

MULTIDISCIPLINARY COURSES OFFERED BY IHTM

Semester	Code	Name of the Course
I	24 HTM X01MD01	Food & Culinary Tourism Treasures of India
II	24 HTM X02MD01	Tourism & Hospitality: An Introduction
III	25 HTM X03MD01	Unveiling Incredible India: A Journey into Tourism and Hospitality

Name of the Department/Centre/Institute: Institute of Hotel & Tourism Management

Name of the Multidisciplinary Course: Food & Culinary Tourism Treasures of India

Offered in semester: First Semester

Course Code	24 HTM X01MD01	Course Credits	3 (L:3 T:0)
Max. Marks	Formative Assessment (75 Marks)	Time of end term examination	3 Hours

Note:

Formative Assessment Model for Multidisciplinary Course 03 Credit Theory	Marks Distribution
Written test (2X10)	20
Class assignments/Case Study/Mini project (2 X 10)	20
Book Review/Essay/Seminar (1 X 10)	10
Quiz/Group Discussion/Debate (2X10)	20
Attendance	05
Total	75

Course Objectives:

1. Understand the cultural, historical, and geographical factors that have shaped the diverse culinary traditions in different regions of India.
2. Understand the diverse cultural influences that shape the eating habits and food choices across different regions of India, considering factors such as geographic location and historical background.
3. Identify and describe the essential components of Indian cuisine, including spices, herbs, and other flavoring agents, and their significance in creating distinctive flavors.
4. Analyze and compare the food cultures of Northern, Western, Eastern, and Southern India, recognizing the regional specialties and their importance in preserving culinary heritage.
5. Explore the available ingredients, cooking equipment, and staple foods unique to each region, and assess their role in defining the local cuisine.

Course Outcomes:

1. Students will be able to understand the cultural, historical, and geographical factors that have shaped the diverse culinary traditions in different regions of India.
2. Students will be able to demonstrate a comprehensive understanding of the factors influencing the eating habits of different regions in India, including the impact of geographical, historical, and cultural aspects.
3. Students will be able to recognize and discuss the essentials of Indian cuisine, such as spices, herbs, and flavoring agents, and understand how they contribute to the rich tapestry of flavors in Indian

dishes.

4. Students will be able to compare and contrast the food cultures of Northern, Western, Eastern, and Southern India, highlighting the regional specialties and their importance in preserving the culinary heritage of each area.
5. Students will be able to analyze and describe the unique ingredients, cooking equipment, and staple foods specific to each region, demonstrating an appreciation for the diversity and complexity of Indian cuisine as a whole.

Unit – I: Indian Food: An Introduction

Key Features & Factors that affect eating habits in different parts of the country i.e. geographic location, historical background, available ingredients, equipment, staple foods. Essentials of Indian Food: Spices, Herbs etc. Food of Northern India (Kashmir, Punjab, Haryana, Delhi, Himachal, Uttar Pradesh): Introduction, Theoretical Insights to geographic location, historical background, available ingredients, equipment, staple foods & Regional specialties.

Unit – II: Food of Western India (Rajasthan, Gujarat, Maharashtra & Madhya Pradesh)

Introduction, Theoretical Insights to geographic location, historical background, available ingredients, equipment, staple foods & Regional specialties.

Unit – III: Food of Eastern India (West Bengal, Orissa, Bihar and North-Eastern States)

Introduction, Theoretical Insights to geographic location, historical background, available ingredients, equipment, staple foods & Regional specialties.

Unit – IV: Food of South India (Andhra Pradesh, Tamil Nadu, Karnataka & Kerala)

Introduction, Theoretical Insights to geographic location, historical background, available ingredients, equipment, staple foods & Regional specialties.

Suggested Readings:

1. Theory of Cookery, Krishna Arora, Frank Bros. & Co.
2. Food Production Operations: Parvinder S Bali, Oxford University Press
3. Modern Cookery (Vol- I & II) By Philip E. Thangam, Publisher: Orient Longman
4. Practical Cookery By Kinton & Cesarani
5. Prashad by J Inder Singh & Pradeep D Gupta

Name of the Department/Centre/Institute: Institute of Hotel & Tourism Management

Name of the Multidisciplinary Course: Tourism & Hospitality: An Introduction

Offered in semester: Second Semester

Course Code	24 HTM X02MD01	Course Credits	3 (L:3 T:0)
Max. Marks	Formative Assessment (75 Marks)	Time of end term examination	3 Hours

Note:

Formative Assessment Model for Multidisciplinary Course 03 Credit Theory	Marks Distribution
Written test (2X10)	20
Class assignments/Case Study/Mini project (2 X 10)	20
Book Review/Essay/Seminar (1 X 10)	10
Quiz/Group Discussion/Debate (2X10)	20
Attendance	05
Total	75

Course Objectives:

1. To provide an overall understanding of travel and tourism industry
2. Understand the fundamentals of travel and tourism:
3. Explore different types of tourism:
4. Gain insights into the hospitality industry:
5. Familiarize with tourism and hospitality organizations and associations:

Course Outcomes:

1. Students will gain an overall overview of travel and tourism industry
2. Define tourism and explain its significance in the global and Indian context.
3. Demonstrate an understanding of different types of tourism and identify factors that influence travel motivations.
4. Describe the hospitality industry, including different types of hotels, meal plans, departments, and food outlets.
5. Develop familiarity with key tourism and hospitality organizations and associations.

Unit – I: Introduction to Travel & Tourism

- The meaning of Tourism
- The Tourism Industry
- Significance of Tourism
- The Tourism System
- A's of Tourism

Unit – II: Types of Tourism:

- Purpose & Types of Tourism (Domestic & International)
- Travel Motivations
- Lesiure or Holidays, VFR
- Cultural Tourism, Spiritual Tourism, Religious Tourism
- Adventure Tourism, Sports Tourism, Other Forms of Tourism

Unit – III: Introduction to Hospitality

- The Meaning of Hospitality
- Types of Hotels

- Meal Plans
- Various Departments in Hotel/ Hospitality Business
- The Food Outlets in Hospitality Business

Unit – IV: Tourism & Hospitality Education, Organizations & Associations

- Tourism & Hospitality Education in India
- Ministry of Tourism Government of India (Tasks & Functions)
- UNWTO, IATA, FHRAI, IATO
- Taj Group of Hotels, Lalit Group of Hotels, ITC Hotels & Oberoi Hotels
- Makemytrip, Yatra, Balmer and Lawrie

Suggested Readings:

1. Tourism Operations and Management by Sunetra Roday, Archana Bilwal and Vandana Joshi, Oxford University Press
2. Basics of Tourism by Krishan K Kamra, Mohinder Chand, Kanishka Publisher, New Delhi
3. Hospitality Management: A Brief Introduction" by Roy C. Wood
4. Tourism Principles and Practices by Sampada Kumar Swain and Jitendra Mohan Mishra
5. tourism.gov.in

Name of the Department/Centre/Institute: Institute of Hotel & Tourism Management
Name of the Multidisciplinary Course: Unveiling Incredible India: A Journey into Tourism and Hospitality

Offered in semester: Third Semester

Course Code	25 HTM X02MD01	Course Credits	3 (L:3 T:0)
Max. Marks	Formative Assessment (75 Marks)	Time of end term examination	3 Hours

Note:

Formative Assessment Model for Multidisciplinary Course 03 Credit Theory	Marks Distribution
Written test (2X10)	20
Class assignments/Case Study/Mini project (2 X 10)	20
Book Review/Essay/Seminar (1 X 10)	10
Quiz/Group Discussion/Debate (2X10)	20
Attendance	05
Total	75

Course Objectives:

1. To provide a thorough understanding of India's diverse tourism and hospitality sectors.
2. To enable analysis of tourism potential and infrastructure in different Indian states.
3. To appreciate the cultural and historical significance of various tourist destinations.
4. To evaluate the economic impact of tourism on different regions of India.
5. To develop skills in destination management and sustainable tourism practices.

Course Outcomes:

1. Identify and describe major tourist attractions in different regions of India.
2. Analyze the tourism potential and infrastructure of various states.
3. Appreciate the cultural and historical heritage of different regions.
4. Assess the economic impact of tourism on different states.
5. Develop practical skills in destination management and hospitality services.

Unit – I: Discovering the Tourism Gems of Northern India

Jammu & Kashmir, Himachal Pradesh, Uttarakhand, Punjab, Haryana, Delhi

Unit – II: Exploring the Wonders of Eastern India

West Bengal, Odisha, Bihar, Jharkhand, Sikkim, Assam

Unit – III: Unveiling the Treasures of Western India

Rajasthan, Gujarat, Maharashtra, Goa, Madhya Pradesh, Chhattisgarh

Unit – IV: Delving into the Richness of Southern India

Tamil Nadu, Karnataka, Kerala, Andhra Pradesh, Telangana, Puducherry

Suggested Readings:

1. "India: A Travel Guide" by Dr. B. R. Kishore - Diamond Pocket Books, 2016.
2. "Incredible India: Tourist Destinations" by Ministry of Tourism, Government of India - Ministry of Tourism, 2015.
3. "Cultural Heritage and Tourism in India" by Prithvish Nag and Smita Sengupta - Concept Publishing Company, 2008.
4. "Tourism in India: An Overview" by Paramjit S. Judge - Kalpaz Publications, 2012.
5. "The Rough Guide to India" by Rough Guides - Rough Guides, 2019.
6. "Ecotourism and Sustainable Development in India" by S. P. Singh - Indus Publishing Company, 2004.
7. "Tourism and Hospitality Management" by S. Medlik - Butterworth-Heinemann, 2003.
8. "Heritage Tourism in India" by Krishna Gopal - Gyan Publishing House, 2001.

9. "Adventure Tourism in India" by Mohan Lal Narasimhan - Adventure Tour Operators Association of India, 2010.
10. "Ayurveda and Wellness Tourism in India" by Rajeev Verma - Deep & Deep Publications, 2007.