



SGT UNIVERSITY

VALUE ADDED COURSES



Faculty of Hotel & Tourism
Management 2024-25



About the University

SGT University, established in 2013 and recognized by the University Grants Commission (UGC), has set its sights on fostering a culture of research, innovation, and interdisciplinary education. Nestled on a sprawling 70-acre campus on the outskirts of Gurgaon, the university boasts state-of-the-art resources and infrastructure designed to facilitate cutting-edge academic and research achievements.

Driven by a relentless pursuit of excellence, SGT University has earned the prestigious NAAC A+ accreditation, becoming one of the youngest institutions in the country to receive this honour. This recognition highlights the university's commitment to maintaining high standards in education and research.

Among its broad array of academic programs, the university offers premier medical courses through the SGT Medical College, Hospital & Research Institute, which are considered among the best in the nation. These programs are seamlessly integrated with practical training and research opportunities, ensuring that students receive a comprehensive, world-class education in the medical field.

Our Vision

To nurture individual's excellence through value based, cross-cultural, integrated and holistic education adopting the contemporary and advanced means blended with ethical values to contribute in building a peaceful and sustainable global civilization.

Our Mission

- To impart higher education at par with global standards that meets the changing needs of the society
- To provide access to quality education and to improve quality of life, both at individual and community levels with advancing knowledge in all fields through innovations and ethical research.
- To actively engage with and promote growth and welfare of the surrounding community through suitable extension and outreach activities
- To develop socially responsible citizens, fostering ethical values and compassion through participation in community engagement, extension and promotion activities.
- To create competitive and coordinated environment wherein the individual develops skills and a lifelong learning attitude to excel in their endeavours.

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INTRODUCTION

In the dynamic and ever-changing global landscape, the need for lateral thinking, innovation, and entrepreneurial spirit has never been greater. Traditional educational approaches that focus solely on specific skill sets often become outdated due to the rapid pace of technological advancements. As such, no university curriculum can comprehensively address all areas of importance or relevance. To ensure that students are better equipped to meet industry demands, it is crucial for higher education institutions to supplement the core curriculum, helping students develop both their aptitudes and interests.

Objectives:

The primary objectives of the Value-Added Course (VAC) are:

1. **To enhance industry understanding:** Equip students with knowledge of industry expectations and requirements.
2. **To improve employability:** Enhance students' employability skills, making them more competitive in the job market.
3. **To bridge skill gaps:** Address existing gaps in skills and ensure students are industry ready.
4. **To foster inter-disciplinary skills:** Provide students with opportunities to develop diverse skills across various disciplines.
5. **To encourage entrepreneurship:** Inspire students to become job creators rather than just job seekers.

Course Design

Departments designing Value-Added Courses should begin by conducting a **Training Need Analysis** and engaging with industry experts, alumni, and employers to identify skill gaps and emerging trends. This will guide the creation of a syllabus tailored to current demands.

Conduction of Value-Added Courses

- **Voluntary Participation:** VAC is not a mandatory requirement for completing any academic program, and the credits earned through these courses are additional to the degree's total credit requirement.
- **Learning Format:** VAC is an instructor-supported learning course, available to all students without any additional fee. Classes are typically scheduled during reserved time slots, beyond regular class hours, and may also be conducted on weekends or during vacations.
- **Course Registration:** Students may register for only one Value-Added Course per semester, preferably offered by their own department. However, with prior permission from the Dean, they can take courses from other departments.



- **Minimum Participants:** A minimum of 5 students must opt for a course for it to be offered.
- **Industry and Expert Involvement:** Eminent industry professionals or academicians may conduct VACs. This broadens students' exposure and enhances the learning experience.

Course Duration and Structure

- **Duration:** Each Value-Added Course should last at least 30 hours, with a balanced structure of 18 hours (60%) theory and 12 hours (40%) practical. The exact division of theory and practical hours will be determined by the course instructor with the approval of the Dean.
- **Location:** The courses will be conducted within the respective schools, with classrooms assigned by the Dean based on student numbers.

REGISTRATION PROCEDURE

1. **Course Listings:** A list of available Value-Added Courses, along with syllabi, will be posted on the university website.
2. **Registration Process:** Students must complete and submit a registration form to enroll in a course. The Department Head will group students based on their choices and send them to the Dean for final approval.
3. **Attendance and Assessment Records:** The course instructor is responsible for maintaining attendance and assessment records, including details on assignments, seminars, and other activities. These records must be signed by both the course instructor and the Department Head and kept for future reference.
4. **Attendance Requirements:** Students must maintain at least 75% attendance in the Value-Added Course to be eligible for a certificate. Up to a 10% relaxation in attendance may be granted for valid reasons, such as illness or extracurricular participation.

Certification

Upon successfully completing a Value-Added Course, students will be awarded a **certificate** signed by the authorized university signatories, recognizing their accomplishment in the course.

Cloud kitchen Management and Operations



SGT UNIVERSITY

Course Code: VAC/FHTM/004

COURSE OBJECTIVES:

- Understand the fundamentals of cloud kitchen operations, including their business models, logistics, and market trends.
- Gain insight into managing virtual kitchens and optimizing workflows for efficient food delivery.
- Learn the strategies for marketing and branding cloud kitchens in a competitive digital food space.
- Develop skills in financial planning, cost management, and pricing strategies specific to cloud kitchen businesses.
- Explore food safety, quality control, and customer service standards essential for running a successful cloud kitchen.

COURSE OUTCOMES:

- Ability to design and manage a cloud kitchen, with a clear understanding of operational needs and strategies.
- Proficiency in marketing and positioning a cloud kitchen in the digital marketplace to attract and retain customers.
- Skills to analyze financial data and make informed decisions to ensure profitability in a cloud kitchen business.
- Knowledge of food safety regulations and quality control measures to ensure a high standard of service and customer satisfaction.
- Enhanced understanding of technological tools and platforms that support cloud kitchen management and operations.

COURSE CONTENT:

Module I: Introduction to Cloud Kitchens

- Definition and evolution of cloud kitchens
- Business models: single-brand, multi-brand, and virtual restaurants
- Advantages and challenges of cloud kitchen operations

Module II: Kitchen Setup and Equipment

- Design and layout for operational efficiency.
- Selection and maintenance of kitchen equipment
- Food safety and hygiene practices
- Compliance with health and safety regulations



Module III: Order Management and Delivery Logistics

- Order processing and fulfilment strategies.
- Integration with third-party delivery platforms
- Managing delivery logistics and time optimization
- Handling returns, cancellations, and customer complaints

Module IV: Operational Strategies and Performance Management

- Staffing and workforce management
- Inventory management and cost control.
- Key performance indicators (KPIs) and metrics for cloud kitchens
- Continuous improvement and innovation in operations

REFERENCES:

1. Theory of Cookery by Krishna Arora
2. Food Production Operations by Chef Parvinder S. Bali
3. Practical Professional Cookery by Cracknell and Kaufmann
4. Catering Management by Mohini Sethi & Surjeet Malhan
5. Indian Food: A Historical Companion by Achaya KT
6. Food: A Culinary History by Jean-Louis Flandrin
7. The Theory of Catering by Victor Ceserani, David Foskett



Course Code: VAC/FHTM/005

COURSE OBJECTIVES:

- Identify the essential tools and used in bar
- Describe the different categories of alcoholic beverages (spirits, liqueurs, fortified wines, etc.).
- Understand the role of ice, glassware, and garnishes in cocktail presentation.
- Identify and pair complementary flavors to create balanced cocktails.

COURSE OUTCOMES:

- Students will gain a Master Fundamental Mixology Techniques
- Students will acquire an understanding of Spirits, Beverages, and Flavor Profiles.
- The course will Develop Creativity and Innovation in Cocktail Creations.
- Students may Learn Professional Bar Management Practices.

COURSE CONTENT:

Module I: Introduction to Mixology

- History and evolution of bartending
- Overview of bar tools and equipment
- Basic techniques: stirring, shaking, muddling, and layering

Module II: Spirits and Beverages

- Types of spirits: gin, rum, whiskey, tequila, and brandy
- Liqueurs and cordials
- Wines, beers, and ciders
- Non-alcoholic mixers: juices, sodas, tonics, and syrups
- Tasting and evaluating beverages

Module III: Classic and Modern Cocktails

- Preparation of classic cocktails: martini, mojito, old fashioned, etc.
- Modern cocktail trends and techniques
- Creative use of fresh ingredients and garnishes
- Presentation and plating of cocktails

Module IV: Creative Mixology and Innovation

- Experimenting with new flavor combinations and ingredients
- Molecular mixology concepts and techniques
- Seasonal and themed cocktail creation
- Signature cocktail development



REFERENCES:

"The Joy of Mixology" by Gary Regan

- ISBN-13: 978-1402783706
- ISBN-10: 140278370X

"The Savoy Cocktail Book" by Harry Craddock

- ISBN-13: 978-1909487103
- ISBN-10: 190948710X

"Liquid Intelligence: The Art and Science of the Perfect Cocktail" by Dave Arnold

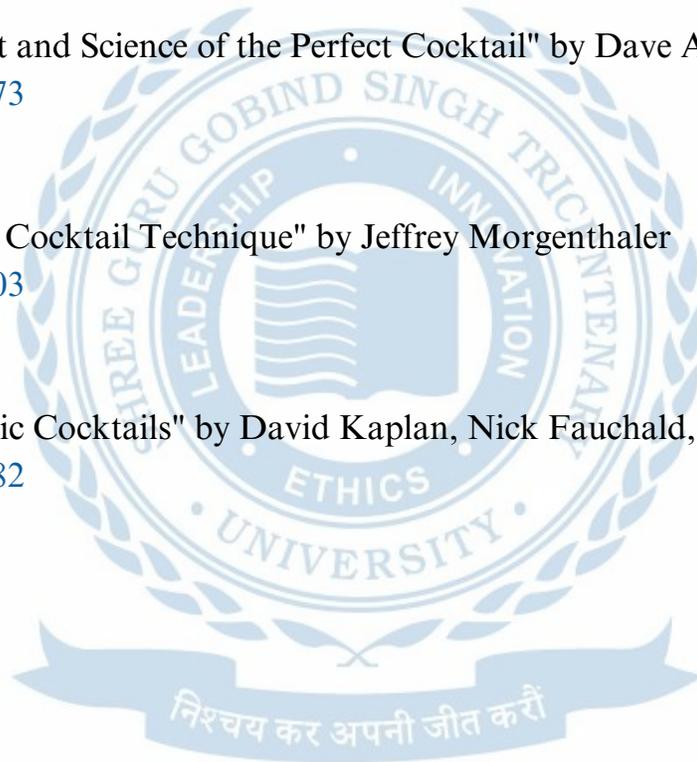
- ISBN-13: 978-0393081273
- ISBN-10: 0393081272

"The Bar Book: Elements of Cocktail Technique" by Jeffrey Morgenthaler

- ISBN-13: 978-1452100603
- ISBN-10: 1452100604

"Death & Co: Modern Classic Cocktails" by David Kaplan, Nick Fauchald, and Alex Day

- ISBN-13: 978-1607743182
- ISBN-10: 1607743180



Floral Creations: Perfecting the Art of Flower Styling



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Course Code: VAC/FHTM/006

COURSE OBJECTIVES:

- Introduce the fundamentals of floral arrangement.
- Teach practical techniques for designing floral arrangements for various occasions.
- Enhance creativity and aesthetic skills.
- Provide an overview of floral care, tools, and industry trends.
- Equip learners to monetize their skills by starting a floral business or side hustle.

COURSE OUTCOMES:

- Understand the principles and techniques of floral design and their cultural significance.
- Develop a creative and professional approach to floral arrangements for diverse occasions.
- Apply knowledge of flower types, their care, and maintenance in real-world projects.
- Conceptualize and execute thematic floral designs using sustainable practices.

COURSE CONTENT:

Module I: Fundamentals of Floral Artistry

- History and significance of flower arrangement.
- Understanding flower types, seasons, and availability.
- Basics of color theory and harmony in floral design.

Module II: Techniques and Styles in Floral Design

- Essential Techniques: Wiring, Taping, and Pinning
- Popular Arrangement Styles: Bouquets, Centerpieces, Wreaths, and Ikebana
- Seasonal and Occasion-Based Arrangements (Wedding, Corporate, Festive, etc.)
- Color Theory and Floral Combinations

Module III: Flower Care, Sustainability, and Business Practices

- Flower Harvesting, Conditioning, and Preservation
- Sustainable Practices in Floral Artistry
- Floral Waste Management and Eco-Friendly Design
- Introduction to Floral Business: Pricing, Branding, and Marketing



Module IV: Advanced Floral Art and Creative Applications

- Conceptualizing Large-Scale Designs (Installations and Event Décor)
- Fusion of Floral Art with Other Design Elements (e.g., Lighting, Fabric, and Props)
- Floral Photography and Presentation Techniques
- Portfolio Development: Showcasing Personal Style

REFERENCES:

"The Flower Recipe Book"

- Author. Alethea Harampolis & Jill Rizzo

Floret Farm's A Year in Flowers: Designing Gorgeous Arrangements for Every Season"

- Author. Erin Benzakein

Ikebana: The Art of Arranging Flowers"

- Author. Shozo Sato

Flower Arranging: The Complete Guide for Beginners"

- Author. Judith Blacklock

Sustainable Floral Design: Growing and Designing Flowers Without Foam"

- Author. Tobey Nelson

