SRI VENKATESWARA UNIVERSITY - TIRUPATI Program: Honours in BACHELOR OF HOTEL MANAGEMENT (W.e.f. Academic Year 2023 - 24)

SEMESTER-I

COURSE 1: INTRODUCTION TO TOURISM & HOSPITALITY INDUSTRY

Theory	Credits: 4	5 hrs/	wee	k

Objectives:

- To gain an understanding about the importance of Tourism Industry
- To know about the Hospitality industry and its role in the promotion of trade and business
- To appreciate the contribution of tourism and hospitality sectors tom the economy

Course outcomes: On completion of the course, the students shall

- Possess knowledge about the hospitality sector
- Gain understanding about the importance of hotel industry

Syllabus:

- Unit I: Tourism-Definition, meaning-5 A's of tourism Nature and scope. Motivation for travel -Types of tourism Components of tourism industry.
- Unit II: Importance of Hospitality Industry Growth of hospitality sector in India Hotel management departments in hotel Professional and personal skills required in hospitality industry Career opportunity in hospitality Industry
- Unit III: Importance of tourism in India Fairs and festivals, Natural resources Wildlife beaches Hill Resorts- Impacts on tourism Social, cultural and environmental economic impact of tourism.

Unit IV: The travel agent and tour operator

Meaning and definitions of travel agents and tour operators functions of travel agency – Types of tour operator. Documentation – Passports – Definition types, requirements for passport – Visa – Types of visa – Role and transportation in tourism – Rail – Road – Air-Water

Unit V: Indian culture and Heritage

Dances of India – Indian cuisine – Religious in India – Indian tourism destinations – Major tourist attractions in India – North, south, east, west

References:

- 1. An instructor to travel and tourism Jag mohan nagi.
- 2. Professional Hotel management; Jan mohan nagi. S Chand Co. New Delhi 2022
- 3. Fasters, Douglas: Travel and tourism management.
- 4. Sethi M and Malhan S(1987), catering management Wiley eastern limited , New Delhi

Suggested Activities:

- 1. Visit to Hotels of different Star Ratings
- 2. Visit to tourist destinations
- 3. Interaction with Personnel/ Experts from Hotel and Tourism Outlets

SEMESTER-I

COURSE 2: HEALTH, HYGIENE & WELLNESS

Theory Credits: 4 5 hrs/week

Learning Outcome: On completion of the course a student shall

- Possess an understanding of the concept of good health and means to achieve it.
- Display the ability to identify the morphology, growth and reproductive features of various microorganisms
- Acquire the skills in various sterilization techniques

Theory

Unit I Health & wellness – Definition & meaning

- Dimension/ Elements of health and wellness Physical, Social, Emotional, Intellectual, and Spiritual.
- Factors affecting Health and Wellness
- Indicators of health- concept of Mortality, Morbidity, Disability

Unit II Classification & Study of Microorganisms- in terms of morphology, growth, Nutrition and Reproduction

- Bacteria, Virus, Yeasts, Algae and Mould
- Beneficial Applications of Microorganisms in Food Industry, Agriculture and other areas.

Unit III Mode of infection

- Infection- sources, mode of transmission.
- Diseases caused by microorganisms-Symptoms, aetiology, mode of transmission of
- a. Bacterial diseases- Typhoid, Tuberculosis, Jaundice, Dysentery;
- b. Viral Diseases: Influenza, Measles, Poliomyelitis, AIDS
- c. Parasite transmitted diseases- Malaria, Dengue, Filariasis.

Unit IV Prevention & Control

- Control of Micro-organisms Sanitation, Sterilization & Disinfection- Physical and chemical method.
- Immunity- definition & types, Immunization schedule
- Hygiene Meaning and importance of personal hygiene
- Standard precautions to prevent infections

Unit V Management of Health & Wellness

- Modern lifestyle and hypo-kinetic diseases; prevention and management through Physical exercise
- Stress, anxiety, and depression- Definition and concept
- Role of Yoga, asanas and meditation in maintaining health and wellness.
- Role of sleep-in maintenance of physical and mental health.

Suggested Activities:

- 1. Visit to Water treatment plant/Milk factories to understand sanitation
- 2. First aid during cut, fractures, burns, accidents, shocks, unconscious, convulsions, Poisoning, foreign bodies in the eyes
- 3. Visits to hotels to understand the measures of hygiene being followed.

References:

- 1. Frazier, W. Candwestnoff, D.C (1997) Food Microbiology, Tata McGraw Hill
- 2. A.S. Rao (2001), Introduction to microbiology, Prentice Hall of India
- 3. Anna k. Joshua, Microbiology, popular book depot, Madras
- 4. R. Ananthanarayanan, C.K.J. Paniker, (2001), Orient Longman Private Limited.
- 5. General Microbiology, (1982), Powar & Daginawala, Himalaya Publishing House
- 6. Stanier R. Y., Adelberg, E.A. and Ingraham, J.L. (1989) General Microbiology.
- 7. Atlas R. M. (1988) Microbiology, fundamentals and application. Macmillan N. Y.