

(B. Sc. (Honors with Research) – H. S.)

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects / Internship/ Workshops/ Seminars	Total Hours	Total Credits
SEMESTER I						
HSMM111	Principles of Food Production	2	4		6	4 Cr
HSMM112	Principles of F & B Service I	2				2 Cr
HSOE113A	Basics of MS Office	1	2		3	Any 2 out of 3 2Cr + 2 Cr
HSOE113B	Food Science & Nutrition	1	2		3	
HSOE113C	Work Ethics	1	2		3	
HSVSC114	Basic Rooms Division I	2			2	2 Cr
HSSEC115	Introduction to Restaurant Service		4		4	2 Cr
HSIKS116	Indian Heritage and Culture	2			2	2 Cr
HSAEC117	Communication skills I	2			2	2 Cr
HSVEC118	Environment Science I	2			2	2 Cr
HSCC119	Sports & Fitness			60 hours	60	2 Cr
Total Credits						22
SEMESTER II						
HSMM121	Principles of Continental Cuisine	2	4		6	4 Cr
HSMM122	Principles of F & B Service II	2			2	2 Cr
HSM123	Principles of Management	2			2	2 Cr
HSOE124A	French For Gastronomy	1	2		3	Any 2 out of 3 2Cr + 2 Cr
HSOE124B	Farm to Fork Management	1	2		3	
HSOE124C	Food Journalism & Content Writing	1	2		3	
HSVSC125	Menu Planning & Service Set up		4		4	2 Cr
HSSEC126	Basic Rooms Division II	1	2		3	2 Cr
HSAEC127	Saral Hindi Stir I	2			2	2 Cr
HSVEC128	Environmental Science II	2			2	2 Cr
HSCC129	Hospitality Events			60 hours	4 Events	2 Cr
Total						22 Cr
<p><i>Exit Option: Award of UG Certificate in Major with 44 credits and an additional 4 credit core NSQF course / Internship OR Continue with Major/ Minor</i></p>						

SEMESTER III						
HSMM231	Indian & Industrial Cooking	2	4		6	4 Cr
HSMM232	Accommodation Operation I	2			2	2 Cr
HSMM233	Beverage Service I	2			2	2 Cr
HSM234	Organisational Behaviours	1	2		3	2 Cr
HSM235	Human Resource Management	1	2		3	2 Cr
HSOE236 A	Library Management Systems		4		4	Any 1 out of 2
HSOE236B	Retail Business Management	2			2	2 Cr
HSVSC237	Cyber Security System	2			2	2 Cr
HSAEC238	Saral Hindi Stir II	2			2	2 Cr
HSFP239	Field Project					2 Cr
HSCC2310 A	NSS			60 hours	60	Any 1 out of 2,
HSCC2310 B	Introduction to Yog			60 hours	60	2, 2 Cr
Total						22 Cr
SEMESTER IV						
HSMM241	Principles of Baking	2	4		6	4 Cr
HSMM242	Beverage Service II	2			2	2 Cr
HSMM243	Accommodation Operations II	2			2	2 Cr
HSM244	Customer Relationship Management	1	2		3	2 Cr
HSM245	Marketing of Services	1	2		3	2 Cr
HSOE246 A	Social Media Marketing		4		4	Any 1 out of 2; 2 Cr
HSOE246B	Personality Development		4		4	
HSSEC247 A	Beverage Service II Practical		4		4	Any 1 out of 2; 2 Cr
HSSEC247 B	Accommodation Operations II Practical		4		4	
HSAEC248	Business Communication	2			2	2 Cr
HSCEP249	Community Engagement & Services I		4		4	2 Cr
HSCC2410	Physical & Emotional Health & Wellbeing	2			2	2 Cr
Total						22 Cr
<i>Exit Option: Award of UG Diploma in Major and Minor with 88 credits and an additional 4 credit core NSQF course / Internship OR Continue with Major/ Minor</i>						

SEMESTER V						
HSMM351	Food Production III	2	4		6	4 Cr
HSMM352	F & B Service IV	2	4		6	4 Cr
HSMM353	Entrepreneurship Development I	2			2	2 Cr
HSME354 A	Advanced Housekeeping Operations I	2	4		6	Any 1 out of 2 4Cr
HSME354 B	Front Office Operations I	2	4		6	
HSM355	Revenue Management	2			2	2 Cr
HSM356	Case Studies in Hospitality		4		4	2 Cr
HSVSC357	Entrepreneurship Development II		4		4	2 Cr
HSCEP358	Community Engagement & Service II		4		4	2 Cr
Total						22 Cr
SEMESTER VI						
HSMM361	Food Production IV	2	4		6	4 Cr
HSMM362	F & B Service V	2	4		6	4 Cr
HSMM363	Event Management	2			2	2 Cr
HSME364 A	Advanced Housekeeping Operations II	2	4		6	Any 1 out of 2; 4Cr
HSME364 B	Front Office Operations II	2	4		6	
HSM365	Managerial Economics	2			2	2 Cr
HSM366	SWAYAM / MOOC Courses			30 hours	30	2 Cr
HSOJT367	Internship I			240 Hours	240	4 Cr
Total						22 Cr
<i>Exit Option: Award of UG Degree in Major with 132 credits or continue with Major/ Minor</i>						
SEMESTER VII (Honours with Research)						
HSMM471	Food Production V	2	4		6	4 Cr
HSMM472	F & B Service VI	2	4		6	4 Cr
HSMM473	Green Practices in Hospitality	2			2	2 Cr
HSME474 A	Specialized House Keeping Operation I	2	4		6	Any 1 out of 2; 4 Cr
HSME474 B	Specialized Front Office Management I	2	4		6	
HSM475	Research Methodology	4			4	4 Cr
HSPR476	Project Report					4 Cr
Total						22 Cr

SEMESTER VIII (Honours with Research)						
HSMM481	Food Production VI	2	4		6	4 Cr
HSMM482	F & B Service VII	2	4		6	4 Cr
HSMM483	Tourism – A Global Perspective	2			2	2 Cr
HSME484A	Specialized House Keeping Operation II	2	4		6	Any 1 out of 2; 4 Cr
HSME484B	Specialized Front Office Management II	2	4		6	
HSRP485	Research Project					8 Cr
Total						22 Cr
<i>Four Year UG Honours Degree with Research Degree in Major and Minor with 176 credits</i>						
SEMESTER VII (Honours)						
HSMM471	Food Production V	2	4		6	4Cr
HSMM472	F & B Service VI	2	4		6	4Cr
HSMM473	Green Practices in Hospitality	2			2	2 Cr
HSMM477	Logistics & Supply Chain Management	4			4	4Cr
HSME474A	Specialized House Keeping Operation I	2	4		6	Any 1 out of 2; 4 Cr
HSME474B	Specialized Front Office Management I	2	4		6	
HSM475	Research Methodology	4			4	4 Cr
Total						22 Cr
SEMESTER VIII (Honours)						
HSMM481	Food Production VI	2	4		6	4 Cr
HSMM482	F & B Service VII	2	4		6	4 Cr
HSMM483	Tourism – A Global Perspective	2			2	2 Cr
HSMM486	Disaster Management	4			4	4 Cr
HSME484A	Specialized House Keeping Operation II	2	4		6	Any 1 out of 2; 4 Cr
HSME484B	Specialized Front Office Management II	2	4		6	
HSOJT487	Internship II				4	4 Cr
Total						22 Cr
<i>Four Year UG Honours Degree in Major / Minor with 176 credits</i>						