

SOHT- Bachelor of Science in Hotel Management: Program Structure								
First Semester								
			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	1	0	0	0	1	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
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 -Industry Interface -1	0	0	0	4	4	NA
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	0	0	0	1	1
		Revenue Management and Pricing Strategies	1	0	0	0	1	1
		Luxury Brand Management	1	0	0	0	1	1
<b>Total credits</b>							<b>21</b>	<b>23</b>

<b>Fourth Semester</b>								
			<b>Credit Structure</b>					
<b>Sl. No.</b>	<b>Course Code</b>	<b>Course Title</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>S</b>	<b>Credits</b>	<b>Hours</b>
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
<b>Total credits</b>							<b>20</b>	<b>22 weeks industrial training</b>
<b>Fifth Semester</b>								
			<b>Credit Structure</b>					
<b>Sl. No.</b>	<b>Course Code</b>	<b>Course Title</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>S</b>	<b>Credits</b>	<b>Hours</b>
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
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Sixth Semester/- Note: Students who opt for coursework								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Research Methodology	2	1	0	0	3	3
2		Hospitality Project	0	0	0	6	6	NA
3		MICE Management	2	1	0	0	3	3
4		Food and Beverage Retail Management	2	1	0	0	3	3
5		Facility Planning & Management	2	1	0	0	3	3
6		Hotel Law and Ethics	1	1	0	0	2	2
							20	14

Sixth 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		Food and Beverage Retail Management	2	1	0	0	3	3
3		Facility Planning & Management	2	1	0	0	3	3
4		Hotel Law and Ethics	1	1	0	0	2	2
							20	8

Total Credit- 122