

Tribhuvan University
Faculty of Management
Office of the Dean



Course detail of
BHM (Bachelor of Hotel Management) 6th Semester

June 2026

BHM 352: Cultural Resources of Tourism in Nepal

BHM 6th Semester

*Credits: 3
Lecture Hours: 48*

Course Objectives

This course is designed to make students familiar with the various cultural resources of tourism in Nepal and make them able to understand the nature, importance and dimensions of cultural heritages of Nepal and their touristic values. At the completion of this course students will have the comprehensive ideas about the cultural richness of Nepal and will be able to present cultural resources as the attractive resources for the development of tourism in Nepal.

Course Description

The course consists of the basic introduction to the ancient, medieval and modern history of Kathmandu Valley, Simraungarh, Lumbini Tilaurakot region, Khas Kingdom, Baise and Chaubise states. This course will also introduce the pre-historic sites of Nepal based on the archaeological evidences generated from various excavations and studies. The course also introduces the historical evolution of Nepalese Arts and Culture including the UNESCO world heritage sites. Similarly, the cultural features of people inhabiting the Himalayan, Hilly and Terai region of Nepal are also incorporated in this course along with the historical evolution of Nepalese society. The course also aims at imparting the theoretical understanding and practical approach of the Heritage and Culture.

Course Details

Unit 1: Introduction to Pre-history and History of Nepal **12 LHs**

Pre- Historic Sites of Nepal with archeological evidences, Brief historical account of ancient, medieval and modern Nepal including Kathmandu Valley, Simraungarh, Lumbini Tilaurakot region, Baise and Chaubise states.

Unit 2: Introduction to the structure and characteristics of Nepalese society **6 LHs**

Concept of Culture, Characteristics of society and Culture, Nepalese Society and social structure, Ethnic, Religious and Socio-cultural diversity in Nepal.

Unit 3: Cultural Features of geographic regions of Nepal **10 LHs**

Mountain Region: People and Culture: Societies and Ethnicity, Music, Festivals, Food Habits and Culture, Dances, Folklores.

Hill Region and Kathmandu Valley: People and Culture: Societies and Ethnicity, Music, Festivals, Food Habits and Culture, Dances, Folklores.

Tarai Region: People and Culture: Societies and Ethnicity, Music, Festivals, Food Habits and Culture, Dances, Folklores.

Unit 4: Concept of heritage and Cultural Tourism **8 LHs**

Meaning and concept of heritage, definition of cultural heritage by World Heritage Convention, meaning and definition of heritage tourism & tourist, The benefits of heritage and cultural tourism, Heritage Tourism & Tourists (Motives and Typology), Tourism and authenticity, Planning for Heritage and Cultural Tourism development and management.

Unit 5: Heritage and Pilgrimage Sites of Nepal **6 LHs**

UNESCO cultural World heritage sites of Nepal, Heritage Sites in UNESCO Tentative List, Major Pilgrimage sites of Nepal.

Unit 6: Arts and Architecture of Nepal

6 LHs

Major traditional Arts (Paintings, Wooden Art, Metal Art, Terracotta Art, Stone Art) and Architectures of Nepal (Religious Architecture, Secular Architectures), Museums of Nepal.

Activities:

Field Visit to one heritage site

Observational visit to any one museum of Nepal

Suggested Readings

Amatya, S., Archeological and Cultural Heritages of Kathmandu Valley, Kathmandu: Ratna Pustak Bhandar.

Bista, D. B. (1980) PEOPLE OF NEPAL, Ratna Pustak Bhandar, Kathmandu.

D.R. Regmi. 2007. Ancient Nepal, Medieval Nepal (2 vols.), Modern Nepal. New Delhi: Rupa and Co. in association with Dilli Raman Regmi Memorial Library.

Diwas, T, Bandhu, C. M. & Nepal, B, The Intangible Cultural Heritage of Nepal: Future Directions, 2007, UNESCO office Kathmandu.

Dowman, K. (2022). *Nepal mandala: A Pilgrims Guide to the Kathmandu Valley*: Vajra Publications, Kathmandu.

Forbes, W. (2000). *The Glory of Nepal: A mythological Guidebook to Kathmandu Valley*, Pilgrims Publishing, Varanasi.

Kunwar, R.R. Tourists and Tourism, Science and Industry Interface, Kathmandu: Ganga Sen (Kunwar). Modern Printing Press

Parajuli et. Al. (2022): *Buddhist Pilgrimage in Nepal*, NATTA, Kathmandu

Park, H. (2014): *Heritage Tourism*, Routledge Publications, London

Slusser, Mary Shepherd. 1982. Nepal Mandala: A Cultural Study of the Kathmandu Valley. Princeton, NJ: Princeton University Press.

ELH 385: Barista and Bartending

6th Semester

Credits: 3
Lecture Hours: 48

Course Objective

This course is designed to provide students with a comprehensive understanding of the theory and practical skills required for successful careers in both barista and bartending roles.

Course description

The course covers essential knowledge about coffee, basic barista technique, bartending, basic mixology, alcoholic and non-alcoholic beverages, equipment operation, customer service, and hygiene standards.

Unit: 1 Introduction to Barista Skills

4 LHs

- Overview of the Coffee Industry
- Types of Coffee Beans and Roasts
- Coffee Brewing Methods
- Espresso Basics

Unit: 2 Basic Barista Techniques

4 LHs

- Milk Frothing and Latte Art
- Flavored Coffees and Specialty Drinks
- Coffee Grinding and Bean Storage

Unit: 3 Introduction to Bartending

4 LHs

- History of Bartending
- Types of Alcoholic and Non-Alcoholic Beverages
- Bar Tools and Equipment
- Basic Mixology Principles

Unit: 4 Basic Mixology

4 LHs

- Cocktail Categories and Classics
- Garnishes and Presentation
- Specialty Cocktails and Signature Drinks

Unit: 5 Customer Service and Communication**4 LHs**

Interacting with Customers
Handling Difficult Situations
Upselling Techniques

Unit: 6 Hygiene and Safety in the Barista and Bartending Environment**4 LHs**

Food Safety and Hygiene Standards
Responsible Service of Alcohol
Emergency Procedures

Practical**24 LHs**

Practical 1: Espresso Machine Operation and Maintenance
Practical 2: Basic Latte Art and Advanced Brewing Techniques
Practical 3: Basic Drink Preparation and Mixing Techniques
Practical 4: Cocktail Preparation and Basic Mixology Techniques
Practical 5: Customer Interaction and Service Simulation
Practical 6: Hygiene and Safety Practices

Suggested Readings

- Day, A., Fauchald, N., & Kaplan, D. (2016). *Cocktail Codex: Fundamentals, Formulas, Evaluations*. Ten Speed Press. USA.
- Foley, R., Heath, H. (2014). *Running a Bar for Dummies*. 2nd Edition. For Dummies Publishers. USA.
- Katsigris, C., Thomas, C. (2011). *The Bar and Beverage Book*. 5th Edition. Wiley Publishing Company. USA.
- Kingston, L., (2015). *How to Make Coffee: The Science Behind the Bean*. Abrams Book Publishers. USA.
- Sawada, H. (2018). *The Barista Book: A Coffee Lover's Companion with Brewing Tips and Over 50 Recipes*. Skyhorse Publishers. USA.
- Taffer, J. (2013), *Raise The Bar: An Action-Based Method for Maximum Customer Reactions*. Harper Publishing House. USA.

ELH 386: Room Division Management

*Credits: 3
Lecture Hours: 48*

Course Objectives:

This course covers the Rooms Division Departments (Front Office and Housekeeping), from a managerial perspective. It encompasses various aspects of new property management, evaluation, forecasting, yield management, interior designing, and room division management functions. Students will learn budget preparation, human resource planning, in-house sales promotion, service management, Ecotels, hotel renovations, new trends in hospitality, and future concepts of hotels. The course aims to Room Division department's managerial, operational concepts, and emphasizes personality, team, and leadership.

Course Description:

Introduction to Management Functions of Room Division; Hotel Interior Design and Decoration; Promoting In-House Sales; Room Division Budgeting; Yield Management and Statistics; Trends in Room Division; The Hotel of Future.

Course Details:

Unit 1: Room Division Management Functions

3 LHs

Introduction and Roles of Room Division Management; Scheduling and Preparing Duty Roster; Contract and Outsourcing (Definition, when to Outsource; Contract Services in Housekeeping, Advantages and Disadvantages of Outsourcing)

Unit 2: Hotel Interior Design and Decoration

5 LHs

Introduction to Interior Design and Decoration; Objectives, Types, Elements, Principles, and Units of Interior Design; Factors Affecting Interior Design in Guest Rooms; Color (Introduction, Classification, Characteristics, Basic Principles, and Points to be considered while choosing Color); Lighting (Introduction, Types, Uses of Lights in different areas of hotel); Layouts of Guest Room, Lobby and Front Desk

Unit 3: Promoting In-House Sales

3 LHs

Role of Front Office in Maximizing Revenue; Sales Techniques of Hospitality Products; Point-of-Sales Front Office (Planning, Training Programs, and Budgeting)

Unit 4: Room Division Budgeting

3 LHs

Introduction and Types of Budgets; Budget Planning; Budgetary Control (Essentials, Advantage, and Limitations); Controlling Expenses in Housekeeping (Controlling Operating Expenses and Cost Control in specific areas)

Unit 5: Yield Management and Statistics

3 LHs

Definition, Elements, Benefits, and Challenges of Yield Management, Yield Management Strategies and Tactics; Measuring Hotel Performance (Measuring Yield, Performance Standard, and Productivity Standard)

Unit 6: Trends in Room Division

6 LHs

Ecotel; Hotel Renovation; New Property Operation; Changing Trends (Women's Only Floor, Design Trends, Amenity Trends, Process Trends, New Scientific Techniques, Information Technology Intervention)

Unit 7: The Hotel of Future

1 LH

Introduction, Characteristics, Opportunities, and Challenges of Future Hotels

Practical (8 practical of 3hrs. each compulsory for the subject):

24 LHs

Calculate Occupancy Ratios and Yield Measurement; Preparation of Layout Design of Lobby; Preparation of Layout Design of Guest Room; Preparation of Layout Design of Front Desk; Preparing Duty Roster; Concept Design of Ecotel

Property Visit:

Any one Property Visit - Ecotel / Pre-Opening Hotel Property / Hotel Under Renovation/ Heritage Hotel/ Boutique Hotel

Suggested Reading

Raghubalan, G. & Raghuballa, S. *Hotel Housekeeping Operation and Management*. India: Oxford University Press.

Andrews, S. *Hotel Housekeeping Management and Operations, Training Manual*. New Delhi: Tata McGraw.

Iris Jones Cynthia Phillips – *Commercial Housekeeping and Maintenance* – Stanley Thomes Ltd.

Singh, M. & George, J.B. *Housekeeping- Operation, Design and Management*. JAICO Publishing House.

Andrews, S. (2013), *Hotel Front Office*, A Training Manual, New Delhi: McGraw Hill

Tewari, J. R. (2012), *Hotel Front Office Operations and Management*, New Delhi: Oxford University Press

Negi, J. (2013), *Hospitality Reception and Front Office Procedures and Systems*, New Delhi: S. Chand & Company

Kasavana, M. (2005), *Front Office Management*, AHLA

Bhakta, A. (2012), *Professional Hotel Front Office Management*: New Delhi: McGraw Hill

Devendra, A. (2015), *Soft Skills for Hospitality*, New Delhi: Oxford University Press

ELH 387: Advance Food Production

BHM 6th Semester

Credits: 3
Lecture Hours: 48

Course Objectives

This purpose of this course is to make students grasp both the theoretical knowledge and practical skills of Advance food production. This course also imparts the knowledge of learning new way of cooking practiced in food industry with major skills on working with sugar and chocolate.

Course Description

This course includes the knowledge of Advance cake decoration and icing for variety of cake making including the knowledge of In-flight catering, sweets and confectionary. This course further focuses on the concerned topics like Condiments, Dips and Pickles including Chocolate in detail along with special methods of cooking.

Course Details

Unit 1: Icings and Advance Cake Decoration 3 LHs

Introduction: Different types of icings & frosting and their uses, Advance cake decoration elements and practices.

Unit 2: In-flight catering 2 LHs

Introduction, Design of In-flight food production kitchen, Work flow process, Production planning, Production control.

Unit 3: Sweets and Confectionary 6 LHs

History of Sweet and Confectionary, Nature of Sugar, Sugar and Syrups, Sugar candy and Confectionery, Types of sweets (Cold, Hot, Frozen), Basic Custards and Creams & Puddings, Mousses and Soufflés, Frozen Desserts, Dessert Sauces, Cookies.

Unit 4: Condiments, Crackers & Pickles 4 LHs

Introduction to Condiments: Mustard, Ketchup, Relish & Dips (Blue cheese dip, Romesco, Hummus, Guacamole), Chutney and Compote. Flavored Oil and introduction to vinegar. Chips & Crackers.

Unit 5: Special Method of Cooking 3 LHs

Microwave cooking, Induction cooking, (En Papillote/In a packet cooking), sous vide cooking.

Unit 6: Chocolate.

6 LHs

History of Chocolate, Making Chocolate, Special qualities of Chocolate, Kind of Chocolates, Tempered chocolate for molding and coating, Chocolate and cocoa as ingredients.

Practical

24 LHs

Major Indian Sweets

6 hrs

(Imarti, Kaju Barfi, Sandesh, Rasgulla, Boondi Ladoo, Chum Chum)

Advance Cake Decoration

6 hrs

(Royal Icing, Mirror Glaze, Fondant work, Meringue and Macarons)

Chocolate Works

6 hrs

(Ganache, Tempering chocolate and finishing truffle, Molded chocolate, Chocolate garnishes, Marshmallow and Nougatine)

Charcuterie works

6 hrs

(Pate, Galantine, Terrine, Aspic)

Suggested Readings

Foskett, D. & Ceserani, V. *Theory of Catering*. London: Book Power.

Bali, P. S. *International Cuisine and Food Production Management*. New Delhi: Oxford Press Publication.

Bali, P. S. *Quantity Food Production Operations*. New Delhi: Oxford Press Publication.

Mc Gee, Harold *On Food and Cooking*. New York: Simon & Schuster Publication.

Culinary Institute of America, *Garde Manger*. Hoboken, New Jersey, John Wiley & Sons, Inc. Publication.

MGT 351: Strategic Management

Credits: 3
Lecture Hours: 48

Course Description

The course covers introduction to strategic management, environmental analysis, internal analysis and competitive advantage, strategy formulation and choice, strategy implementation, and strategic evaluation and control.

Course Objectives

The main objective of this course is to familiarize students with the concepts, tools, and techniques of strategic management. It aims to develop strategic thinking, analytical skills, and decision-making abilities required for managing organizations in dynamic and competitive environments. It enables students to formulate, implement, and evaluate strategies for sustainable organizational success.

Course Details

Unit 1: Introduction to Strategic Management

8 LHs

Strategic management: concept, characteristics, process, and importance; Strategic decision-making: concept, and characteristics; Strategic direction: vision, mission, corporate values, and objectives; Ethics, social responsibility and governance in strategic management; Nature of strategic management in Nepalese hospitality sector.

Unit 2: Environmental Analysis (8 LHs)

Business environment: concept and dimensions; Process of environmental analysis; Techniques of environmental analysis: PESTLE analysis, scenario planning, industry analysis, competitor analysis, strategic group analysis, ETOP analysis, SWOT analysis, Analysis of environment of hospitality industry of Nepal.

Unit 3: Internal Analysis and Competitive Advantage

(8 LHs)

Resource-based view (RBV) of strategy formulation

Organizational resources and capabilities: core competencies, distinctive competencies, and competitive advantage

Techniques of internal analysis: value chain analysis, benchmarking, financial analysis, and strategic advantage profile (SAP)

Unit 4: Strategy Formulation and Choice

(14 LHs)

Strategic alternatives at corporate level (stability strategy, growth strategy, retrenchment strategy, combination strategy), business level (Porter's competitive strategy, strategic clock- oriented market based generic strategies), functional level (marketing strategy, financial strategy, operation strategy, human resource strategy and research and development strategy);

Strategic choice criteria: suitability, acceptability, and feasibility

Directions for strategy development: market penetration, market development, product development and diversification

Methods of strategy development: internal development, mergers and acquisitions, joint ventures, and strategic alliances

Portfolio analysis: BCG matrix and GE business screen

Choice of strategic options and strategy formulation in small, medium and large-scale tourism organizations in Nepal

Unit 6: Strategy Implementation (6 LHs)

Strategy implementation: concept and process

Structure and strategy: types of organizational strategy

Key elements of strategy implementation: resource allocation, strategic leadership, and organizational culture

Managing innovation and strategic change

Tactical plans for strategy implementation in tourism industry of Nepal

Evaluation of feasibility on the basis of different dimensions of tourism industry of Nepal

Unit 7: Strategic Evaluation and Control (4 LHs)

Concept of strategic evaluation and control

Types of strategic control

Guidelines for proper control and evaluation

Performance measurement

Balanced scorecard and key performance indicators

Strategic audit

Strategic information systems

Suggested Teaching Learning Activities

- Case Analysis
- Group Discussion
- Industry-Based Projects
- Presentations
- Strategic Planning Exercises
- Field Studies
- Research Assignments
- Term Paper
- Seminar and Guest Lectures

Suggested Readings:

Bhattacharya, S. C. *Strategic management: Concepts and cases*. Wheeler Publishing.

Barney, J. B., & Hesterly, W. S. *Strategic management and competitive advantage: Concepts and cases*. Pearson.

David, F. R. *Strategic management: Concepts and cases*. Pearson Education.

Kazmi, A. *Business policy and strategic management*. Tata McGraw-Hill.

RCH 351: Research Methodology and Project Report

*Credits: 3
Lecture Hours: 48*

Course Objectives

This course introduces innovative critical thinking and data analytics skills. Students will learn to design rigorous academic research frameworks tailored to the hospitality sector. Additionally, they will use quantitative and statistical methods to solve empirical industry challenges and ultimately produce and defend an independent, market-oriented research project report.

Course Description

This course focuses initially on problem identification, theoretical framework development, and hypothesis formulation. It then addresses research design, measurement, sampling, data collection, and data analysis. Students will gain a comprehensive understanding of appropriate research techniques and statistics, while developing professional project report writing and presentation skills

Course Details

Unit 1: Introduction

6LHs

Meaning of research, scientific research- concept and features. Concepts and purpose of business research, Application of research in the hospitality industry. Types of research: Basic versus applied research - definitions and differences. Approaches: Quantitative, qualitative, and mixed-method. Paradigm shift- Positivism vs. interpretivism philosophies. Ethical issues: Plagiarism rules, informed consent, and data privacy.

Unit 2: Research Problem, Literature Review and Hypothesis Formulation

8LHs

Topic Selection: Identifying current gaps in hospitality trends. Problem Statement: Writing clear, concise, and researchable statements. Literature Review: Searching, analyzing, and synthesizing academic sources. Frameworks: Developing conceptual and theoretical industry models. Hypotheses: Formulating null hypotheses / alternative hypotheses and directional / non-directional hypotheses.

Unit 3: Research Design and Sampling

6 LHs

Designs: Exploratory, descriptive, causal, correlation and experimental setups, Population: Defining target markets, guests, or employee groups. Probability Sampling: Simple random, systematic, stratified and cluster techniques. Non-Probability Sampling: Convenience, judgmental and quota methods. Sample Size: Rules for determining adequate sample sizes.

Unit 4: Data Collection Methods

8LHs

Variables: Independent, dependent and moderating variables. Primary Data: Sources and methods, Designing structural questionnaires, Research interviews- face to face and

telephone interviews, computer assisted interviewing. Measurement Scales: Nominal, ordinal, interval, and ratio scales. Scale Types: Likert scales and semantic differential formats. Secondary Data: Utilizing industry reports, journals, and financial statements; advantage and disadvantage of using secondary data. Pilot Testing: Testing tools for reliability and internal validity.

Unit 5: Data Analysis and Interpretation

10LHs

Data Preparation: Editing, coding, and entering survey data. Presenting data in tables, diagrams and graphs Descriptive Statistics: Mean, median, mode, and standard deviation. Inferential Statistics: t-tests, Chi-square, and correlation analyses. Qualitative Analysis: Thematic coding and content analysis methods. Software: Introduction to SPSS, Excel, or open-source tools.

Unit 6: Project Report Writing Guidelines

10LHs

Structure of project report: Layout of preliminary, body, and supplementary pages. Introduction: Writing the background, significance, and limitations. Methodology Chapter: Documenting participants, tools, and procedures clearly. Findings: Presenting data via clean tables and charts. Discussion: Linking empirical results back to reviewed literature. Referencing: Formatting citations using the APA style guide.

Suggested Reading

Bryman, A. and E. Bell. *Business Research Methods*. New Delhi: Oxford University Press.

Pant, P. R. *Fundamentals of Business Research Methods*. Kathmandu: Buddha Academic Enterprises.

Zikmund, and G. William. *Business Research Methods*. New Delhi: Thomson India.

Chawla, D. and N. Sondhi. *Research Methodology-Concepts and Cases*. New Delhi: Vikas Publishing House.

Cooper, D. R. *Business Research Methods*. New Delhi: Tata McGraw- Hill Publishing Company Ltd.