		B.Sc. (Hons. with Research) H	lotel Man	agement :	Program	Structure				
		Fi	irst Semeste	r						
	Credit Structure									
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours		
1	I1UA101T	Indian Culture: Perspective of Tourism	2	0	0	0	2	2		
2	C2UF102T	Food, Nutrition and Hygiene	0	0	0	0	0	1		
3	K1UC122B	Professional Communication -I	2	0	1	0	3	4		
4	I1UB101B	Foundation Course in F & B Service I	2	0	2	0	4	6		
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		
		20	30							

	Second Semester								
				Cr					
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 & Bakery-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	
	Elective								
8	I1UB201T	Hotel Accountancy	1	0	0	0	1	1	
	I1UB202T	Facility Planning & Management	1	0	0	0	1	1	
		22	31						

	Third Semester								
				Cr					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours	
1		FOOD AND BEVERAGE SERVICE TRAINING	0	0	12	0	6	22 weeks indistrial training	

2	Industrial	FOOD PRODUCTION TRAINING REPORT	0	0	12	0	6	22 weeks indistrial training
3	Industrial	FRONT OFFICE MANAGEMENT TRAINING	0	0	12	0	6	22 weeks indistrial training
4	Industrial	HOUSEKEEPING MANAGEMENT TRAINING	0	0	12	0	6	22 weeks indistrial training
	I Exmogram	Total credits		I	1		24	22 weeks indistrial training
		Fou	rth Semes	ter				
				C	redit Structu	re		
Sl. No.	Course Code	Course Title	L	Т	P	S	Credits	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
		Total credits		•	•		20	31
		Fif	fth Semeste	er				
				C	redit Structu	re		
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Integrated	Food Production Management	2	0	2	0	4	6
2	Integrated	Food &Beverage Management	2	0	2	0	4	6
3	Integrated	Front Office Management	2	0	1	0	3	4
4	Integrated	Hospitality Executive Development	2	0	1	0	3	4
5	Theory	Research Methodology for Hospitality and Tourism	2	0	0	0	2	2
6	Comprehensive	Housekeeping Management	2	0	1	1	4	4
		Total credits					20	26
		Six	th Semeste	er				
				C	redit Structu	re		
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	6
2	Integrated	Advanced F & B Service I	2	0	2	0	4	6
3	Integrated	Advanced Front Office I	2	0	1	0	3	4

4	Integrated	Advanced Housekeeping I	2	0	1	0	3	4
5	Theory	Retail Management	2	0	0	0	2	2
6	Theory	Human Resources Management	2	0	0	0	2	2
		Total credits					18	24
			Seventh Semes	ter				
				Cı	redit Structu	re		
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
`1	Integrated	Advanced Food Production & Patissierie II	3	0	2	0	5	7
2	Integrated	Advanced F & B ServiceII	3	0	2	0	5	7
3	Integrated	Advanced Front Office II	3	0	2	0	5	7
4	Integrated	Advanced Housekeeping II	3	0	2	0	5	7
			2	0	1	0	3	4
5	Integrated	Advanced Campus to Corporate		0	1			
	Integrated Theory	Advanced Campus to Corporate  Hotel Law & Ethics	2	0	0	0	2	2
5			_		0	0	2 2	2 2
5 6	Theory	Hotel Law & Ethics	2	0				

	Eight Semester								
	Credit Structure								
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours	
1	Project Work	Research -Based Learning (RBL)	0	0	44	0	24	22 weeks	