

Course Curriculum Framework
BBA RESTAURANT MANAGEMENT
OJT Starting 1st Semester

Type of Course Sem	Major Core		Skill Enhancement	Ability Enhancement	Value Added Courses	Multidisciplinary
	Discipline Core	*Discipline Elective				
Semester I	Introduction to Restaurant Management & Culinary Art	--	--	Effective Communication & Grooming	--	M S Office
Semester II	Basics of Front Office & Facility Management	--	Food Safety Level 1	--	Certificate Course 1	Business Mathematics
Semester III	Retail Operation with QSR & Cloud Kitchen	--	--	Advance Culinary Skills with Bakery, Confectionary & Indian Sweets Making	--	Hospitality Laws
Semester IV	Restaurant Operations	Basic Bakery and Pastry Art/Indian Cuisine and Culture (Part – 1)/F&B Service/Bar Management/Retail Operations Mgt	Food Safety Level 2	--	Certificate Course 2	--
Semester V	Resto-Bar-Banqueting Operations	Advance Bakery and Pastry Art/Indian Cuisine and Culture – Part 2 (Bulk Cooking)/F&B Service Operations – Part 2/Bar Marketing and Sales/Food Retail Marketing and Sales	--	Hospitality Accounting	--	--
Semester VI	Marketing & Event Management	Global & Contemporary Cuisine/Asian Cuisine and Culture/F&B Cost Control/Mixology and Cocktail creations/Supply Chain Management	Guest Relationship Management	--	Certificate Course 3	--
Semester VII	IT & Computer Usage in Hospitality	Art of Garde Manger and Food Styling/Food Waste Management/Food and Wine Paring/Food Packaging	--	Service Management	--	--
Semester VIII	Contemporary Restaurant & Kitchen Design	Research in Restaurant Mgt/Research Methodology/Human Resource Operations	Entrepreneurship & Opportunities in Hospitality	--	Certificate Course 4	--

Course Grid