



Maharashtra Cosmopolitan Education Society's

M. A. Rangoonwala Institute of Hotel Management & Research, Pune.

Affiliated To Savitribai Phule Pune University / Institute code No. : 1042

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Principal

CRITERION – 1 CURRICULAR ASPECTS

Key Indicator	1.3 Curriculum Enrichment
Metric No.	1.3.1

- Institution integrates crosscutting issues relevant to Professional Ethics, Gender, Human Values, Environment and Sustainability in transacting the Curriculum

Following are the details of the courses in the programme which integrates crosscutting issues relevant to professional Ethics, Gender, Human Values, Environment and Sustainability into the curriculum

Program Name: B.Sc (HS) Bachelor of Science in Hospitality Studies

Professional Ethics Integrated into Curriculum

1. Course Name: Fundamentals of Food Production Principles

- Attitudetowards your job
- Personal Hygiene
- Safety Practices& Procedures

2. CourseName: Fundamentals of Food and Beverage Service Methodology

- Attitudes & Attributes of Food & Beverage Personnel, Competencies.
- Basic Etiquettes

3. Course Name: Room Division Techniques

(Section I) – Housekeeping

- Attributes of Housekeeping Staff

(Section II) – Front Office

- Attributes of Front Office Personnel

4. Course Name: Food Science

- Necessity of Personal Hygiene
- Sanitary Practices
- Protective clothing

5. Course Name: Human Resource Management

- Grievance Handling
- Developing Grievance Handling Systems
- Discipline

Environment & Sustainability Integrated into Curriculum

6. Course Name: Hotel Engineering

- **Air pollution** – Sources, Control –Collectors, filters, Govt. stipulated conditions for air pollution
- **Water pollution** -Water pollution sources in Hotels, Control methods, Govt. stipulated conditions for water pollution, Waste Disposal, Waste Handling Equipment –(Shredders, Compactors, Transportation separation), Controlling methods(recycled material, landfilling, heat recovery by incineration,
- **Noise Pollution Control** - Sources of noise in the Hotel & its unit, introductory control methods, Govt. stipulated conditions for noise pollution,
- Environmental Degradation, Global warming and methods of Conservation, Concept of Recycling.
- **Water & Sanitation** - Water purification methods, Methods of water softening (Ion exchange, Zeolite process), Cold and hot water distribution system, various plumbing fixtures, Types of sanitary traps and their applications, types of water closets and flushing.
- **Fuels & Electricity** - Methods of heat transfer, Units of heat, Solid,Liquid,Gas,Electricity, Biogas fuels, Importance of earthing, Safety devices such as fuse, circuits breaker, Methods of lighting (Direct,Indirect) Types of electric supply (single phase,three phases), Calculation of electricity bill.
- **Energy Conservation** - Importance of energy conservation, Simple methods of Energy conservation,developing energy conservation programs for hotels, and Use of solar energy for various activities.

7. Course Name: Advanced Food Production

- Introduction to Garbage Disposal
- Ways of accumulation
- Segregation
- Disposal methods
- Importance and maintenance of garbage bins

8. Course Name: Environment Studies

- Introduction to Environmental Science
- Ecosystems
- Natural Resources: Renewable and Non–Renewable Resources
- Biodiversity and Conservation
- Environment Pollution
- Environment Policies and Practices
- Human Communities and the Environment

Human Values Integrated into Curriculum

9. Value Added Course: Human Values & Professional Ethics

- Introduction to Human Values & Professional Ethics
- Harmony in the Family – Understanding Values in Human Relationships
- Professional Ethics in Hospitality Industry
- Assignment – To read 2 Research papers and note the finding