

Name of the Faculty : Faculty of Hotel & Tourism Management

Name of the Program : Bachelor of Science (Hospitality Administration) : 2022-23 onwards

Session: 2022-23 onwards

| Semester/Year | Council Code (If any) | Subject Code (If already existing) | Nomenclature | Theory/ Practical/ | Core/ AECC/ SEC/VAC/ DSE/ GE | For ERP | Theory/Practical (Result Combined or Separate) | L | T | P | Credits | Contact Hours | Theory | | Theory (Internal) | | | | | Practical | | | Practical (Internal) | | | | | Overall Pass Marks | Scheme of Examinations [Theory+Internal or Practical+Internal] | | | | | | | |
|---------------|-----------------------|------------------------------------|--|--------------------|------------------------------|---------|--|---|---|---|-----------|---------------|--------|------|-------------------|------------|-------------------------|-----|------|----------------------------|-----------|-----|----------------------|------------|----------|------------------|-----------------------|--------------------|--|-----|-------------------|-------------------|--------------------|--------------------|-------------------|-------------------|
| | | | | | | | | | | | | | Max | Pass | Mid Term | Assignment | Professional Activities | Max | Pass | Demonstration/Presentation | Viva-voce | Max | Pass | Attendance | Mid Term | Project/Lab Work | Conduct/Demonstration | | | Max | Pass | | | | | |
| I | N/A | 07120107 | Foundation Course in Food Production – I | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | 40 | Theory + Internal | | | | | |
| I | N/A | 07120108 | Foundation Course in Food Production – I (Practical) | Practical | Core | Core | Separate | 0 | 0 | 8 | 4 | 8 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |
| I | N/A | 07120109 | Foundation Course in Food & Beverage Service – I | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | 40 | Theory + Internal | | | | |
| I | N/A | 07120110 | Foundation Course in Food & Beverage Service – I (Practical) | Practical | Core | Core | Separate | 0 | 0 | 4 | 2 | 4 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |
| I | N/A | 07120111 | Foundation Course in Accommodation & Front Office – I | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | 40 | Theory + Internal | | | |
| I | N/A | 07120112 | Foundation Course in Accommodation & Front Office – I (Practical) | Practical | Core | Core | Separate | 0 | 0 | 4 | 2 | 4 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |
| I | N/A | 07120113 | Food Science & Nutrition | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | 40 | Theory + Internal | | | |
| I | N/A | 07120114 | Accountancy | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | 40 | Theory + Internal | | |
| I | N/A | -- | AECC | Theory | AECC | AECC | Separate | 2 | 0 | 0 | 2 | 2 | 30 | 12 | 10 | 5 | 5 | 20 | 8 | | | | | | | | | | | | | | 20 | Theory + Internal | | |
| I | N/A | -- | MGE | Theory | GE | GE | Separate | 4 | 0 | 0 | 4 | 4 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | 40 | Theory + Internal | | |
| I | N/A | -- | VAC | Theory | VAC | VAC | Separate | 2 | 0 | 0 | 2 | 2 | 30 | 12 | 10 | 5 | 5 | 20 | 8 | | | | | | | | | | | | | | | 20 | Theory + Internal | |
| | | | Total Credits for Semester | | | | | | | | 26 | | | | | | | | | | | | | | | | | | | | | | | | | |
| II | N/A | 07120207 | Foundation Course in Food Production – II | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | 40 | Theory + Internal | |
| II | N/A | 07120208 | Foundation Course in Food Production – II (Practical) | Practical | Core | Core | Separate | 0 | 0 | 8 | 4 | 8 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |
| II | N/A | 07120209 | Foundation Course in Food & Beverage Service – II | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| II | N/A | 07120210 | Foundation Course in Food & Beverage Service – II (Practical) | Practical | Core | Core | Separate | 0 | 0 | 4 | 2 | 4 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |
| II | N/A | 07120211 | Foundation Course in Accommodation & Front Office – II | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| II | N/A | 07120212 | Foundation Course in Accommodation & Front Office – II (Practical) | Practical | Core | Core | Separate | 0 | 0 | 4 | 2 | 4 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |
| II | N/A | 07120213 | Food Safety and Quality | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| II | N/A | -- | AECC | Theory | AECC | AECC | Separate | 2 | 0 | 0 | 2 | 2 | 30 | 12 | 10 | 5 | 5 | 20 | 8 | | | | | | | | | | | | | | | | 20 | Theory + Internal |
| II | N/A | -- | MGE | Theory | GE | GE | Separate | 4 | 0 | 0 | 4 | 4 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| II | N/A | -- | VAC | Theory | VAC | VAC | Separate | 2 | 0 | 0 | 2 | 2 | 30 | 12 | 10 | 5 | 5 | 20 | 8 | | | | | | | | | | | | | | | | 20 | Theory + Internal |
| | | | Total Credits for Semester | | | | | | | | 24 | | | | | | | | | | | | | | | | | | | | | | | | | |
| III | N/A | 07010301 | Industrial Training Report & Viva Voce | Practical | Core | Core | Separate | | | | 18 | | | | | | | | | | 175 | 175 | 350 | 140 | | | | 175 | | 175 | 350 | 140 | 280 | Practical+Internal | | |
| | | | Total Credits for Semester | | | | | | | | 18 | | | | | | | | | | | | | | | | | | | | | | | | | |
| IV | N/A | 07120407 | Food Production Operations | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| s | N/A | 07120408 | Food Production Operations (Practical) | Practical | Core | Core | Separate | 0 | 0 | 8 | 4 | 8 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |
| IV | N/A | 07120409 | Food & Beverage Operations | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| IV | N/A | 07120410 | Food & Beverage Operations (Practical) | Practical | Core | Core | Separate | 0 | 0 | 4 | 2 | 4 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |
| IV | N/A | 07120411 | Accommodation & Front Office Operations | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| IV | N/A | 07120412 | Accommodation & Front Office Operations (Practical) | Practical | Core | Core | Separate | 0 | 0 | 4 | 2 | 4 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |
| IV | N/A | 07120413 | Food & Beverage Control | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| IV | N/A | 07120414 | Hotel Accountancy | Theory | Core | Core | Separate | 2 | 0 | 0 | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| IV | N/A | -- | AECC | Theory | AECC | AECC | Separate | 2 | 0 | 0 | 2 | 2 | 30 | 12 | 10 | 5 | 5 | 20 | 8 | | | | | | | | | | | | | | | | 20 | Theory + Internal |
| IV | N/A | -- | MGE | Theory | GE | GE | Separate | 4 | 0 | 0 | 4 | 4 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| IV | N/A | -- | VAC | Theory | VAC | VAC | Separate | 2 | 0 | 0 | 2 | 2 | 30 | 12 | 10 | 5 | 5 | 20 | 8 | | | | | | | | | | | | | | | | 20 | Theory + Internal |
| | | | Total Credits for Semester | | | | | | | | 26 | | | | | | | | | | | | | | | | | | | | | | | | | |
| V | N/A | 07120510 | Advance Food Production Operations – I | Theory | Core | Core | Separate | 2 | | | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | | | | | 40 | Theory + Internal |
| V | N/A | 07120511 | Advance Food Production Operations – I (Practical) | Practical | Core | Core | Separate | | | 8 | 4 | 8 | | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | | | |

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| Semester/Year | Council Code (If any) | Subject Code (If already existing) | Nomenclature | Theory/ Practical/ | Core/ AECC/ SEC/VAC/ DSE/ GE | For ERP | Theory/Practical (Result Combined or Separate) | L | T | P | Credits | Contact Hours | Theory | | Theory (Internal) | | | | Practical | | | Practical (Internal) | | | | Overall Pass Marks | Scheme of Examinations [Theory+Internal or Practical+Internal] | | | | | |
|---------------|-----------------------|------------------------------------|--|--------------------|------------------------------|---------|--|---|---|---|-----------------------------------|---------------|--------|------|-------------------|------------|-------------------------|-----|-----------|----------------------------|-----------|----------------------|------|------------|----------|--------------------|--|------------------|-----------------------|-------------------|--------------------|-------------------|
| | | | | | | | | | | | | | Max | Pass | Mid Term | Assignment | Professional Activities | Max | Pass | Demonstration/Presentation | Viva-voce | Max | Pass | Attendance | Mid Term | | | Project/Lab Work | Conduct/Demonstration | Max | Pass | |
| V | N/A | 07120512 | Advance Food & Beverage Operations – I | Theory | Core | Core | Separate | 2 | | | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | 40 | Theory + Internal | | |
| V | N/A | 07120513 | Advance Food & Beverage Operations – I (Practical) | Practical | Core | Core | Separate | | 4 | | 2 | 4 | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | |
| V | N/A | 07120514 | Accommodation & Front Office Management – I | Theory | Core | Core | Separate | 2 | | | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | 40 | Theory + Internal | |
| V | N/A | 07120515 | Accommodation & Front Office Management – I (Practical) | Practical | Core | Core | Separate | | 4 | | 2 | 4 | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | |
| V | N/A | 07120516 | Financial Management | Theory | Core | Core | Separate | 2 | | | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | 40 | Theory + Internal | |
| V | N/A | -- | AECC | Theory | AECC | AECC | Separate | 2 | | | 2 | 2 | 30 | 12 | 10 | 5 | 5 | 20 | 8 | | | | | | | | | | | 20 | Theory + Internal | |
| V | N/A | -- | MGE | Theory | GE | GE | Separate | 4 | | | 4 | 4 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | 40 | Theory + Internal | |
| V | N/A | -- | VAC | Theory | VAC | VAC | Separate | 2 | | | 2 | 2 | 30 | 12 | 10 | 5 | 5 | 20 | 8 | | | | | | | | | | | 20 | Theory + Internal | |
| | | | | | | | | | | | Total Credits for Semester | | | | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | | | | | 24 | | | | | | | | | | |
| VI | N/A | 07120610 | Advance Food Production Operations – II | Theory | Core | Core | Separate | 2 | | | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | 40 | Theory + Internal | |
| VI | N/A | 07120611 | Advance Food Production Operations – II (Practical) | Practical | Core | Core | Separate | | 8 | | 4 | 8 | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | |
| VI | N/A | 07120612 | Advance Food & Beverage Operations – II | Theory | Core | Core | Separate | 2 | | | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | 40 | Theory + Internal |
| VI | N/A | 07120613 | Advance Food & Beverage Operations – II (Practical) | Practical | Core | Core | Separate | | 4 | | 2 | 4 | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | |
| VI | N/A | 07120614 | Accommodation & Front Office Management – II | Theory | Core | Core | Separate | 2 | | | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | | 40 | Theory + Internal |
| VI | N/A | 07120615 | Accommodation & Front Office Management – II (Practical) | Practical | Core | Core | Separate | | 4 | | 2 | 4 | | | | | | | | 20 | 20 | 40 | 16 | 10 | 10 | 10 | 30 | 60 | 24 | 40 | Practical+Internal | |
| VI | N/A | 07120616 | Food & Beverage Management | Theory | Core | Core | Separate | 4 | | | 4 | 4 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | 40 | Theory + Internal | |
| VI | N/A | 07120617 | Facility Planning | Theory | Core | Core | Separate | 4 | | | 4 | 4 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | 40 | Theory + Internal | |
| VI | N/A | 07120618 | Research Methodology | Theory | Core | Core | Separate | 2 | | | 2 | 2 | 60 | 24 | 20 | 10 | 10 | 40 | 16 | | | | | | | | | | | 40 | Theory + Internal | |
| | | | | | | | | | | | Total Credits for Semester | | | | | | | | | | | 24 | | | | | | | | | | |
| | | | | | | | | | | | Total Credits | | | | | | | | | | | 142 | | | | | | | | | | |

- a. After one year i.e. two semesters – Certificate in Hotel Catering (CHC)
- b. After two years i.e. four semesters – Diploma in Hospitality Operations (DHO)
- c. After three years i.e. six semesters – B.Sc. in Hospitality Administration (B.Sc.-HA)