

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	CAT2	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		
1	Course-based Project Work	5	5	5	5	20	

Bachelor of Science in Hotel Management(Hons with Research) : 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	Instruction Components	Contact Hours/week		
1	IUA101T	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	IUB101B	Foundation Course in F & B Service I	2	0	2	0	4	6	S	3		
5	IUB102B	Foundation Course in Front Office I	2	0	1	0	3	4				
6	IUB103B	Foundation Course in Housekeeping I	2	0	1	0	3	4				
7	IUB101C	Foundation course in Food Production & Bakery I	2	0	2	1	5	9				
Total Credits							20	31				

Second 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	Instruction Components	Contact Hours/week		
1	C2UF220T	First Aid and Health	1	0	0	0	1	1				
2	K1UC221B	Professional Communication -II	2	0	1	0	3	4				
3	IUB201B	Foundation course in Food Production-II	2	0	2	0	4	6				
4	IUB202B	Foundation course in Front Office Operation – II	2	0	1	0	3	4				
5	IUB203B	Foundation course in Housekeeping Operation – II	2	0	1	0	3	4				
6	IUB201C	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	2	New Course		
Elective												
8	IUB201T	Hotel Accountancy	1	0	0	0	1	1				
	IUB202T	Facility Planning & Management	1	0	0	0	1	1				
Total credits							22					

Third 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	12	0	6		
2	Industrial Exposure Training (I.E.T.)	FOOD PRODUCTION TRAINING REPORT	0	0	12	0	6		4 Credits increased
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		
Total credits								24	
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	2 New Course
Total credits								22	
Fifth Semester									
								Credit Structure	
Sl. No.	Course Code	Course Title	L	T	P	S	Cred its	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	Cred its	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	Cred its	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
								17	

NOTE: Students has to choose two electives from elective basket

Eight Semester									
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours	
			L	T	P	S			
1	Project Work (Capstone)	Research -Based Learning PBL	0	0	44	0	22		Credit Increased, Name changed to RBL- Research-Based Learning from PBL
Total credits							22		

Total Credits	169
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Sem-1	20
Sem-2	22
Sem-3	24
Sem-4	22
Sem-5	22
Sem-6	22
Sem -7	17
Sem - 8	22

Total 169