

## BSc HS - SYLLABUS STRUCTURE

<i>SEMESTER I</i>													
Course Code	Course Title	Number of Lectures	Hours Per Week			Credits			Marks				
			Theory	Practical	Total	Theory	Practical	Total	Theory - Internal	Practical	Theory - External	Total	
CC-101	Food Production I	60	4	4	8	4	2	6	20	30	50	100	
CC-102	F&B Service-I	60	4	4	8	4	2	6	20	30	50	100	
CC-103	Housekeeping - I	60	4	4	8	4	2	6	20	30	50	100	
SEC-104	Introduction to Front Office	30	2	4	6	2	2	4	50		50	100	
AECC-105	Environment Science	60	4		4	4		4	50		50	100	
					<b>34</b>				<b>26</b>				<b>500</b>

<i>SEMESTER II</i>													
Course Code	Course Title	Number of Lectures	Hours Per Week			Credits			Marks				
			Theory	Practical	Total	Theory	Practical	Total	Theory-Internal	Practical	Theory - External	Total	
CC-201	Food Production- II	60	4	4	8	4	2	6	20	30	50	100	
CC-202	F&B Service- II	60	4	4	8	4	2	6	20	30	50	100	
CC-203	Accommodation Operations- I	60	4	4	8	4	2	6	20	30	50	100	
DSE-204 A	Basic French	45	3		3	3		3	50		50	100	
DSE-204 B	Computer Fundamentals												
AECC-205	Communication Skills - English	60	4		4	4		4	50		50	100	
GE-206 A	Basic Accountancy	30	2		2	2		2	50			50	
GE-206 B	Food Science												
					<b>33</b>				<b>27</b>				<b>550</b>

<i>SEMESTER III</i>													
Course Code	Course Title	Number of Lectures	Hours Per Week			Credits			Marks				
			Theory	Practical	Total	Theory	Practical	Total	Theory - Internal	Practical	Theory - External	Total	
CC-301	Food Production- III	60	4	4	8	4	2	6	20	30	50	100	
CC-302	F&B Service- III	60	4	4	8	4	2	6	20	30	50	100	
CC-303	Accommodation Operations- II	60	4	4	8	4	2	6	20	30	50	100	
DSE-304	Hotel Maintenance	45	3		3	3		3	50		50	100	
	Soft Skills Mgmt												
GE-305	Introduction to Tourism	60	4		4	4		4	50		50	100	
					<b>31</b>				<b>25</b>				<b>500</b>

<b>SEMESTER V</b>												
Course Code	Course Title	Number of Lectures	Hours Per Week			Credits			Marks			
			Theory	Practical	Total	Theory	Practical	Total	Theory - Internal	Practical	Theory - External	Total
CC- 501	Food Production- IV	60	4	4	8	4	2	6	20	30	50	100
CC- 502	F&B Service- IV	60	4	4	8	4	2	6	20	30	50	100
CC- 503	Accommodation Operations- III	60	4	4	8	4	2	6	20	30	50	100
GE- 504- A	Personality Development and Business communication	60	4	4	8	4	2	6	20	30	50	100
GE- 504- B	Life Skills											
					<b>32</b>			<b>24</b>				<b>400</b>

<b>SEMESTER VI</b>												
Course Code	Course Title	Number of Lectures	Hours Per Week			Credits			Marks			
			Theory	Practical	Total	Theory	Practical	Total	Theory - Internal	Practical	Theory - External	Total
SEC- 601	Entrepreneurship Development	60	4		4	4		4	50		50	100
SEC- 602	Project Report							6	50		150	200
GE- 603- A	Specialization - Advanced Baking	60	4	4	8	4	2	6	20	30	50	100
GE- 603- B	Specialization - Bar Tending											
GE- 603- C	Specialization Accommodations Management											
SEC- 604	Swayam/MOOC/ Coursera	A 60 hours course										
	NSS/ Sports (State Level)											
DSE- 605	Customer Relationship Management	60	4		4	4		4	50		50	100
	Meeting Incentive Conventions and Exhibitions											
					<b>16</b>			<b>20</b>				<b>500</b>

<b>BSc Hospitality Studies - Structure</b>				
Sr. No	Particulars	No. of Courses	Total Credits	Total Marks
1	Core Course- CC	12	72	1200
2	Discipline Specific Elective- DSE	4 out of 7	16	600
3	General Elective- GE	4 out of 8	18	350
4	Ability Enhancement Course- AEC	2	8	200
5	Skills Enhancement Course - SEC	4 out of 5	18	500
	<b>Total</b>	<b>26</b>	<b>132</b>	<b>2850</b>