

SOHT- Bachelor in Hospitality Management, Program Structure								
First Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Indian Culture: Perspective of Tourism	2	0	0	0	2	2
2		Food, Nutrition and Hygiene	1	0	0	0	1	1
3		Professional Communication -I	2	0	1	0	3	4
4		Foundation Course in F & B Service I	2	0	2	0	4	6
5		Foundation Course in Front Office I	2	0	1	0	3	4
6		Foundation Course in Housekeeping I	2	0	1	0	3	4
7		Foundation course in Food Production & Bakery I	2	0	2	1	5	9
Total Credits							21	30

Second Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		First Aid and Health	0	0	1	0	1	2
2	K1UC221B	Professional Communication -II	2	0	1	0	3	4
3	I1UB201B	Foundation course in Food Production & Bakery-II	2	0	2	0	4	6
4	I1UB202B	Foundation course in Front Office Operation – II	1	0	1	0	2	3
5	I1UB203B	Foundation course in Housekeeping Operation – II	1	0	1	0	2	3
6	I1UB201C	Foundation course in F & B Service – II	2	0	2	1	5	9
7	Theory New	Introduction to AI in Hospitality NEP	2	0	0	0	2	2
Elective								
8		Event management	1	0	0	0	1	1
		Cruise Line Management	1	0	0	0	1	1
		Airline Catering and Cabin Service	1	0	0	0	1	1
Total credits							20	31

1	GUIDED LEARNING -1	In campus /domestic hotels	0	0	0	4	4	4 weeks
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Third Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours

1		Ecology and Environment	2	0	0	0	2	2
2		Campus to Corporate	0	0	1	0	1	2
3		Regional Indian Cookery	1	0	2	0	3	4
4		Wine, Spirits, and Liquors	2	0	2	0	4	5(2+3)
5		Property Management System	1	0	1	0	2	3
6		Project Report - Guided Learning -1	0	0	0	4	4	
7		Digital Marketing	2	0	0	0	2	2
8		Customer Relationship Management(CRM)	2	0	0	0	2	2
<b>Electives</b>								
9		Resort and Spa Management	1				1	1
		Revenue Management and Pricing Startegies	1				1	1
		Luxury Brand Management	1				1	1
Total credits							21	23

1	GUIDED LEARNING 2	In campus /domestic hotels	0	0	0	4	4	4 weeks
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Fourth Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Advanced Cooking Techniques	0	0	2	0	2	4
2		Restaurant Concept and Management	1	1	1	0	3	4
4		Luxury, Fashion and Lifestyle Trends	2	0	0	0	2	2
5		Materials Management	2	0	0	0	2	2
6		Hospitality Sales & Marketing	1	1	0	0	2	2
7		Linen and Laundry Management	2	0	1	1	4	7
8		Project Report - Guided Learning -2	0	0	0	4	4	NA
<b>Electives</b>								
9		Health and Wellness Tourism	1	0	0	0	1	1
		Gaming and Casino Management	1	0	0	0	1	1
		Hospitality Analytics and Big Data	1	0	0	0	1	1
Total credits							20	22
Fifth Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Industrial Exposure Training (I.E.T.)	Food and Beverage Service Training Report	0	0	5	0	5	22 weeks indistrial training

2	Industrial Exposure Training (I.E.T.)	Food Production Training Report	0	0	5	0	5	22 weeks industrial training
3	Industrial Exposure Training (I.E.T.)	Front Office Management Training Report	0	0	5	0	5	22 weeks industrial training
4	Industrial Exposure Training (I.E.T.)	Housekeeping Management Training Report	0	0	5	0	5	22 weeks industrial training
Total credits							20	
<b>Sixth Semester</b>								
			<b>Credit Structure</b>					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Industrial Exposure Training (I.E.T.)	Food and Beverage Service Training Report	0	0	5	0	5	22 weeks industrial training
2	Industrial Exposure Training (I.E.T.)	Food Production Training Report	0	0	5	0	5	22 weeks industrial training
3	Industrial Exposure Training (I.E.T.)	Front Office Management Training Report	0	0	5	0	5	22 weeks industrial training
4	Industrial Exposure Training (I.E.T.)	Housekeeping Management Training Report	0	0	5	0	5	22 weeks industrial training
Total credits							20	22 weeks industrial training
<b>Seventh Semester-Students who opt for coursework</b>								
			<b>Credit Structure</b>					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Integrated	Facility Planning & Management	2	1	0	0	3	7
2	Integrated	Hotel Finance	2	1	0	0	3	7
3	Integrated	Research Methodology	2	1	0	0	3	7

2	Integrated	Hospitality Project	0	0	0	6	6	18
4	Lab	Human Resource Management	2	1	0	0	3	2
5	Theory	Hotel Law & Ethics	1	1	0	0	2	2
							20	43

**Seventh Semester/- Note: Students who opt for OJT**

			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Research Methodology	2	1	0	0	3	22 weeks
2		Field Project 1	0	0	0	12	12	
3		Human Resource Management	2	1	0	0	3	
4		Hotel Law & Ethics	1	1	0	0	2	
							20	

**Eight Semester/- Note: Students who opt for coursework**

			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Dissertation	0	0	0	6	6	NA
2		Mice Management	2	1	0	0	3	3
3		Hotel Sustainability	2	1	0	0	3	3
4		Food and Beverage Retail Management	2	1	0	0	3	3
5		Strategic Hospitality Management	2	1	0	0	3	3
6		Management of Organizational Behaviour	2	0	0	0	2	2
							20	14

**Eight Semester/- Note: Students who opt for OJT**

			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Field Project 1	0	0	0	12	12	NA
2		Mice Management	2	1	0	0	3	3
3		Food and Beverage Retail Management	2	1	0	0	3	3
		Management of Organizational Behaviour	2	0	0		2	2
							20	8
		Total Credit- 162						