



**KARNATAK UNIVERSITY, DHARWAD  
ACADEMIC (S&T) SECTION**

ಕರ್ನಾಟಕ ವಿಶ್ವವಿದ್ಯಾಲಯ, ಧಾರವಾಡ  
ವಿದ್ಯಾಮಂಡಳ (ಎಸ್&ಟಿ) ವಿಭಾಗ

NAAC Accredited  
'A' Grade 2014

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No. KU/Aca(S&T)/MGJ-500/Adhoc/MTA(UG/PG) /25-26/268

Date: 9/12/2025

**NOTIFICATION**

Sub: Regarding the syllabus of VII & VIII Sems (4th Year) BTM (UG) as per new guidelines w.e.f. 2025-26 & onwards.

Ref: 1. Ad-hoc Res. No. 02, dt: 30.08.2025.

2. Faculty of Social Science Res.No. 16, dt: 17.10.2025.

3. Academic Council Res. No. 18, dt: 28.10.2025.

4. Vice-Chancellor's order dated:04.12.2025

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With reference to the above subject cited, a notification has been issued for VII & VIII Sems (4th Year) BTM (UG) as per new guidelines with effect from the academic year 2025-26 & onwards.

Hence, the contents of this notification may please be brought to the notice of the students and all the concerned teachers. The prescribed may also be obtained through K.U.website (www.kud.ac.in)

Digitally signed by  
SHANKAREPPA LINGANNA VANIKYAL  
Date: 05/12/2025 19:54

To,

1. The Principal, Karnatak Arts College, Dharwad.
2. The Deans, Faculty of Social Science Karnatak University, Dharwad.
3. Registrar (Evaluation), Karnatak University, Dharwad.
4. The Directors, College Development Board, Karnatak University, Dharwad.
5. The Director, IT Branch, Examination Section, Karnatak University, Dharwad.
6. Nodal Officer, UUCMS Cell, K.U.Dharwad.

**Copy for information and necessary action to:**

1. P.S. to Vice-Chancellor, K.U.Dharwad.
2. S.A. to Registrar, K.U.Dharwad.
3. P.A. to the Registrar(Evaluation), K.U.Dharwad
4. O.S. Exam Confl. / QP / GAD / UG / PG Section, K.U.Dharwad.
5. O.S. CDC Section, K.U.Dharwad.
6. O.S. Academic (PG) Section, K.U.Dharwad.

<b>FOURTH YEAR (VII &amp; VIII SEMESTERS)</b> <b>BACHELOR OF TOURISM AND TRAVEL MANAGEMENT</b> <b>SYLLABUS</b>							
<b>BTTM VII Sem</b>							
DSC-1	Field	K7BTM10T1	Survey of World Heritage Sites of India	08	200	--	200
DSC-2	Field	K7BTM11T2	Field Project/Viva	08	200	--	200
DSC-3	Practical	K7BTM16P1	Catering Technology Production and Service-II	05	150	--	150
<b>Total</b>				21	550	--	550
<b>BTTM VIII Sem</b>							
DSC-1	Practical	K8BTM11P1	Field/Internship/Industrial Training (4 Months)	18	400	--	400
DSC-2	Practical	K8BTM12P2	Internship project and viva voce	03	150	--	150
<b>Total</b>				21	550	--	550

## PATTERN OF EXAMINATION

### BTTM VII Semester

#### DSC-1 Survey of World Heritage Sites of India

Type of Course	Theory/ Practical	Formative Assessment Marks/ Viva-voce	Summative Assessment Marks/Internship and Project Report	Total Marks	Credits
DSC-1	Field	200	--	200	08

- Students should carry out study tour and survey of World Heritage or Historical sites India and Prepare a Report on Conservation and Preservation of Sites (For 200 Marks).
- Students shall carry out survey/project work at World Heritage/Historical sites such as Pattadakal group of Monuments, Hampi Group of Monuments, Monuments at Bijapur, Gulbarga or Bidar.
- Students shall also be conducted survey at Monuments at Delhi, Agra, Fatehpur Sikri, Khajuraho etc

#### DSC-2 Field Project/Viva

Type of Course	Theory/ Practical	Formative Assessment Marks/ Viva-voce	Summative Assessment Marks/Internship and Project Report	Total Marks	Credits
DSC-2	Field	200	--	200	08

Students should prepare a dissertation as Project with Photographs of Heritage or Historical sites and to present at the time of Examination viva-voce test.

#### DSC-3 Catering Technology- Production and Service-II

Type of Course	Theory/ Practical	Formative Assessment Marks/ Viva-voce	Summative Assessment Marks/Internship and Project Report	Total Marks	Credits
DSC-3	Practical	150	--	150	05

Students should prepare different Indian cuisines and Continental Food on their own during practical sessions.

## DSC – 3 CATERING TECHNOLOGY – PRODUCTION AND SERVICE - II

### After Successful Completion Of this course, The Students Will Be Acquainted With:

- Explain the Origin and Evolution of Modern Cookery and Identify various tools used for cooking
- Analyse the basic food nutrients and its role and Assess the importance of kitchen safety measures f. Elucidate the importance of waste management in kitchen.
- Gain a comprehensive understanding of the hotel and catering industry, including its growth and significance in India and Identify various types of food and beverage operations and understand the structure and roles within the catering industry.
- Learn about the organization, staffing, and inter- departmental relationships within a hotel and Gain knowledge of different food service areas and their unique functions.

Type of Course	Theory / Practical	Instruction hour per week	Total hours of syllabus / Sem.	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
DSC-3	Practical	04 Hrs.	60 Hrs.	03 Hrs.	150	--	150	05

UNIT- I: Introduction to The Art of Cookery	15 Hrs.
<p><b>Chapter 1:</b></p> <p>Introduction to Culinary, Evolution of Global Food Culture, Popular cuisines around the world.</p> <p>Kitchen hierarchy and Job Description and Specification, Identification of Kitchen equipment, utensils, layout. Aims and objectives of cooking.</p> <p><b>Chapter 2:</b></p> <p>Types of Cooking Fuels.</p> <p>Personal Hygiene and Kitchen Ethics.</p> <p><b>Chapter 3:</b></p> <p>Techniques used in preparation of food, Cuts of Vegetables, Effect of Heat on vegetables, Pigment and Colour Changes, Hygiene aspects.</p>	

<b>Kitchen Management</b> - Classical kitchen Brigade for 5 stars& 3-star Hotels, Roles of Executive Chef, Duties and responsibilities of various chefs, Co-operation with other departments, Liaison of kitchen with another department.	
<b>UNIT- II:</b>	<b>15 Hrs.</b>
<p><b>Chapter 4: Methods of Cooking Food</b> - Different methods of cooking, Rechauffe Cooking, Care and precautions to be taken and Selection of food for each type of cooking,</p> <p><b>Chapter 5: Basic Cooking Principles</b> - Moist Heat, Dry Heat, Dry Heat using Fat, Microwave.</p>	
<b>Chapter 6:</b> Cleaning and pre-preparation of food commodities, Classification of fruits, Uses of fruit in cookery, Classification of raw materials, Preparation of ingredients, Method of mixing foods.	
<b>UNIT- III: The Hotel &amp; Catering Industry</b>	<b>15 Hrs.</b>
<p><b>Chapter 7:</b> Introduction to the Hotel Industry and Growth of the hotel industry in India, Role of Catering establishment in the travel/tourism industry, Types of F &amp; B operations.</p> <p>Classification of Commercial, Residential/Non-residential,</p> <p>Welfare Catering- Industrial/Institutional/Transport such as air, road, rail, sea.</p> <p><b>Chapter 8: Departmental Organization &amp; Staffing</b></p> <p>Organization of F &amp; B department of hotel, Principal staff of various types of F&amp;B operations.</p> <p>French terms related to F&amp;B staff, Duties &amp; responsibilities of F&amp;B staff.</p> <p><b>Chapter 9:</b></p> <p>Attributes of a waiter</p> <p>Inter-departmental relationships (Within F&amp;B and other departments)</p>	
<b>UNIT- IV: Food Service Areas (F &amp; B Outlets)</b>	<b>15 Hrs.</b>
<b>Chapter 10:</b> Specialty Restaurants, Coffee Shops, Cafeteria, Fast Food (Quick Service Restaurants).	

<p>Banquets, Bar, Vending Machine, Discotheque</p> <p><b>Chapter 11: Ancillary Departments –</b></p> <p>Pantry, Still Room, Food Pick up area, Kitchen Stewarding, Store, Linen Room.</p> <p><b>Chapter 12: Menu Planning</b></p> <p>Origin of Menu, Objectives of menu planning, Types of menus, Courses of French Classical Menu, Sequence.</p> <p>Examples from each course</p> <p>Cover of each course</p>	
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**Reference Books:**

1. Victor Ceserani & Ronald Kinton; *Practical Cookery*; John Wiley and Sons Co; 2004; Canada
2. Victor Ceserani & Ronald Kinton; *Theory of Catering*; Hodder Arnold; 2007
3. Mr. K. Arora; *Theory of Cookery*; Franck Brothers; 2008
4. Ms. Thangam Philip; *Modern Cookery for Teaching & Trade Vol I*; Orient Blackswan; 2003
6. Michael Collier & Colin Saussams; *Success in Principles of Catering*; John Murray; 1990
7. Inder Singh Kalra and Pradeep das Gupta; *Prashad: Cooking with Indian Masters*; Allied Publishers Pvt. Ltd. 1986
8. John Fuller. *Modern Restaurant Service*, Copp Clark Pitman Publication, Canada, 1983.
9. Dennis Lilicrap & John Lousins, *Food & Beverage Service*, Hodder Arnold, London 2006.
10. Peter Dias, *The Steward*, Orient Blackswan Publishers, Solapur, 2012.
11. Sudhir Andrews, *Food & Beverage Management*, Tata McGraw- Hill Publications, New Delhi, 2008.
12. Vijay Dhawan, *Food & Beverage Service*, Frank Bros & Co. New Delhi, 2009.
13. Bobby George, *Food & Beverage Service*, Jaico Publishing House, Mumbai, 2006.

**BTTM VIII Sem**  
**DSC-1: Internship/Industrial Training**

Type of Course	Theory/ Practical	Formative Assessment Marks/ Viva-voce	Summative Assessment Marks/Internship and Project Report	Total Marks	Credits
DSC-1	Practical	400	--	400	18

- Students shall undergo to Internship/Industrial Training/Job training in Travel/ Tourism Depts/MNCs/IRCTC/KSTDC/Jungle Lodges and Resorts/Airports/MSIL/ Hotels for about 3-4 Months.

**DSC-2: Internship Project and Viva Voce**

Type of Course	Theory/ Practical	Formative Assessment Marks/ Viva-voce	Summative Assessment Marks/Internship and Project Report	Total Marks	Credits
DSC-2	Practical	150	--	150	03

- In the VIII Semester students shall prepare a Project on their Internship Training and experiences for 150 Marks- 100 Marks for Project Report and 50 Marks for Viva-Voce Test.

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