

**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)				
		PPP	TS1	TS2	Viva	Total
1	Course-based Project Work	5	5	5	5	20

**Bachelor of Hotel Management: Program Structure 2023-24, Batch 2023-27**

First Semester									Not to include in the program structure file (Only for Reference)	
								Credit Structure		
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours	Instruc-tion Components	Contact Hours/week
1	I1UA101T	Indian Culture: Perspective of Tourism	2	0	0	0	2	2	L	1
2	C2UF102T	Food, Nutrition and Hygiene	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		
Total Credits							20	31		

Second Semester								
								Credit Structure
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours

1	C2UF220T	First Aid and Health	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>								22

2 New Course

### Third Semester

			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Cred its	Hours
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>								24

4 Credits increased

### Fourth Semester

			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Cred its	Hours
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	2	0	2	2
<b>Total credits</b>								22

2 New Course

### Fifth Semester

			Credit Structure					
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Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
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	Integrated	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

**Total credits**

22

**Sixth Semester**

**Credit Structure**

Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Integrated	Advanced Food Production and Patisseri I	2	0	2	0	4	
2	Integrated	Advanced F & B Service I	2	0	2	0	4	
3	Integrated	Advanced Front Office I	2	0	1	0	3	
4	Integrated	Advanced Housekeeping I	2	0	1	0	3	
5	Theory	Retail Management	2	0	0	0	2	
6	Theory	Human Resources Management	2	0	0	0	2	
7	Theory	Strategic Management	2	0	0	0	2	

**Total credits**

20

**Seventh Semester**

**Credit Structure**

Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Integrated	Advanced Food Production & Patisserie II	3	0	2	0	5	7 Elective
2	Integrated	Advanced F & B ServiceII	3	0	2	0	5	7 Elective
3	Integrated	Advanced Front Office II	3	0	2	0	5	7 Elective
4	Integrated	Advanced Housekeeping II	3	0	2	0	5	7 Elective
5	Integrated	Advanced Campus to Corporate	2	0	1	0	3	4 Core
6	Theory	Hotel Law & Ethics	2	0	0	0	2	2 Core
7	Theory	Financial Management	2	0	0	0	2	2 Core

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NOTE: Students has to choose two electives from elective basket

**Eight Semester**

**Credit Structure**

Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Project Work (Capstone)	Research-Based Learning PBL	0	0	44	0	22	
<b>Total credits</b>							<b>22</b>	

Credit Increased, Name changed to RBL-Research-Based Learning from PBL

Total Credits

169

Total Credits	169
Sem-1	20
Sem-2	22
Sem-3	24
Sem-4	22
Sem-5	22
Sem-6	22
Sem -7	19
Sem - 8	22