

MADHYA PRADESH HIGHER EDUCATION

BBA (Hotel Management)

Syllabus

B.B.A (Hotel Management) Three/Four Years Degree Program

Annual System - I to IV

Proposed as per NEP-2020

to be implemented from academic year 2021-22

BBA (Hotel Management)- Second year

Course Type	Subject Name
Major-1	Food and Beverage Management – II
Major-2	Accommodation Management – II
Minor	Computer Application and Hotel Software Package – I
Elective	Select any one from the elective subject list
Vocational	Select any one from the vocational subject list
Foundation-1	Hindi Language + English
Foundation-2	Startups and Entrepreneurship + Women Empowerment
Internship	Field Projects/internship/ Apprenticeship/ Community engagement and service

B.B.A (Hotel Management) Three/Four Years Degree Program

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Nomenclature and Course Outline

Second Year

B.B.A. (Hotel Management): Second Year

Course Type	Subject Code	Subject Name	Credit Hours			Cumulative Credit Hours
			Theory	Practical	Total	
Major-1	MAJBBAHM-201	Food and Beverage Management - II	2	4	6	6
Major-2	MAJBBAHM-202	Accommodation Management – II	2	4	6	12
Minor	MINBBAHM-203	Computer Application and Hotel Software Package - I	2	4	6	18
Elective	ELECTIVE	Select any one from the elective subject list	6	NA	6	24
Vocational	VOCATIONAL	Select any one from the vocational subject list	4	NA	4	28
Foundation-1		Hindi Language	2	NA	2	32
		English	2	NA	2	
Foundation-2		Startups and Entrepreneurship	2	NA	2	36
		Women Empowerment	2	NA	2	
Internship	INTBBAHM-208	Field Projects/internship/ Apprenticeship/ Community engagement and service	NA	4	4	40
		Total credits for 2nd Year				40

List of Elective subjects (As per NEP-2020):

Sr. No	Subject Code	Subject Name
1	ELCBBAHM-001	Basic Hotel Accounting and Applicable Law
2	ELCBBAHM-002	Tourism Concept and Hospitality Marketing
3	ELCBBAHM-003	Human Resource Management

List of Vocational Subjects (As per NEP-2020):

Sr. No	Subject Code	Subject Name
1	VOCBBAHM-001	Food Science and Nutrition
2	VOCBBAHM-002	Utility Management
3	VOCBBAHM-003	Management Concept and Decision Making Concept

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BBA (Hotel Management) Second Year

MAJBBAHM-201 - FOOD & BEVERAGE MANAGEMENT - II

Objective:

Understand the viticulture and verification clearly.

Understand different wine types, their classification, storage and service.

Know about the different wine producing countries, their specialty wines and the wine quality laws governing the major wine producing countries.

Understand and suggest the appropriate wines for the different types of food.

Acquire the requisite technical skills for competent service of Food & Beverages,

Acquire the requisite technical skills for competent service of Food & Beverage.

An insight of Indian cuisine and Chinese Cuisine

To know about bakery pastes and its applications, breads, puddings, cakes and bake shop production management

To learn about spirits cocktails liqueurs aperitifs.

Insight into the quantity food Production, banquets, events and outdoor management.

Food Production

UNIT 1

KNOWLEDGE OF INDIAN REGIONAL FOOD, INGREDIENTS AND SPICES:

VARIOUS REGIONAL CUISINES:

- Punjabi
- Gujarati
- Kashmiri
- South Indian
- Goan
- Bengali
- Maharashtra
- Moghalai
- Rajasthani

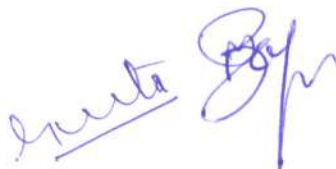
STUDY OF INDIAN- BREADS, SWEETS & ACCOMPANIMENTS :

- a) Pickles, Chutnies, Murabbas, Papads etc.
- b) Mouth fresheners

UNIT 2

ORGANISATION OF QUANTITY FOOD KITCHEN:

- a) Definition, Staff Organization, Kitchen Layout
- b) Equipment involved in mass production and transportation
- c) Pre-preparation and preparation of food (work flow)
- d) Handling and Storing of food



QUANTITY FOOD MANAGEMENT:

- Points to be considered while planning a menu.
- Study of menus for various types of quantity food outlets,
- Standardizing, formulating, testing, evaluating, modification of recipes.
- Réchauffe

UNIT 3

HUMAN ENGINEERING

- Determining various sections of different kitchens:
- Main kitchen, specialty kitchen, multi cuisine kitchen etc.

PRINCIPLES OF CHINESE COOKERY:

- Layout and planning of a Chinese Kitchen.
- Staff organization.
- Various regions and their characteristics.
- Equipments used in Chinese cookery.
- Classical Chinese dishes.

UNIT 4

VARIOUS TYPES OF BASIC PATE:

- Choux Paste
- Short crust Paste
- Puff Paste
- Flaky Paste
- Hot water Paste
- Danish Paste

Food & Beverage Service

UNIT 5

WINES:

- Introduction to wines, Definition of wine
- Viticulture:** Seasons, Soil & area of growth, Composition of Grapes & its effect on the nature of Wine, Wine makers Calendar
- Wine Categories:** Table, Fortified & Sparkling
- Wine Colour:** Red, White and Rosé
- Characteristics of wines:** Still, Sweet, Dry, Vintage and Non Vintage
- Principle wine producing countries:** France, Italy, Germany, Spain, Portugal, America, Australia

WINE QUALITY LAWS: France, Germany, Italy

WINES OF FRANCE:

- Different regions, their Geographical composition and climate, Grape varieties with characteristics of wines from each region
- Special reference of Champagne; its origin, grape varieties and production.

WINES OF OTHER COUNTRIES:

- Italy
- Germany
- Wine of Spain with special reference to Sherry (in details)

- d) Wine of Portugal with special reference to Port & Madeira
- e) Australian wines
- f) American wines

FOOD AND WINE HARMONY:

- a) In relation to all course of French classical menu
- b) Indian
- c) Chinese

UNIT 6

SPIRITS :

- a) Definition of Spirits and Distillation Process
- b) Source, production process, varieties.
- c) Brand names and Services of- Rum, Brandy, Gin, Whiskey, Vodka, Other spirits (Tequila, Absinthe, Ouzo, Slivovitz, Acquavit, Calavados, Fenny, Arrak etc.)

UNIT 7

COCKTAILS:

Common Cocktails, Recipe, methods of preparation and presentation Precautions in preparing cocktails.

TEXT READINGS :

M.D. Voures	:	Super Cook (Vol. - 1 to 23, A to 2)
Victor Ceserani	:	Practical Cookery
K. Arora	:	Theory of Cookery
Larousse	:	Gastronomique
Jane Grigson	:	The Book of Ingredient
Jane Grigson's	:	European Cookery
Joseph Amendola	:	Understand!ng Baki ng
S.C. Dubey	:	Basic Baking
William J. Sultan	:	Practical Baking
Sudhir K. Shibal	:	The Cook hook of Favourite Indian Recipes
Chandal Padmanabhan	:	Dakskhi n Veg. Delicacies from South India
J. Inder S. Kalra	:	Prasad Cooking
Khalid Aziz	:	Indian Cooking
Vimla Patil	:	Food Heritage of India / Festival Cook Book
Madhur Jaffery's	:	Flavours of India / Cook Book
John Walleg	:	Professional Restaurant Service
Jenni fer Fernandes	:	100 Easy to make Goan Dishes
Madhur Jeffery's	:	Flavours of India
John B. Knight	:	Quantity Food Production (Planning & Mngt)
Sudhir Andrews	:	F & B Service Trg. Manual
Denni R. Lillierap	:	F & B Service
John Fuller	:	Modern Restaurent Servi ce

PRACTICALS

At least nine menus {3 course of basic nature comprising of:

5 Continental / European

3 Indian Chinese.

Bakery practical to cover the following:

Bread making straight dough method.

Sponge cakes: Genoise sponge, fatless sponge.

Quantity Food Production on the basis of Indian, Chinese & Regional Cuisine.

Bakery Practical to cover the following:

Continue revision with first year Bakery: Advanced cookies, Biscuits, cakes & other bakery products.

Food Production on the basis of European Cuisine and Larder work.

Bakery Practical to cover, pies, tarts, puff paste, flakky paste, choux paste and cake decoration.

Various pastes, pastries & their products- revision patties, puffs, éclair, profit rolls etc.

Service of spirits :

A) Rum B) Brandy C) Gin D) Whisky E) Vodka, etc.

Demonstration / Preparation and presentation of one variety each of stirred and shaken cocktails.

Learn how to manage training restaurant as captain.

To visit different, hotels during various parties and banquets and participate in production and service.

Beverage order taking and preparation of BOT.

Familiarization with the glassware's equipments and tool required in relation to beer and wine service and their sketch.

Service of red- wine, white wine, champagne.

Assignment: i) Preparing charts:

Different regions of France and their characteristics wines.

Regions and characteristics wines of two other countries,

ii) Collection of labels:

(a) At least ten beers (Indian & Foreign), (b) At least five wines (Indian & Foreign).

Layout of different food service areas and ancillary departments (Drawing).

Menu planning for different meals.

Basic service methods e.g. silver service, American service, Russian service etc.

Service of non-alcoholic beverages and tobacco.

Preparation of bills and its presentation to the guest.

BBA (Hotel Management) Second Year

MAJBBAHM-202 - ACCOMMODATION MANAGEMENT – II

Objective:

The Student will be aware and get knowledge about:

- Handling guests mails, messages and guest enquiries.
- Describe room change procedure and outdoor management.
- Outline the work performed at bell desk.
- Handling modern communication facilities.
- Handling various situations.
- Different departments Housekeeping co-ordinates with.
- Lost and found procedure in the control.
- Learn about linen storage management and sewing room
- To learn laundry procedure, layout and stain removing.

Front Office

UNIT 1

MANAGING GUEST ENQUIRIES AND HANDLING SITUATIONS:

- a) Mails and messages
- b) Room key management,
- c) Mini post office.
- d) DO NOT DISTURB requests,
- e) Wake up calls.
- f) Paging systems,
- g) Operational problems and managing them .
- h) Room change procedure

Handling Situations:

- a) Dealing with guests of different personalities: Fussy guest, Irrate guest, Timid guests, Socializing guests etc.
- b) Overbooking
- c) Any other situations pertaining to Front office.

UNIT 2

BELL DESK MANAGEMENT: Procedures for:

- a) Check in.
- b) Check out.
- c) Left luggage.
- d) Other activities.
- e) Car parking.
- f) Public address.
- g) Duties of doorman / parking attendant.
- h) Hire a car procedure,
- i) Airport Representative.



UNIT 3

HANDLING MODERN COMMUNICATION FACILITIES:

- a) E.P.A.B.X.
- b) FAX
- c) TELEX
- d) INTERNET (E. MAIL)
- e) PAGERS

Housekeeping

UNIT 4

STANDARD SUPPLIES PROVIDED IN THE GUEST ROOMS AND BATHROOMS.

HOTEL LINEN:

- a) Classification.
- b) Selection criteria & calculating.

LINEN ROOM:

- a) Location.
- b) Equipment.
- c) Storage & Inspection: Stock taking
- d) Marketing & Monogramming.
- e) Functioning.

SEWING ROOM:

- a) Activities and area provided.
- b) Equipments.

UNIFORM ROOM:

- a) Purpose of uniforms.
- b) No. of sets, issuing procedure & exchange of uniform.
- c) Designing a uniform
- d) Layout and planning of the uniform room.

UNIT 5

LAUNDRY:

- a) Duties and responsibilities of laundry staff.
- b) Importance and principles.
- c) Flow process of in industrial laundering.
- d) Stages in wash cycle.
- e) Equipment, layout, planning of laundry.
- f) Dry cleaning.

STAIN REMOVAL:

- a) Different types of stains.
- b) Cleaning methods.
- c) Specific reagents.
- d) Care for coloured and delicate fabrics.



UNIT 6

LOST AND FOUND PROCEDURE IN A HOTEL:

ROOM KEY CONTROL SYSTEM:-

- a) G. G Master Key.
- b) G. Master Key etc.

UNIT 7

FLOWER ARRANGEMENT:

- a) Equipment and material required
- b) Purpose of flower arrangement, placement and level of placement with relevant examples.
- c) Styles and Principles of flower arrangement.

TEXT READINGS

Sudhir Andrews	Hotel Housekeeping
Joan C. Branson	Hotel, Hostel & Hospital Housekeeping
Georgi ra Tucker	The Professional Housekeeper
M.A. Vagis & Ogale :	Home Management
Dennis L. Foster	Back Office Operation & Admn.
Dennis L. Foster	Front Office Operation & Admn.
Sudhir Andrews	Hotel Front Office
Bruce Braham	Hotel Front Office

PRACTICAL

Allotment of room and handling over keys.
Post arrival activities at the reception.
Check-in procedures for foreigners.
Check-in procedures for VIP
Group check-in.
Statistical methods.
Shift hand over procedures.
Handling various types of enquiries.
Message and mail handling and books filling up.
Room key rack management.
Wake - up calls.
Paging system.
Bell desk activities during : Check - in Check - out
Handling area management.
Handling modern communication facilities.
Handling guest complaints and various situations
Organising for completing the assigned task, preparing work plan.
Managing standard room supplies
Key handling procedures
Linen room and uniform room management of a hotel
Laundry equipment operation and cleaning agents study layout planning and workflow, Dry cleaning Procedure
Stain Removing - using different reagents

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MINBBAHM- 203 - COMPUTER APPLICATION AND HOTEL SOFTWARE PACKAGE-I

COURSE OBJECTIVES

The objective of this course is to:

1. Describe the concept of ERP and the ERP model; define key terms; explain the transition from MRP to ERP; identify the levels of ERP maturity.
2. Explain how ERP is used to integrate business processes; define and analyze a process; create a process map and improve and/or simplify the process; apply the result to an ERP implementation.

UNIT 1

AUTOMATION CONCEPT AND IMPLEMENTATION

ERP/PMS Introduction, Benefits, Origin, Evolution and Structure: Conceptual Model of ERP/PMS, the Evolution of ERP, the Structure of ERP.

ERP/ PMS Implementation Basics, Implementation Strategies, ERP/ PMS Implementation Life Cycle, Role of SDLC. Functional of ERP/ PMS Software Modules.

UNIT 2

DATABASE CONCEPT:

- a) Data definition and organization.
- b) Database Fundamentals,
- c) Attributes types,
- d) Records,
- e) Tabular Storage of Information & Atomicity,
- f) Logical & Physical Database
- g) and Introduction to Structure Query Language.



UNIT 3

FRONT OFFICE OPERATIONS

Room Booking, Amendment, Cancellation, Assign Room, Registration/Check in –(Reserved Guest, VIP/ VVIP Guest, a walk-in guest), No Show, Amends Stay, Guest Management, Room Status, Lost and Found, Post Charges, Billing, Check Out, Basic reports

UNIT 4

POINT OF SALE OPERATIONS

Order Taking, NC KOT, Void KOT, Merge Table, Table Transfer, Split Bill (Equal, Item wise, Quantity wise etc.) Bill Print, Bill Settlement, Basic reports

UNIT 5

BANQUET OPERATIONS

Banquet Enquiry, Follow up, Booking, Menu Planning, Operation Sequence, Billing, Settlement, Basic reports

UNIT 6

ENGINEERING AND MAINTENANCE OPERATIONS

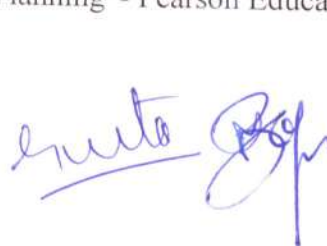
Equipment Entry, PM Scheduling, Register Complaint, Job Order Generation, Basic reports

TEXT BOOKS

1. S. Sadagopan, "Management Information System" PHI
2. Muneesh Kumar, "Business Information System", Vikas Publishing House Pvt Ltd.
3. Vinod Kumar Garg and Venkita krishnan N K, "Enterprise Resource Planning Concepts and Practice", PHI.
4. Joseph A Brady, Ellen F Monk, Bret Wagner, "Concepts in Enterprise Resource Planning", Thompson Course Technology.


REFERENCE BOOKS

1. Alexis Leon, "ERP Demystified", Tata McGraw Hill
2. Rahul V. Altekar "Enterprise Resource Planning", Tata McGraw Hill,
3. Vinod Kumar Garg and Venkitakrishnan N K, "Enterprise Resource Planning – A Concepts and Practice", PHI
4. Mary Summer, "Enterprise Resource Planning"- Pearson Education.



PRACTICAL

Hot function keys
How to fill and Print registration cards
How to make a Reservation, Amend Reservation and Cancel Reservation
Put Message and Locator for a guest
Put trace for guest
Check in a reserved guest, VIP guest, walk in guest.
Maintain guest history
Take reservation through Travel Agent/Company/ Individual or Source
Handle allowances and discounts and packages
Process advance for in-house guest
Processing foreign currency exchange/ cheque exchange
Process guest check out by cash and credit card
Issue and verify a key
Issue a duplicate key and also extend a key
Make a room change and show it on the system
How to process a guest check out
How to process deposit for in house guest and also for arriving guest.
How to process settlements fully and partially
Handle deposit and check ins with voucher
Check out using foreign currency
Order taking and KOT printing- Void and NC
Tranfering and Merging tables
Split billing , Bill Settlement and Printing
Menu planning and Operation sequence
Banquet Enquiry, Booking and Follow up
Job order generation and Register complaint
Purchase Requisition and Order
Stock Management and Indent Entries



BBA (Hotel Management) Second Year

ELCBBAHM- 002- TOURISM CONCEPT AND HOSPITALITY MARKETING

Course Objective:

- Introduction to the fundamental concepts of modern marketing management, especially in context of service industry.
- To develop insight into method used for marketing strategy formulation Planning & administration in the hotel industry.
- To provide insight to marketing strategy and planning for the hotel industry. Appreciate significance , methods of analysis of consumer needs.
- To provide methods of planning and control of various marketing techniques.
- To explain the concepts pertaining to product knowledge Consumer behavior, Face to face selling, customer cares.
- To orient about, importance, Basic Methods, Planning & control of in house selling, the role of merchandising.

Course Content:

Unit 1:

Introduction to Tourism: Nature , Scope, Significance and components of tourism.

Types of tourism: Inter- regional, Intra-regional tourism, Inbound and Out bound tourism, Domestic, International tourism.

Forms of tourism: Religious, Historical , Social, Adventure, Health, Business , Conferences, Conventions, Incentives, Sports and Adventure, Senior tourism, Special Interest Tourism like Culture or Nature Oriented, Ethnic or 'Roots' Tourism and VFR.

Unit2:

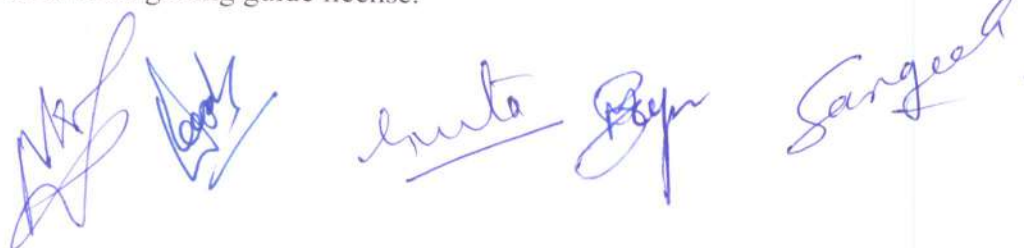
Travel agency and tour operation business: linkages and arrangements with hotels airlines and transport agencies and other segments of tourism sector.

Approval of travel agents and tour operators: Approval by department of tourism Government of India, IATA rules and regulations for approval of our travel agency, approval by airlines and railways.

Functions of tour and travel agent: Travel information and counseling to tourists, rail and air ticketing, and reservation. Itinerary preparation and marketing of tour packages

Unit3:

Guiding and escorting concept: Meaning, concepts and types of guides: conceptual meaning of tourist guide, procedure of getting guide license.



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Travel Formalities: Passport, visa, health requirements, Taxes, customs, currency, travel insurance, baggage and airport information.

Unit 4:

The Concept of Marketing: Introduction, Marketing vs. Selling, The customer Wants, Needs, Perception, Buying capacity Understanding Services as product: characteristics of services challenges involved in service marketing, the buying decision process

The Hospitality Marketing Function: Characteristics of Hospitality business, The concept of Marketing Mix, Product Life Cycle, The hospitality product/services mix.

Unit5:

The Marketing Plan: The policy, strategy and organization for marketing, Meaning, purpose and methods for Market Survey, Concept of Market segmentation and selection of target market, Niche marketing, Meaning of Internal Marketing, Budget for and control of Marketing.

Strategic Decisions For Marketing: Deciding about the product/service range, Selection of location; its impact on Marketing, Impact of physical design, process/technology, Pricing strategies, Various forms of Hospitality Marketing channels and other business collaborations, Policy regarding employee selection/development considering their role in marketing.

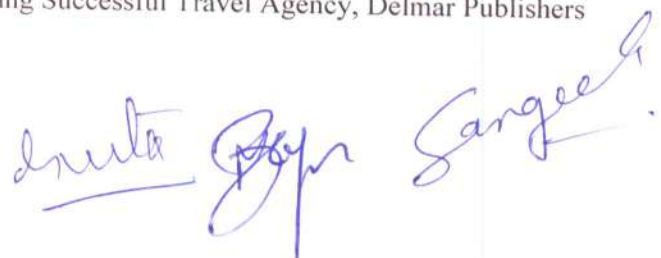
Unit6:

Marketing Communication and Promotion: Advertisement: types, contents, media, frequency and budget, Measuring Advertisement effectiveness, Publicity, Public Relation, Direct/Personal selling.

Sales Maximization within Premises: Sales Promotion, Merchandising Suggestive selling, understanding customer **behavior** and profile.

TEXT READINGS:

Robert C. Lewis	Cases in Hospitality Marketing & Management
John Roberts	Marketing for the Hospitality Industry
Robert D. Raid	Hospitality Marketing Management
Dennis L. Foster	Marketing Hospitality Sales & Marketing for Hotels, Motels & Resorts
Roberts C. Lewis	Marketing Leadership in Hospitality
Bhatia A. K	International Tourism Fundamental and Practices, Sterling Publisher, New Delhi, 1995
Bhatia A. K	Tourism Development: Principles, Practices and Philosophy, Sterling Publisher, New Delhi, 1995
Negi J. M. S	Tourism and Travel concept and Principles, Gitanjali Publishing House, New Delhi
Holloway, J. C.	The Business of Tourism, McDonald and Evans, Plymouth, 1993
Syratt Gwenda	Manual of Travel Agency Practice, Butterworth Heinmann, London, 1995
Stevens Laurence	Guide to Starting and Operating Successful Travel Agency, Delmar Publishers Inc., New York, 1990



BBA (Hotel Management) Second Year

VOCBBAHM-002: UTILITY MANAGEMENT

Course Objectives:

Having completed this course a students will be able to :

- Understand the basic elements of applied physics involved in the maintenance of the various hotel facilities.
- Understand the organization of maintenance operation in a hotel.
- Classify maintenance requirements of various kinds and modus operand of in-house contract maintenance.
- Know factors governing Selection, Purchase, Care and Maintenance of equipment.
- Functioning, maintenance and replacement policies of equipment's, facilities in hotels such as waste. System, Air conditioning, pollution control and energy conservation.

Course Content:

Unit1 :

Introduction: Organization of maintenance department. Role and importance of maintenance dept in the hotel industry with emphasis on its relationship with other departments. Organizational chart of the department, duties and responsibilities of the department.

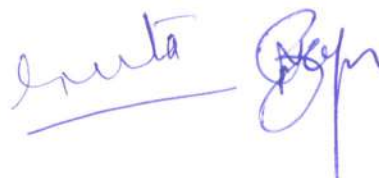
Types of Maintenance: Preventive and breakdown, Comparisons, Repair & replacement of Equipment Contract Maintenance, advantages and disadvantages.

Equipment Replacement and Purchase Policies: Circumstances under which equipment are generally replaced, Inadequacy, obsolescence, excessive maintenance, declining efficiency, Replacement policy for items which gradually deteriorates, Replacement when the current annual cost is equal to the average annual cost, Economic replacement cycle for suddenly failing equipment ,Analytical problems.

Unit2:

Gas: Heat unit, Heat transfer, Principle and Function of Gas burner, Low pressure and High pressure burners and corresponding heat output, LPG and its properties, Precautions to be taken while handling gas.

Fuels: Types of fuels, calorific value, Comparative study of fuels used in catering industry. Calculation of amount of fuels used in catering industry. Calculation of amount of fuel required and costs.



Unit3:

Electricity: Fundamentals of Electricity, Definition of insulators, conductors, current, potential difference, resistance power and energy and their units and relationships/ DC and AC, single phase, 3 phase, and its importance on equipment specifications. Electric circuit Open and close, series and parallel connections, Short circuit, Fuses, Sockets, Switches and Earthing. Calculation of energy consumption of equipments. Safety precaution to be observed while using electrical appliance.

Lighting: Types of lighting. Incandescent and fluorescent lamps, units of light, intensity and quality, lighting management.

Unit4:

Fire Prevention and Fire Fighting System: Classes of fire, methods of extinguishing fires (**Demonstration**), Fire extinguishers, portable and stationery, Fire detectors and alarm, Automatic fire detectors cum extinguishing devices, Structural protection, Legal requirements

Unit5:

Water Management System: Cold and hot water system used in hotel, Hardness of water, water softening-Base exchange method, Flushing cisterns, water taps, tapes and closets.

Refrigeration & Air Conditioning: (Brief Description): Basic principal, boiling point and latent heat, Compression types of refrigeration system, Deforestation, Conditions for comfort, Unit for air conditioning: Window and central air conditioning, Various parts in general preventive maintenance.

Unit6:

Waste Disposal & Pollution Control: Various methods for disposal of waste, Sewage treatment plant, Water pollution, Sewage pollution, Air pollution and noise pollution related to hotel industry.

Energy Conservation: Energy conservation methods in different departments of a hotel, developing energy conservation program in hotels.

Utility Optimization: Utilities, Importance, cost associated with utilities, break even chart, performance of utilities, optimization of utilities & latest techniques.

TEXT READINGS:


Mohini Sethi	: Catering Management
Ronald Kinton	: The Theory of Catering
Alan T. Stutts	: Maintenance Handbook for Hotel, Motels & Resort
S.R. Dubey	: Mastering Catering Science
O.F.G. Kilgour	: Complete Catering Science
Arora & Jain	: Hotel Maintenance



आधार पाठ्यक्रम प्रथम प्रश्नपत्र हिन्दी भाषा -

(भाग-ए)परिचय				
	कार्यक्रम : यू.जी. लेवल डिप्लोमा	कक्षा : बी.ए./बी.कॉम./बी.एससी. /बी.एच.एससी./बी.सी.ए. द्वितीय वर्ष	वर्ष-2022	सत्र 2022-23
क्रं	विषय	आधार पाठ्यक्रम		
1	कोर्स कोड	X2-FCEAIT		
2	कोर्स का शीर्षक	भाषा और संस्कृति		
3	कोर्स का प्रकार	आधार पाठ्यक्रम		
4	कोर्स अपेक्षित	स्नातक प्रथम वर्ष उत्तीर्ण किसी भी विषय समूह से।		
5	कोर्स अधिगम उपलब्धि (लर्निंग आउटकम) (CLO)	1.भारतीय ज्ञान पंम्परा से विद्यार्थियों को अवगत एवं लाभान्वित करना। 2.उत्कृष्ट साहित्यिक पाठों के अध्ययन से रुचि का विकास करना। 3. सांस्कृतिक चेतना और राष्ट्रीय भावना का विकास करना। 4. भाषा - ज्ञान। 5. सामान्य शब्दावली और विशेष शब्दावली के अध्ययन द्वारा भाषा एवं संस्कृति बोध का विकास करना। 6. विशिष्ट शब्दावली (बीज शब्द / की वर्ड) से परिचित करवाते हुए बोध के स्तर को विकसित करना।		
6	क्रेडिट मान	02 क्रेडिट		
7	कुल अंक	50 अंक		
8	उत्तीर्ण अंक	17 अंक		
9	समय	1 घंटा		

Onward

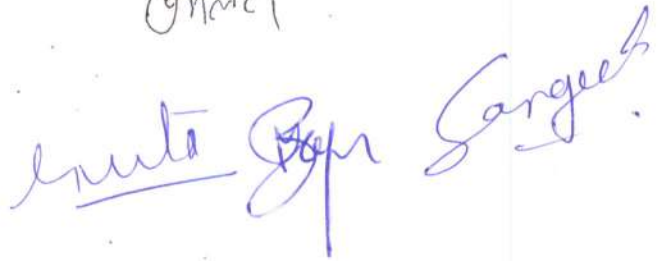


व्याख्यान की कुल संख्या : वर्ष में अधिकतम 15 घंटे

(भाग-बी) कोर्स सामग्री		
इकाई	विषय	व्याख्यान घंटा
I	1.समसामयिक सन्दर्भ:श्रीमद्भगवद्गीता-कर्मयोग 2.सूर्यकान्त त्रिपाठी निराला : परिचय पाठ : जागो फिर एक बार (दो) (कविता) 3. अमरकान्त : परिचय पाठ : दोपहर का भोजन (कहानी) 4. महादेवी वर्मा : परिचय पाठ : गिल्लू (रेखाचित्र)	05
II	1. हजारी प्रसाद द्विवेदी : परिचय पाठ : नाखून क्यों बढ़ते हैं (ललित निबन्ध) 2. मध्य प्रदेश की लोककलाएँ (संकलित) 3. मध्य प्रदेशकालोकसाहित्य (संकलित)	05
III	1. मुहावरे और कहावतें (भाषा) 2. समास : परिभाषा और भेद (शब्द-रचना / व्याकरण) 3. बीज शब्द (Key Words / अवधारणा मूलक शब्द) उद्योग; सभ्यता; संस्कृति; शिक्षा; सूचना-समाज।	05
सार बिंदु (की वर्ड) टैग सर्च करें :-		
सूर्यकान्त त्रिपाठी निराला	जागो फिर एक बार (कविता कोश)	
अमरकान्त	दोपहर का भोजन	
महादेवी वर्मा	गिल्लू (गद्य कोश)	
हजारी प्रसाद द्विवेदी	नाखून क्यों बढ़ते हैं (गद्य कोश)	
उद्योग		
सभ्यता		
संस्कृति		
शिक्षा		
सूचना-समाज		
मुहावरे और कहावतें		
समास परिभाषा और भेद (शब्द रचना / व्याकरण)		

09/11/21



(भाग-सी)

अनुशंसित अध्ययन संसाधन

क्र	पाठ्यपुस्तकें, संदर्भ पुस्तकें, अन्य संसाधन
1	मध्यप्रदेश I हिन्दी ग्रंथ अकादमी से प्रकाशित पुस्तकें
2	सूर्यकान्त त्रिपाठी निराला : राग-विराग, संपादक डॉ. रामविलास शर्मा लोक भारती प्रकाशन, इलाहाबाद
3	अमरकान्त प्रतिनिधि कहानियों, राजकमल प्रकाशन, द्वितीय संस्करण
4	महादेवी वर्मा : मेरा परिवार, लोक भारती प्रकाशन, इलाहाबाद, उ.प्र. 1972
5	हजारी प्रसाद द्विवेदी : कल्प लता निबंध संग्रह राजकमल प्रकाशन, दरियागंज, नईदिल्ली 2007
6	डॉ. वासुदेव नंदन प्रसाद : आधुनिक हिन्दी व्याकरण और रचना, भारती भवन, ठाकुर बाडी रोड, पटना, बिहार
7	डॉ. राजेश्वर चतुर्वेदी : हिन्दी व्याकरण, उपकार प्रकाशन, आगरा, उ.प्र.
8	गोपाल भार्गव : मध्यप्रदेश कला एवं संस्कृति, कल्पज प्रकाशन, नईदिल्ली 2011
9	हिन्दी ज्ञान कोश
10	अनुशंसित डिजिटल प्लेटफॉर्म वेब लिंक
	1.www.wikipediya.org
	2.www.egyankosh.ac.in
	3.www.youtube.com
	4.https://epgp.inflibnet.ac.in
	5.hindiwi.org
	6.Kavitakosh.org
	7.https://svayam.gov.in/

भाग द - अनुशंसित मूल्यांकन विधियां:

अनुशंसित सतत मूल्यांकन विधियां:	
अधिकतम अंक: 50	
विश्वविद्यालयीन परीक्षा (UE) अंक: 50	
आकलन : विश्वविद्यालयीन परीक्षा:	कुल अंक 50
समय -02.00 घंटे	न्यूनतम अंक 17

अध्यक्ष

आधार पाठ्यक्रम

केंद्रीय अध्ययन मण्डल भोपाल (म.प्र.)

FC-II ENGLISH PART A: Introduction			
Program: UG Level		Class: II Year	Year: 2022-23
Session: 2022-23 onwards			
Subject: Foundation Course (English)			
1	Course Code	X2-FCHB1T	
2	Course Title	English Language and Foundation	
3	Course Type (Core Course/Elective/ Generic Elective/ Vocational)	Foundation Course	
4	Pre-Requisite (if any)	To study this course, a student should have the basic knowledge of the English language. This course is designed for all the students of UG Second Year under the Foundation Course category.	
5	Course Learning Outcomes (CLO)	<p>Through this course the students will be able to:</p> <ol style="list-style-type: none"> 1. Strengthen their grammar and vocabulary 2. Acquire and develop LSRW (Listening, Speaking, Reading and Writing) skills 3. Learn to think creatively and critically <p>After the completion of the course, students are expected to gain competency and proficiency in English language to perform at professional and personal level as well as to face competitive examinations at State and National level.</p>	
6	Credit Value	2 Credits	
7	Total Marks	Max. Marks: 50	Min. Marks: 17

PART B: Content of the Course		
Total No. of Lectures: 15 hours		
Unit	Topics	Number of Lectures
I	Text Interpretation Skills: 1. Daffodils – Wordsworth 2. Bangle Sellers – Sarojini Naidu 3. Patriotism Beyond Politics and Religion – A.P.J. Kalam 4. Letter to God – G.L. Swanteh (Translated by Donald Yates) 5. God Sees the Truth but Waits – Leo Tolstoy	10
II	Comprehension Skills: Multiple choice questions based on unseen passages	3
III	Language Skills: Use of idioms, phrases and punctuations, Mis-Spelt & Inappropriate Words and Cloze Test, Conjunctions, re-organizing jumbled sentences, Spotting the errors.	7
IV	Writing Skills: Advertisement and Notice-writing, Letter Writing (Formal &	5

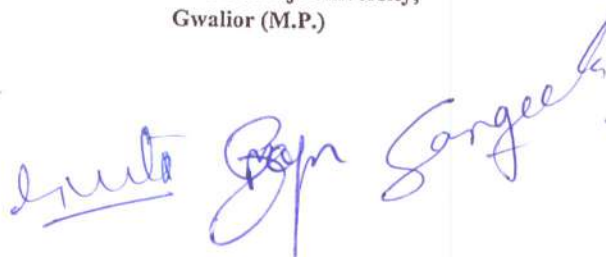
v	Speech Skills: Vowel and consonant sounds, phonetic symbols Accent, Modulation and intonation	5
	Key Words: Daffodils, Wordsworth, Wandered, Bangles, Shining, Bridal, Politics, Religion, Patriotism, God, Letter, Lencho, Swanteh, Truth, Waits, Tolstoy	

PART C: Learning Resources	
Textbooks, Reference Books, Other Resources	
<p>Suggested Readings and web materials:</p> <ol style="list-style-type: none"> 1. Oxford English Language Reference. Compact Oxford Dictionary, Thesaurus and Word Power Guide. OUP. 2. Brush Up Your English by S T Imam. BharatiBhawan Publishers & Distributors, 2017 3. N. D. Turton and J.B. Heaton. Dictionary of Common Errors. Longman Ltd. 1998 4. SuzanaRoopa. A Practical Course in English Pronunciation. McGraw Hill Education India 5. Chris Lele. The Vocabulary Builder Workbook. Zephyros Press 6. S. P. Dhanvel. English and Soft Skills. Orient Black Swan, 2010. 7. Dr M. Farook. English for Communication, Emerald Publishers, 2015. 8. Dr Mathew Joseph. Fine-tune your English. Orient Black Swan, 2010. 9. E. Suresh Kumar, B Yadava Raju and C Muralikrishna. Skills in English. Orient Black Swan, 2013. 10. Bill Bryson. The Mother Tongue: English and How it Got it that Way. Harper Collins, 1990. <p>Web Sources: www.englishclub.com https://nptel.ac.in</p> <p>http://www.bbc.co.uk/learningenglish https://www.eslfast.com https://www.myenglishpages.com</p>	

Part D: Assessment and Evaluation (Theory)			
Max Marks: 50	Min. Marks: 17	University Exam (UE)	Total: 50
University Exam (U.E.). Time 2 .00 Hours			
External Assessment (UE)		Time: 2 Hours	
50 multiple choice / objective / true – false type questions to be asked. Each question carries 1 mark			

(Dr. R.K.S. Sengar)
Principal
Govt. S.L.P. (PG) College, Morar
Gwalior (M.P.)

(Dr. A.S. Kushwah)
Chairman BOS Jiwaji University,
Gwalior (M.P.)

Part A : Introduction			
Program: DIPLOMA	Class: B. Sc./B. Com/B.A./B.H.Sc. II Year	Year: II	Sessions: 2022-2023
Subject: Entrepreneurship Development			
1.	Course code	X2-FCAC4T	
2.	Course Title	Entrepreneurship Development	
3.	Course Type (Core/Elective/Generic/Selective/Vocational/...)	Foundation	
4.	Pre-requisite (if any)	-	
5.	Course learning outcomes (CLO)	<p>This course introduces the students to the basics of entrepreneurship and small business management. Students gain an understanding of how to establish and manage a small business.</p> <ul style="list-style-type: none"> • Helps in building the skills, framework and knowledge of entrepreneurship and new venture creation. • Helps the students in understand the importance of the planning process and learn how to develop, write and present an effective business plans for a new venture. 	
6.	Credit Value	02	
7.	Total Marks	Max Marks: 50	Min Marks: 17

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Part B: Content of the course

Total Lectures: 30 Hours

Topics

1. Introduction:

Entrepreneurship Development – Concept, types and Importance of entrepreneurs and significance of entrepreneurship in economic development, Startup process

- Need, Problems, Challenges and solutions- women entrepreneurship and rural entrepreneurship
- **Report preparation:** Profiling of entrepreneurs after visiting Small Scale Entrepreneurs

2. Sources of Business Ideas And Tests of Feasibility:

- Generation of startup ideas, Innovation vs Creativity
- Significance of writing the business plan/ project proposal; Contents of business plan/ project proposal/DPR (Detail Project Report)
- Project submission/ presentation and appraisal thereof by external agencies, such as financial /non-financial institutions.

3. Regulatory Institutions and Schemes:

- **Role of Regulatory Institutions;**
- Micro, Small & Medium Enterprises,
- District Industries Centers
- Khadi and Village Industries Commission
- National Small Industries Corporation
- Small Industries Development Bank of India
- Commercial banks and various Self Employment Oriented grant and schemes;
- The concept, role and functions of self-help groups, business incubators, angel investors, venture capital and private equity fund in startup ideas.

Key Words: Entrepreneurship, Entrepreneurship Development, Startup, Women Entrepreneurship, Business Plan, Detail Project Report.



Part C: Learning resources

Text books, reference books and other resources

Suggested Readings:

1. Kuratko and Rao, Entrepreneurship: A South Asian Perspective, Cengage Learning.
2. Robert Hisrich, Michael Peters, Dean Shepherd, Entrepreneurship, McGraw-Hill Education
3. Desai, Vasant. Dynamics of Entrepreneurial Development and Management. Mumbai, Himalaya Publishing House.
4. Dollinger, Mare J. Entrepreneurship: Strategies and Resources. Illinois, Irwin.
5. Holt, David H. Entrepreneurship: New Venture Creation. Prentice-Hall of India, New Delhi.
6. Plsek, Paul E. Creativity, Innovation and Quality. (Eastern Economic Edition), New Delhi: Prentice-Hall of India. ISBN-81-203-1690-8.
7. Singh, Nagendra P. Emerging Trends in Entrepreneurship Development. New Delhi: ASEED.
8. SS Khanka, Entrepreneurial Development, S. Chand & Co, Delhi.
9. K Ramachandran, Entrepreneurship Development, McGraw-Hill Education

Online or web resources:

<https://www.kviconline.gov.in/>

<https://msme.gov.in/>

http://www.slbcmadhyapradesh.in/frontmarquee/571e2722-f3ec-4b82-8591-5b4721dff44e-AtinaNirbhar%20Bharat%20Full%20Presentation_compressed.pdf

T, Rama Devi (2017) retrieved from https://www.worldwidejournals.com/global-journal-for-research-analysis-GJRA/special_issues.pdf/September_2017_1507115725_62.pdf

Part D: Assessment / Evaluation

Maximum marks: 50

University Exam: 50

खण्ड-अ			
प्रोग्राम : DIPLOMA	कक्षा- बी.एस.सी./बी.कॉम./बी.ए./ बी.एच.एस.सी. द्वितीय वर्ष	वर्ष द्वितीय	सत्र 2022-23
विषय : उद्यमिता विकास			
1	विषय क्रमांक	X 2 - FCAC1T	
2	पाठ्यक्रम का विषय	उद्यमिता विकास	
3	पाठ्यक्रम का प्रकार (कोर/इलेक्ट्रिक/जेनेरिक/इलेक्टिव/वोकेशनल)	आधार	
4	पूर्व आवश्यकता (यदि कोई हो)		
5	पाठ्यक्रम सीखने के परिणाम	<p>यह पाठ्यक्रम छात्रों को उद्यमिता एवं लघु व्यवसाय में प्रबंध के मूल आधार से परिचय कराता है। छात्र एक लघु व्यवसाय को स्थापित करने एवं उसका प्रबंध करने की समझ का लाभ उठाते हैं</p> <ul style="list-style-type: none"> • उद्यमिता के कौशल निर्माण, ढाँचे एवं ज्ञान के निर्माण में सहायता एवं नये उद्यम की स्थापना। • छात्रों को इसकी समझ में सहायता के साथ इसके महत्व, योजना विधि एवं सीखने की प्रक्रिया को विकसित करना, नये उद्यम को स्थापित करने की प्रभावी योजना को लिखना एवं उसका प्रस्तुतिकरण करना। 	
6	क्रेडिट वेल्यू	0.5	
7	कुल अंक	अधिकतम अंक 50	न्यूनतम अंक : 17

मृता

Gangees

खण्ड-ब - पाठ्यक्रम की विषय वस्तु

कुल व्याख्यान - 30 घण्टे
विषय

परिचय :

उद्यमिता विकास -

- संकल्पना, उद्यमियों के प्रकार और महत्व, आर्थिक विकास में उद्यमियों का योगदान, नये उद्यम स्थापना की प्रक्रिया।
- आवश्यकता, समस्या, चुनौतियां और समाधान: महिला उद्यमिता एवं ग्रामीण उद्यमिता
- रिपोर्ट तैयार करना - लघु उद्योगों का भ्रमण करने के पश्चात उसकी रिपोर्ट तैयार करना।

व्यवसाय विचारों के स्रोत और व्यवहार्यता का परीक्षण :

- नये उद्यम स्थापित करने का विचार, नवाचार बनाम रचनात्मकता
- व्यवसाय योजना लिखने का महत्व। परियोजना प्रस्ताव: व्यापार योजना की सामग्री/परियोजना प्रस्ताव / डीपीआर, (विस्तृत परियोजना प्रतिवेदन)
- परियोजना जमा/प्रस्तुत करना एवं बाहरी एजेन्सियों द्वारा उनका मूल्यांकन जैसे - वित्तीय और गैर वित्तीय संस्थान

नियामक संस्थाएं एवं योजनाएं :-

- नियामक संस्थाओं की भूमिका :
सूक्ष्म लघु एवं मध्यम उद्योग
जिला उद्योग केन्द्र
खादी और ग्रामोद्योग आयोग
राष्ट्रीय लघु उद्योग निगम
भारतीय लघु उद्योग विकास बैंक
वाणिज्यिक बैंक और विभिन्न स्वरोजगार उन्मुख और अनुदान योजनाएं
- स्टार्टअप विचारों में स्वयं सहायता समूहों, व्यापार इन्क्यूबेटर्स, दुत निवेशकों, साहस और पूंजी और निजी इक्विटी फण्ड की अवधारणा, भूमिका एवं कार्य

महत्वपूर्ण शब्द: उद्यमिता, उद्यमिता विकास, स्टार्टअप, महिला उद्यमिता, व्यवसाय योजना, विस्तृत परियोजना प्रतिवेदन।

खण्ड-स - पाठ्यक्रम की सामग्री

पाठ्य पुस्तक/ संदर्भ पुस्तक और अन्य संसाधन

Suggested Readings:

1. Kuratko and Rao, Entrepreneurship: A South Asian Perspective, Cengage Learning.
2. Robert Hisrich, Michael Peters, Dean Shepherd, Entrepreneurship, McGraw-Hill Education
3. Desai, Vasant. Dynamics of Entrepreneurial Development and Management. Mumbai, Himalaya Publishing House.
4. Dollinger, Mare J. Entrepreneurship: Strategies and Resources. Illinois, Irwin.
5. Holt, David H. Entrepreneurship: New Venture Creation. Prentice-Hall of India, New Delhi.
6. Plsek, Paul E. Creativity, Innovation and Quality. (Eastern Economic Edition), New Delhi: PrenticeHall of India. ISBN-81-203-1690-8.
7. Singh, Nagendra P. Emerging Trends in Entrepreneurship Development. New Delhi: ASEED.
8. SS Khanka, Entrepreneurial Development, S. Chand & Co, Delhi.
9. K Ramachandran, Entrepreneurship Development, McGraw-Hill Education

Online or web resources:

<https://www.kviconline.gov.in/>

<https://msme.gov.in/>

http://www.slbcmadhyapradesh.in/frontmarquee/571e2722-f3ec-4b82-8591-5b4721dff44eAtmaNirbhar%20Bharat%20Full%20Presentation_compressed.pdf

T, Rama Devi (2017) retrieved from https://www.worldwidejournals.com/global-journal-for-research-analysis-GJRA/special_issues_pdf/September_2017_1507115725_62.pdf

खण्ड-द आंकलन / मूल्यांकन

Maximum marks: 50

University Exam: 50



Smrita



Sangeet

भाग अ - परिचय			
कार्यक्रम: डिप्लोमा पाठ्यक्रम	कक्षा: बी.ए. द्वितीय वर्ष	वर्ष : 2022	सत्र : 2022-2023
विषय : महिला सशक्तिकरण			
1	पाठ्यक्रम का कोड		
2	पाठ्यक्रम का शीर्षक	महिला सशक्तिकरण,	
3	पाठ्यक्रम का प्रकार : (कोर कोर्स)	आधार पाठ्यक्रम, द्वितीय प्रश्न-पत्र	
4	पूर्वापेक्षा (Prerequisite) (यदि कोई हो)	स्नातक द्वितीय वर्ष के समस्त विद्यार्थियों के लिए आधार पाठ्यक्रम का यह अनिवार्य प्रश्न-पत्र है।	
5	पाठ्यक्रम अध्ययन की परिलब्धियां (कोर्स लर्निंग आउटकम) (CLO)	<p>इस पाठ्यक्रम का अध्ययन करने के पश्चात विद्यार्थी निम्नलिखित को समझने में सक्षम होंगे :</p> <ol style="list-style-type: none"> 1. भारत में महिला सशक्तिकरण के इतिहास, अवधारणा और महिला सशक्तिकरण के विभिन्न आयामों को समझ सकेंगे! 2. महिला सशक्तिकरण से संबंधित संवैधानिक प्रावधान, कानून एवं नीतियों को समझ सकेंगे। 3. महिला सशक्तिकरण सम्बन्धी विभिन्न मुद्दों, चुनौतियों एवं सशक्तिकरण में सहायक अभिकरणों का ज्ञान प्राप्त कर सकेंगे! इसके साथ ही भारत के शक्तिशाली महिला नेतृत्व की गौरव गाथा से परिचित हो सकेंगे। 4. महिला सशक्तिकरण सम्बन्धी प्रस्तुत अध्ययन विद्यार्थियों को शासकीय, अशासकीय एवं स्वयं-सेवी संगठनों में रोजगार के अवसर उपलब्ध करायेगा। 	
6	क्रेडिट मान	सैद्धांतिक - 2	
7	कुल अंक	अधिकतम अंक : 50	न्यूनतम उत्तीर्ण अंक : 17
भाग ब- पाठ्यक्रम की विषय-वस्तु			
व्याख्यान की कुल संख्या - ट्यूटोरियल : 30 घण्टे (प्रति सप्ताह दो घंटे) L-T P : 2-0-0			
इकाई	विषय	व्याख्यान की संख्या	



	<ol style="list-style-type: none"> 1. भारत में महिला सशक्तिकरण का इतिहास : प्राचीन काल, मध्यकाल एवं आधुनिक काल! 2. महिला सशक्तिकरण की अवधारणा : अर्थ, स्वरूप आवश्यकता एवं महत्व! 3. महिला सशक्तिकरण के आयाम : सामाजिक, धार्मिक, आर्थिक, शैक्षणिक एवं राजनीतिक! <p>सार बिंदु : महिला सशक्तिकरण, सामाजिक, धार्मिक, आर्थिक, शैक्षणिक, राजनीतिक आयाम!</p>	10
II	<ol style="list-style-type: none"> 1. महिला सशक्तिकरण : संवैधानिक प्रावधान एवं कानून! 2. महिला सशक्तिकरण : नीति एवं योजनाएं (क) केंद्रीय स्तर (ख) राज्य स्तर (म.प्र. के विशेष संदर्भ में) <p>सार बिंदु : संवैधानिक प्रावधान, कानून, केंद्रीय योजनाएं, राज्य (म.प्र.) योजनाएं !</p>	10
III	<ol style="list-style-type: none"> 1. महिला सशक्तिकरण : मुद्दे एवं चुनौतियां! 2. सहायक अभिकरण : गैर सरकारी संगठन, स्व सहायता समूह एवं पंचायती राज संस्थाएं! 3. भारत का शक्तिशाली महिला नेतृत्व : अहिल्या बाई होलकर, रानी दुर्गावती, सावित्री बाई फुले, मैरीकॉम, सिंधुताई सकपाल, टेसी थॉमस, इंदिरा न्यूनी, गौरा देवी! <p>सार बिंदु - गैर सरकारी संगठन, स्व-सहायता समूह, पंचायती राज संस्थाएं, भारत का शक्तिशाली महिला नेतृत्व !</p>	10
भाग स - अनुशासित अध्ययन संसाधन		
अनुशासित पुस्तकें / सहायक पुस्तकें / अन्य पाठ्य संसाधन / पाठ्य सामग्री :		

Smrta

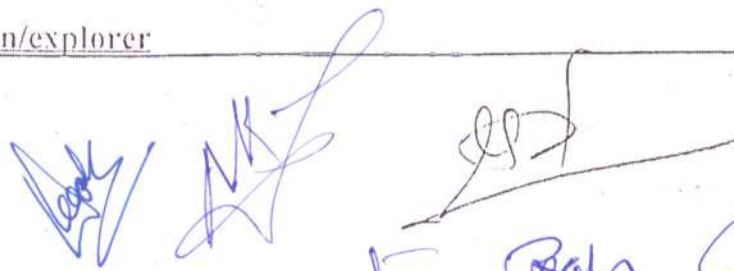
Sangeet

1. अंसारी, एम. ए., नारी तुम क्या.?, ज्योति प्रकाशन जयपुर, 2006
2. अंजली, भारत में महिला अपराध, राधा पब्लिकेशन नई दिल्ली, 2005
3. गोयल, संगीता और गोयल, सुनीता, भारतीय समाज में नारी, आर.जी.एस.ए. पब्लिशर्स जयपुर, 2003
4. कौर हरप्रीत, महिलाओं के विरुद्ध हिंसा एवं मद्यपान, अमेजिंग पब्लिकेशन नई दिल्ली 2014
5. कश्यप, आलोक, भारतीय समाज में नारी : दशा और दिशा, आर्य पब्लिकेशन नई दिल्ली, 2012
6. नईम मुहम्मद, महिला सशक्तिकरण : चुनौतियां एवं समाधान, यूनिवर्सिटी पब्लिकेशन दिल्ली, 2014
7. सिंह, निशांत, भारतीय महिलाएं एक सामाजिक अध्ययन, ओमेगा पब्लिकेशन, नई दिल्ली 2012
8. सोती, वीरेंद्र, चंद्र, भारतीय संस्कृति में स्त्रियों की स्थिति, डी.के. प्रिंटवर्ल्ड लि. नई दिल्ली, 2009
9. शाह, तृप्ति, (हिंदी) अन, सोनी, रामनरेश, स्त्री जीवन का संघर्ष : प्राचीन काल से भक्ति आंदोलन तक उन्नति विकास शिक्षण संगठन एवं सहियर (स्त्री संगठन)
10. Samiuddin, Abida, and Khanam, R., Women Socio-Economic Empowerment, Global Vision Publishing House, Ansari Road New Delhi, 2013
11. Tripathi, Madhusoodan, Women Rights in India, Omega Publications, Ansari Road New Delhi, 2011
12. वर्मा, सांवलिया बिहार, महिला जाग्रति और सशक्तिकरण, अविष्कार पब्लिकेशर्स, जयपुर 2005
13. वर्मा, सांवलिया बिहारी, ग्रामीण महिला उत्थान, यूनिवर्सिटी पब्लिकेशन दिल्ली, 2011
14. यादव, वीरेंद्र, सिंह, नई सहस्राब्दी का महिला सशक्तिकरण : अवधारणा, चिंतन एवं सरोकार ओमेगा पब्लिकेशन, अंसारी रोड नई दिल्ली, 2010

अनुशंसित समकक्ष ऑनलाइन पाठ्यक्रम :

<https://nptel.ac.in/>

<https://swayam.gov.in/explorer>


 Anurag Singh
 Anurag Singh
 Anurag Singh

IGNOU & Other centrally/state operated Universities
MOOC platforms such as "SWAYAM" in India and Abroad.

भाग द - अनुशंसित मूल्यांकन विधियां :

अनुशंसित सतत मूल्यांकन विधियां:


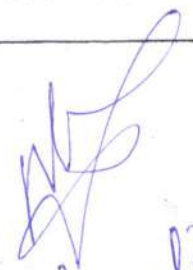

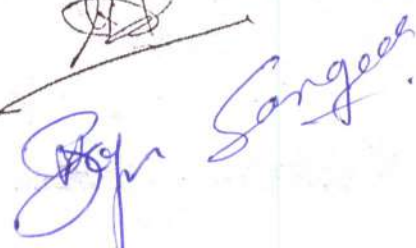
अधिकतम अंक: 5

विश्वविद्यालयीन परीक्षा (वस्तुनिष्ठ) अंक : 50

आकलन : विश्वविद्यालयीन परीक्षा समय - 01 घण्टे	कुल वस्तुनिष्ठ प्रश्न : 50	50×1 = 50 कुल अंक : 50
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कोई टिप्पणी/सझाव :

Part A - Introduction			
Program : Diploma Course	Class B.A. II Year	Year: 2022	Session : 2022-2023
Subject : Women Empowerment			
1	Course Code		
2	Topic of Course	Women Empowerment	
3	Type of Course : (Core Course)	Foundation Course, Second Paper	
4	Prerequisites (If any)	This is a Compulsory Question Paper of the Foundation Course for all the students of the second year of Graduation.	
5	Course Learning Outcomes (CLO)	<p>After going through this course, students will be able to understand the following :</p> <ol style="list-style-type: none"> 1. Understand the history, concept and various dimensions of women empowerment in India. 2. Will be able to understand the constitutional provisions, laws and policies related to women empowerment. 3. Get knowledge of various issues, challenges and agencies supporting women empowerment. With this, you will be able to get acquainted with the glory story of the powerful women leadership of India. 4. Present study related to women empowerment will provide employment opportunities to the students in government, private and non-government organizations. 	
6	Credit Value	Theoretical - 2	
7	Total Marks	Maximum Marks : 50	Minimum Passing Marks : 17
Part B - Content of Course			
Number of Total Lectures - Tutorial : 30 Hours (Per Week Two Hours) L-T P : 2-0-0			

Sl. No.	Subject	Number of Lectures
I	<p>1. History of Women Empowerment in India Ancient Period, Medieval and Modern Period.</p> <p>2. Concept of Women Empowerment : Meaning, forms, Need and Importance.</p> <p>3. Dimensions of Women Empowerment : Social, Religious, Economic, Educational and Political.</p> <p>Key Words : Women Empowerment, Social, Religious, Economic, Educational and Political Dimensions.</p>	10
II	<p>1. Women Empowerment : Constitutional Provisions and Law s</p> <p>2. Women Empowerment Policy and Schemes</p> <p style="padding-left: 40px;">A. Central Level</p> <p style="padding-left: 40px;">B. State Level (With Special Reference to Madhyapradesh),</p> <p>Key Words : Constitutional Provisions, Policy, Central Schemes, State Schemes.</p>	10
II	<p>1. Women Empowerment : Issues and Challenges.</p> <p>2. Supporting Agencies : NGOs, Self Help Groups and Panchayati Raj Institutions.</p> <p>3. Powerful Women Leadership of India : Ahilya Bai Holkar, Rani Durgavati, Savitri Bai Phule, Mary Kom, Sindhutai Sakpal, Tessy Thomas, Indira Nooyi, Gaura Devi.</p> <p>Key Words : NGOs, Self Help Groups, Panchayati Raj, Women Leadership.</p>	10



Part C- Recommended Study Resources

Recommended Books / Accessories Books / Other Text Resources

1. अंसारी, एम. ए., नारी तुम क्या.?, ज्योति प्रकाशन जयपुर, 2006
2. अंजली, भारत में महिला अपराध, राधा पब्लिकेशन नई दिल्ली, 2005
3. गोयल, संगीता और गोयल, सुनीता, भारतीय समाज में नारी, आर.जी.एस.ए. पब्लिशर्स जयपुर, 2003
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5. कश्यप, आलोक, भारतीय समाज में नारी : दशा और दिशा, आर्य पब्लिकेशन नई दिल्ली, 2012
6. नईम मुहम्मद, महिला सशक्तिकरण : चुनौतियां एवं समाधान, यूनिवर्सिटी पब्लिकेशन दिल्ली, 2014
7. सिंह, निशांत, भारतीय महिलाएं एक सामाजिक अध्ययन, ओमेगा पब्लिकेशन, नई दिल्ली 2012
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9. शाह, तृप्ति, (हिंदी) अन, सोनी, रामनरेश, स्त्री जीवन का संघर्ष : प्राचीन काल से भक्ति आंदोलन तक उन्नति विकास शिक्षण संगठन एवं सहियर (स्त्री संगठन)
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14. यादव, वीरेंद्र, सिंह, नई सहस्राब्दी का महिला सशक्तिकरण : अवधारणा, चिंतन एवं सरोकार ओमेगा पब्लिकेशन, अंसारी रोड नई दिल्ली, 2010

Recommended Equivalent Online Courses :

Handwritten signatures and names in blue ink:
Lad, Sunita, Sangeet

<https://nptel.ac.in/>
<https://swayam.gov.in/explorer>

IGNOU & Other centrally/state operated Universities.
MOOC platforms such as "SWAYAM" in India and Abroad.

Part D - Recommended Assessment Methods

Recommended Assessment Methods :

Maximum Marks : 50

UNIVERSITY EXAMINATION (OBJECTIVE) MARKS : 50

assessment :	Total Objective Type Questions : 50	50×1 = 50
University Exams:		Total Marks :
Time : 01 Hours		50

Any Comments/Suggestions :

[Handwritten signatures and notes in blue ink]
Sangeeta
Sunita

BBA (Hotel Management) Second Year

**INTBBAHM-208 – FIELD PROJECTS/INTERNSHIP/ APPRENTICESHIP/
COMMUNITY ENGAGEMENT AND SERVICE**