

**ASSESSMENT PATTERNS (Common for All Semesters)**

CONTINUOUS INTERNAL EXAMINATION (CIE)								Semester End Examination (SEE)
Rubric and Assessment Tools								Max. Marks
Course Type	QUIZ 1/AAT	CAT1	QUIZ2/AAT	CAT 2	LAB	LAB Test	Course-based Project	
Theory	20	30	20	30	0	0	0	100
Blended	0	20	0	20	50	10	0	100
Comprehensive	0	20	0	20	40	0	20	100

**Rubric for Course-based Project**

S.No.	Type of Assessment Tools	CIE Marks (Rubric)					Total
		PPP	TS1	TS2	Viva	Total	
1	Course-based Project Work	5	5	5	5	20	

**Bachelor of Science in Hotel Management(Hons) : Program Structure 2023-24, Batch 2023-26**

First Semester										Not to include in the program structure file (Only for Reference)	
Sl. No.	Course Code	Course Title	Credit Structure						Hours	Instruc-tion Components	Contact Hours/week
			L	T	P	S	Cred its	Hours			
1	I1UA101T	Indian Culture: Perspective of Tourism	2	0	0	0	2	2	L	1	
2	C2UF102T	<b>Food, Nutrition and Hygiene</b>	0	0	0	0	0	2	T	1	
3	K1UC122B	Professional Communication -I	2	0	1	0	3	4	P	2	
4	I1UB101B	Foundation Course in F & B Service I	2	0	2	0	4	6	S	3	
5	I1UB102B	Foundation Course in Front Office I	2	0	1	0	3	4			
6	I1UB103B	Foundation Course in Housekeeping I	2	0	1	0	3	4			
7	I1UB101C	Foundation course in Food Production & Bakery I	2	0	2	1	5	9			
<b>Total Credits</b>								20	31		

Second Semester										
Sl. No.	Course Code	Course Title	Credit Structure						Hours	
			L	T	P	S	Cred its	Hours		
1	C2UF220T	<b>First Aid and Health</b>	1	0	0	0	1	1		
2	K1UC221B	Professional Communication -II	2	0	1	0	3	4		
3	I1UB201B	Foundation course in Food Production-II	2	0	2	0	4	6		

4	I1UB202B	Foundation course in Front Office Operation – II	2	0	1	0	3	4
5	I1UB203B	Foundation course in Housekeeping Operation – II	2	0	1	0	3	4
6	I1UB201C	Foundation course in F & B Service – II	2	0	2	1	5	9
7	Theory New	AI for Managers	2	0	0	0	2	2
<b>Elective</b>								
8	I1UB201T	Hotel Accountancy	1	0	0	0	1	1
	I1UB202T	Facility Planning & Management	1	0	0	0	1	1
<b>Total credits</b>							<b>22</b>	

2 New Course

Third Semester								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1	Industrial Exposure Training (I.E.T.)	FOOD AND BEVERAGE SERVICE TRAINING REPORT	0	0	12	0	6	
2	Industrial Exposure Training (I.E.T.)	FOOD PRODUCTION TRAINING REPORT	0	0	12	0	6	
3	Industrial Exposure Training (I.E.T.)	FRONT OFFICE MANAGEMENT TRAINING REPORT	0	0	12	0	6	
4	Industrial Exposure Training (I.E.T.)	HOUSEKEEPING MANAGEMENT TRAINING REPORT	0	0	12	0	6	
<b>Total credits</b>							<b>24</b>	

4 Credit Increased

Fourth Semester								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1	C1UB420T	Human values and Environment studies	2	0	0	0	2	2
2	K1UC420B	Campus to Corporate -I	2	0	1	0	3	4
3	I1UB401B	Food Production Operations	2	0	2	0	4	6
4	I1UB402B	F & B Service Operations	2	0	2	0	4	6
5	I1UB403B	Housekeeping Operations	2	0	1	0	3	4
6	I1UB401C	Front Office Operations	2	0	1	1	4	7
7	I1UB401T	Tourism Marketing	0	0	0	0	0	1
8	Blended	Physical Education	1	0	1	0	2	2
<b>Total credits</b>							<b>22</b>	

2 New Course

Fifth Semester								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1	Integrated	Food Production Management	2	0	2	0	4	
2	Integrated	Food & Beverage Management	2	0	2	0	4	

3	Integrated	Front Office Management	2	0	1	0	3		
4	Integrated	Campus to Corporate -II	2	0	1	0	3		
5	Theory	Research Methodology for Hospitality and Tourism	2	0	0	0	2		
6	Comprehensive	Housekeeping Management	2	0	1	1	4		
7	Theory	Event Management	2	0	0	0	2	2	New Course
<b>Total credits</b>								22	
<b>Sixth Semester</b>									
								<b>Credit Structure</b>	
Sl. No.	Course Code	Course Title	L	T	P	S	Cred its	Hours	
1	Project Work (Capstone )	Research Based Learning PBL	0	0	44	0	22		2 Credit Increased, Name t changed to RBL-Research-Based Learning from PBL

<b>Total credits</b>	<b>132</b>
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Total Credit	Sem-1	20
	Sem-2	22
	Sem-3	24
	Sem-4	22
	Sem-5	22
	Sem-6	22
	<b>Total</b>	<b>132</b>