modes of Evaluation: Assignment/ Class Presentation/ Written Exam

MID SEMESTER EVALUATION (40)						
Mid Semester Examination	Quiz(s)/ Presentation (s)	Assignment(s)	Total			
15	15	10	40			

**END SEMESTER EXAMINATION (60)** 

Theory **(60)** 

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PSO1	Demonstrate Core Technical, Conceptual and Analytical
	Hospitality Skills.
PSO2	Apply the knowledge and skills gained through experiential
	learning, Industry Immersion Courses and International
	Linkages in the live hospitality Environment.
PSO3	Demonstrate Strategic Implementation of concepts and theories
	to Sustain & Grow in the challenging field of Hospitality &
	Tourism.
PSO4	Implement and Undergo critical analysis of management styles
	and strategic thinking required to succeed in the hotel
	management field.

Relationship between the Course Outcomes (COs) and Program Specific Outcomes (PSOs)

PSO	PSO1	PSO2	PSO3	PSO4
СО				
CO 1	Н	M	Н	L
CO 2	L	Н	L	M
CO 3	Н	L	Н	Н
CO 4	M	M	Н	L
CO 5	Н	M	L	Н

H- High
M- Medium
L-Low

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Relationship between the Course Outcomes (COs) and Program Outcomes (POs)

CO1		g between					(005)	, and 1	rogra	m Oute	omes	(1 03)		
Generate value through advance negotiation skills.  Develop Commercial Negotiation model.  Develop Cool, PO7, PO8, PO10		Course	Outcor	nes (C	COs)						- 1		_	amme
Develop Commercial Negotiation model.  Develop Cool Negotiation model.  Develo	CO1	Explain	the nee	ds, mo	otivati	on, sta	akes &	interest			PO	06, PO	7, PO8,	PO10
CO4 Negotiate effectively within groups and  CO5 Understand & Apply the knowledge and skills of negotiation through case studies  CO6 Understand & Apply the knowledge and skills of negotiation through case studies  CO6 Understand & Apply the knowledge and skills of negotiation through case studies  CO6 Understand & Apply the knowledge and skills of negotiation through case studies  CO6 Understand & Apply the knowledge and skills of negotiation through case studies  CO6 Understand & Co6 Understand Unde	CO2	Generate	e value	throug	gh adv	ance r	negotia	tion ski	lls.		PC			PO10,
Understand & Apply the knowledge and skills of negotiation through case studies    PO6, PO7, PO8, PO10	CO3	Develop	Comm	ercial	Nego	tiation	model					PO1	0, PO1	1
through case studies    PO6, PO7, PO8, PO10   PO6, PO7, PO8, PO10	CO4	Negotiat	e effect	ively	within	grou	ps and				PO			
COURSE OUTCOMES         PO1         PO2         PO3         PO4         PO5         PO6         PO7         PO8         PO9         PO10         PO11         PO13           CO1         L         L         H         M         H         H         H           CO2         L         H         M         H         H         H           CO3         H         L         H         M         H         H           CO4         L         H         M         H         H         H	CO5				the kr	nowled	dge and	skills	of neg	otiation	PC	06, PO7	, PO8,	PO10
OUTCOMES         PO1         PO2         PO3         PO4         PO5         PO6         PO7         PO8         PO9         PO10         PO11         PO12           CO1         L         H         M         H			Knowledge & Expertise of Hotel Business	Research	Information & Digital Literacy	Problem Solving	Communication & presentation skills	Behavioral Skills, Teamwork and Leadership	Globalization	Ethical, Social and professional understanding	Employability, Entrepreneurshin	Lifelong Learning	Organizational Behavior	Finance & Marketing
CO2			PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO3	CO1	_						L	Н	M		Н		
CO4 L H M H H								L	Н	M		Н	H	
						H								
CO5 H L H M H	CO5					Н							Н	

H- High M- Medium L-Low Intel Hotel \* Tourism Business School School Section of Sector-35, Gurugram

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# BACHELOR OF HOTEL MANAGEMENT

#### Semester V/VI

20BHM-0ET31T/ 20BHM-0ET32T	Environmental & Tourism Economics	L	Т	P	С
Version 1.0		3	0	0	3

Course Objectives- The purpose of this course is to:

- 1. Introduce the students to key principles of Tourism Economics
- 2. Familiarize them with tourism products, their characteristics and types.

#### Course Learning Outcomes

Course Outcomes- On completion of this course, the students will be able to:

CO1 Define and understand the concept of Liberalism & Interventionism.

CO2 Understand the relation between inflation, globalization and fluctuations in Tourist flow.

CO3 Implement the understanding of various levels at which tourism related activities are managed in relation to various tourist products.

CO4 Appraise different types of lodgings for tourists as per the flow of tourists and their preferences throughout the world.

CO5 List and differentiate between various accessibility sources used in tourism industry.

Pedagogy- The course will be taught in an interactive manner. The concepts shall be mostly shared through slides, video clips as required and further reinforced through individual or group activities such as role plays, exercises, games, case discussions, presentations etc. & aimed to equip students with skills to apply the theoretical knowledge in Real practical situations. They will also be required to work on field projects. Students are especially encouraged to read hotel management news and articles and research papers to not only acquire a better understanding but also to be well informed of the current business scenario and its challenges and possible solutions.

Course content -

Total Lecture hours (14X3= 42)

#### **Unit I Introduction of Tourism Economics**

- Liberalism and the role of the market
- Interventionism and the role of the State
- Difference between traveler and a tourist
- Types of Tourism
- Prices and inflation
- Globalization

8 lecture hours







#### Unit II The flow of tourists

8 lecture hours

- Definition
- Key touristic basins. The financial cash flow: Evolution and breakdown, the touristic balance.
- The organization of tourism: At the State level: Managing Tourism
- At the autonomous regions level departmental tourism committees and regional tourism committees and groups.
- At the International level: Tourism committees.
- World Tourism Organization (WTO), and International Bureau of Social Tourism (BITS)

#### **Unit III Touristic product**

8 lecture hours

- Components making up a touristic product
- Characteristics of a tourist product
- 5 A's of Tourism
- Destination Life Cycle

#### Unit IV Lodging for tourists

8 lecture hours

- Introduction to lodging in tourism
- Evolution & growth of lodging industry
- Various Lodging Units
- New Trends in Lodging for a tourist.

#### Unit V Transportation for tourists

10 lecture hours

- Evolution & growth of Transportation
- Different types of transportation
- Role of Travel agencies in Tourism
- Role of Tour operators in Tourism

#### Text books

- Tourism Economics by Mathieson Alistor & Wall Gerllliej, Physical & Social Impacts.
- The Economics, Travel & Tourism by Anil Andirous, Lengman Cheshues, Melbourne.

#### Reference books

- International Travel & Tourism- Principles & Concepts by Dr. JM Negi, S. Chand & Co, New Delhi
- Tourism Economics and Policy. Bristol: Channel View Publications by Dwyer, L., Forsyth, P. & Dwyer, W. (2010).
- The Economics of Recreation, Leisure and Tourism. Amsterdam: Butterworth-Heinemann by Tribe, J. (2011).





Modes of Evaluation: Assignment/ Class Presentation/ Written Exam

Mid Semester Examination	Quiz(s)/ Presentation (s)	Assignment(s)	Total
15	15	10	40
	END SEMESTER	EXAMINATION (60)	

Relationship between the Course Outcomes (COs) and Program Outcomes (POs)

Марр	ing between COs and POs	, , , , , , , , , , , , , , , , , , ,
	Course Outcomes (COs)	Mapped Programme Outcomes
CO1	Define and understand the concept of Liberalism & Interventionism.	PO1, PO2, PO3, PO4, PO5, PO6, PO7, PO8, PO9, PO10, PO11, PO12
CO2	Understand the relation between inflation, globalization and fluctuations in Tourist flow.	PO1, PO2, PO3, PO4, PO5, PO6, PO7, PO8, PO9, PO10, PO11, PO12
CO3	Implement the understanding of various levels at which tourism related activities are managed in relation to various tourist products.	PO1, PO2, PO3, PO4, PO5, PO6, PO7, PO8, PO9, PO10, PO11, PO12
CO4	Appraise different types of lodgings for tourists as per the flow of tourists and their preferences throughout the world.	PO1, PO2, PO3, PO4, PO5, PO6, PO7, PO8, PO9, PO10, PO11, PO12
CO5	List and differentiate between various accessibility sources used in tourism industry.	PO1, PO2, PO3, PO4, PO5, PO6, PO7, PO8, PO9, PO10, PO11, PO12

Gector-35, Gurugram





PO Keywords	Knowledge & Expertise of Hotel Business	Research	Information & Digital Literacy	Problem Solving	Communication & presentation skills	Behavioral Skills, Teamwork and Leadership	Globalization	Ethical, Social and professional	Employability,	Lifelong Learning	Organizational Behavior	Finance & Marketing
COURSE OUTCOMES	POI	PO 2	PO 3	PO 4	PO5	PO6	PO 7	PO 8	PO 9	PO1 0	PO1 1	PO1 2
CO1	L	M	Н	L	H	M	Н	M	M	Н	M	L
CO2	L	M	H	L	H	M	Н	M	M	Н	M	L
CO3	L	M	H	L	Н	M	Н	M	M	Н	L	L
CO4	L	M	Н	L	Н	M	Н	M	M	н	L	L
CO5	L	M	Н	L	Н	M	H	M	M	Н	L	L

H- High

M- Medium

L-Low

PSO1	Demonstrate Core Technical, Conceptual and Analytical Hospitality
	Skills.
PSO2	Apply the knowledge and skills gained through experiential learning,
	Industry Immersion Courses and International Linkages in the live
	hospitality Environment.
PSO3	Demonstrate Strategic Implementation of concepts and theories to
	Sustain & Grow in the challenging field of Hospitality & Tourism.
PSO4	Implement and Undergo critical analysis of management styles and
	strategic thinking required to succeed in the hotel management field.
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Relationship between the Course Outcomes (COs) and Program Specific Outcomes (PSOs)

PSO	PSO1	PSO2	PSO3	PSO4
CO				
CO 1	M	Н	M	L
CO 2	н	M	L	Н
CO·3	L	L	M	Н
CO 4	М	L	Н	L
CO 5	н	H	L	Н

H- High M- Medium L-Low



Environment and sustainability  Environment and sustainability  Environment and sustainability  Environment and sustainability  Environmental Engineering-2  Environmental Studies  Environmental Studies	1.3.1 (b)
Name of the Course  Environmental Engineering-1  Environmental Studies	NAME OF THE SCHOOL - School of Engineering & Technology
Environmental Engineering-1  Environmental Engineering-2  Environmental Studies	YEAR - 2019-20 to 2023-24
Environmental Engineering-1  Environmental Studies	e Course Relevance/Description of Courses
Environmental Engineering-1  Environmental Studies	It is a multidisciplinary course focused on applying scientific and engineering principles to improve and protect environmental quality. It emphasizes the design and implementation of sustainable solutions for managing water, air, and land resources.
Environmental Engineering-2	Key topics include pollution control, waste management, environmental impact assessment, and sustainable development practices. The course plays a vital role in promoting environmental stewardship and supports global efforts toward achieving sustainability goals by ensuring a balance between human development and ecological preservation.
Environmental Engineering-2	It is a multidisciplinary course focused on applying scientific and engineering principles to improve and protect environmental quality. It emphasizes the design and implementation of sustainable solutions for managing water, air, and land resources.
Environmental Studies	Key topics include pollution control, waste management, environmental impact assessment, and sustainable development practices. The course plays a vital role in promoting environmental stewardship and supports global efforts toward achieving sustainability goals by ensuring a balance between human development and ecological preservation.
Environmental Studies	It is an interdisciplinary course that explores the relationship between humans and the natural environment. It covers topics such as ecosystems, biodiversity, natural resource management, pollution, and climate change.
of how t	The course aims to raise awareness about environmental issues and encourages sustainable practices at individual, community, and global levels. By integrating science, policy, and ethics, Environmental Studies fosters a deeper understanding of how to protect the environment and promote sustainability for present and future generations.

School of Eng. & Technology Sushant Linvinetty