

CHOICE BASED CREDIT SYSTEM [CBCS]

Implemented from the Academic Year 2016 – 2017

PROGRAMME STRUCTURE FOR BHMCT

BHMCT Degree (8 semesters with subjects)

Bachelor in Hotel Management & Catering Technology - Four Years Under Choice Based Credit System

DSC: DISCIPLINE SPECIFIC COMPULSORY COURSE

DSE: DISCIPLINE SPECIFIC ELECTIVE COURSE

LEC: LANGUAGE ENHANCING COMPULSORY COURSE

LEE: LANGUAGE ENHANCING ELECTIVE COURSE

NC : NON CREDIT COURSE

AEC: ABILITY ENHANCING COMPULSORY COURSE

AEE: ABILITY ENHANCING ELECTIVE COURSE

SEC: SKILL ENHANCING COMPULSORY COURSE

SEE: SKILL ENHANCING ELECTIVE COURSE

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS /WEEK
I	DSC 101	Basic Indian Food Production (Theory)	Compulsory	04	04
	DSC 101 A	Basic Indian Food Production (Practical)	Compulsory	08	04
	DSC 102	Basic Food & Beverage Service I (Theory)	Compulsory	03	03
	DSC 102 A	Basic Food & Beverage Service I (Practical)	Compulsory	02	01
	DSC 103	Rooms Division Operations I (Theory)	Compulsory	04	04
	DSC 103 A	Rooms Division Operations I (Practical)	Compulsory	04	02
	LEE 101	Business Communication* (Theory)	Any One	02	02
	LEE 102	Basic French (Theory)			
	LEE 101 A	Business Communication (Practical)	Any One*	04 **	02
	LEE 102 A	Basic French (Practical)			
	NC 101 A NC102 A NC 103 A NC 104 A	Community Service Sports Activities Cultural Activities General Interest Activities	Any One ***	02	00
				31	22

*EXEMPTION OF BUSINESS COMMUNICATION ONLY IF THE CANDIDATE HAS SECURED MINIMUM 55 % & ABOVE IN QUALIFYING EXAMINATION.

** INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

*** STUDENTS ARE REQUIRED TO TAKE ANY ONE OF THE NON CREDIT COURSES WHICH WILL BE ASSESSED AS SATISFACTORY OR UNSATISFACTORY PERFORMANCE BASED ON COMPLETION OF ASSIGNED ACTIVITIES / TASKS AND SUBMISSION OF REPORT THEREOF

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS/ WEEK
II	DSC 201	Basic Continental Food Production (Theory)	Compulsory	04	04
	DSC 201A	Basic Continental Food Production (Practical)	Compulsory	08	04
	DSC 202	Basic Food & Beverage Service Ii (Theory)	Compulsory	03	03
	DSC 202A	Basic Food & Beverage Service Ii(Practical)	Compulsory	02	01
	DSC 203	Rooms Division Operations Ii (Theory)	Compulsory	04	04
	DSC 203A	Rooms Division Operations Ii (Practical)	Compulsory	04	02
	SEC 101	Personality Skills For Hospitality Industry (Theory)	Compulsory	03	03
	SEC 101A	Personality Skills For Hospitality Industry (Practical)	Compulsory	04 *	02
					30

* INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

** STUDENTS ARE REQUIRED TO COMPLETE COMPULSORY CORE MODULE IN ENVIRONMENTAL STUDIES AND WILL BE ASSESSED AS 'PASS' OR 'FAIL' BASED ON THE PERFORMANCE IN THE EXAMINATION CONDUCTED BY THE UNIVERSITY

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS/ WEEK
III	DSC 301	Quantity Food Production (Theory)	Compulsory	04	04
	DSC 301A	Quantity Production (Practical)	Compulsory	08	04
	DSC 302	Introduction To Beverage Service (Theory)	Compulsory	03	03
	DSC 302A	Introduction To Beverage Service	Compulsory	02	01

		(Practical)			
	DSC 303	Accommodation Operations I (Theory)	Compulsory	04	04
	DSC 303A	Accommodation Operations I(Practical)	Compulsory	04	02
	LEC 101	Hotel French (Theory)	Compulsory	03	03
	LEC 101A	Hotel French (Practical)	Compulsory	04 *	02
	NC 101A NC 102A NC 103A NC 104A	Community Service Sports Activities Cultural Activities General Interest Activities	Any One**	02	00
				30	23

* INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

** STUDENTS ARE REQUIRED TO TAKE ANY ONE OF THE NON CREDIT COURSES WHICH WILL BE ASSESSED AS SATISFACTORY OR UNSATISFACTORY PERFORMANCE BASED ON COMPLETION OF ASSIGNED ACTIVITIES / TASKS AND SUBMISSION OF REPORT THEREOF

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS / WEEK	CREDITS / WEEK
IV	DSC 401 I	Industry Exposure & Report - I	Compulsory	54	36
				54	36

THE STUDENT IS REQUIRED TO UNDERTAKE 20 WEEKS OF INDUSTRIAL EXPOSURE WITH A CLASSIFIED HOTEL (3 STAR AND ABOVE) IN THE FOLLOWING OPERATIONAL DEPARTMENTS:

FOOD PRODUCTION OPERATIONS

FOOD & BEVERAGE OPERATIONS

HOUSEKEEPING / ACCOMODATION OPERATIONS

FRONT OFFICE OPERATIONS

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS/ WEEK
V	DSE 101	Larder & Basic Baking (Theory)	Any One	04	04
	DSE 102	Alcoholic Beverages I (Theory)			
	DSE 103	Accommodation Operations I(Theory)			
	DSE 101A	Larder & Basic Baking (Practical)	Any One	08	04
	DSE 102A	Alcoholic Beverages I (Practical)			
	DSE 103A	Accommodation Operations Ii(Practical)			
	SEC 102	Accounting Skills For	Compulsory	03	03

		Hotels(Theory)			
	AEC 102	Researching For Hospitality & Tourism Management (Theory)	Compulsory	03	03
	AEC 102A	Researching For Hospitality & Tourism Management (Practical)	Compulsory	08*	04
	AEC 103	Hospitality Law (Theory)	Compulsory	03	03
	AEE 101 - 106	Select From List	Any One Or Two**	04	04
				29	25

* INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

**STUDENTS OPTING FOR DSE 102 A & DSE 103A MAY TAKE AN ADDITIONAL ABILITY ENHANCING ELECTIVE TO FULFILL THE TOTAL NUMBER OF CREDITS (200) REQUIRED FOR SUCCESSFUL COMPLETION OF THE ACADEMIC PROGRAMME.

ALTERNATIVELY, STUDENTS OPTING FOR DSE 102 A MAY UNDERTAKE MINIMUM 04 ODC / PART TIME JOB / WEEKEND JOB WITH REPUTED HOTELS (3 STAR AND ABOVE) / RESTAURANTS.

STUDENTS OPTING FOR DSE 103 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIME JOB / WITH REPUTED HOTELS(3 STAR AND ABOVE) FOR MINIMUM 32 HOURS IN THE SEMESTER.

ABILITY ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS.

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS/ WEEK
VI	DSE 201	Regional Cuisines Of India (Theory)	Any One	04	04
	DSE 202	Alcoholic Beverages Ii (Theory)			
	DSE 203	Trends In Housekeeping (Theory)			
	DSE 201A	Regional Cuisines Of India (Practical)	Any One*	08	04
	DSE 202A	Alcoholic Beverages Ii (Practical)		04	02
	DSE 203A	Trends In Housekeeping (Practical)		04	02
	SEC 103	Tourism Operations (Theory)	Compulsory	03	03
	DSCP	Project Work	Compulsory	12**	06
	AEC 104	Hospitality Marketing (Theory)	Compulsory	03	03
SEE 101 -	Select From List	Any One Or	04	04	

	106		Two**		
				28	24

*STUDENTS OPTING FOR DSE 202A & DSE 203A MAY TAKE AN ADDITIONAL SKILL ENHANCING ELECTIVE TO FULFILL THE TOTAL NUMBER OF CREDITS (200) REQUIRED FOR SUCCESSFUL COMPLETION OF THE ACADEMIC PROGRAMME.

ALTERNATIVELY, STUDENTS OPTING FOR DSE 202 A MAY UNDERTAKE MINIMUM 04 ODC / PART TIME JOB / WEEKEND JOB WITH REPUTED HOTELS (3 STAR AND ABOVE) / RESTAURANTS.

STUDENTS OPTING FOR DSE 203 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIME JOB / WITH REPUTED HOTELS (3 STAR AND ABOVE) FOR MINIMUM 32 HOURS IN THE SEMESTER.

SKILL ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS

** INCLUDES CLASS HOURS AS WELL AS HOURS SPENT OUTSIDE THE CLASS FOR PROJECT RELATED WORK

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS/ WEEK	
VII	DSE 301 DSE 302 DSE 303 DSE 304 DSE 305 DSE 306	Select From List (Theory)	Any One	04	04	
	DSE 301A DSE 302A DSE 303A DSE 304A DSE 305A DSE 306A	Select From List (Practical)	Any One *	08 08 04 04 04 04	04 04 02 02 02 02	
	SEC 104	Application Of Computers In Hotels (Theory)	Compulsory	02	02	
	SEE104A	Application Of Computers In Hotels (Practical)	Compulsory	04	02	
	AEC 105	Human Resource Management (Theory)	Compulsory	03	03	
	AEC 106	Total Quality Management (Theory)	Compulsory	03	03	
	AEE 101 - 106	Select From List (Theory)	Any One Or Two*	04	04	
					28	22

*STUDENTS OPTING FOR DSE 303 A TO DSE 306 A MAY TAKE AN ADDITIONAL ABILITY ENHANCING ELECTIVE TO FULFILL THE TOTAL NUMBER OF CREDITS (200) REQUIRED FOR SUCCESSFUL COMPLETION OF THE ACADEMIC PROGRAMME.

ALTERNATIVELY, STUDENTS OPTING FOR DSE 303 A AND DSE 304 A MAY UNDERTAKE MINIMUM 04 ODC / PART TIME JOB / WEEKEND JOB WITH REPUTED HOTELS (3 STAR AND ABOVE) / RESTAURANTS.

STUDENTS OPTING FOR DSE 305 A AND DSE 306 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIME JOB / WITH REPUTED HOTELS (3 STAR AND ABOVE) FOR MINIMUM 32 HOURS IN THE SEMESTER

ABILITY ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS

LIST OF DISCIPLINE SPECIFIC ELECTIVE COURSE (THEORY)

DSE 301 INTERNATIONAL FOOD PRODUCTION & KITCHEN MANAGEMENT (THEORY)

DSE 302 ADVANCED BAKING & MANAGEMENT (THEORY)

DSE 303 BAR OPERATIONS & MANAGEMENT (THEORY)

DSE 304 FOOD & BEVERAGE OPERATIONS & MANAGEMENT (THEORY)

DSE 305 FRONT OFFICE MANAGEMENT (THEORY)

DSE 306 ACCOMMODATION MANAGEMENT (THEORY)

LIST OF DISCIPLINE SPECIFIC ELECTIVE COURSE (PRACTICAL)

DSE 301 A INTERNATIONAL FOOD PRODUCTION & KITCHEN MANAGEMENT (PRACTICAL)

DSE 302 A ADVANCED BAKING & MANAGEMENT (PRACTICAL)

DSE 303A BAR OPERATIONS AND MANAGEMENT (PRACTICAL)

DSE 304 A FOOD & BEVERAGE OPERATIONS & MANAGEMENT (PRACTICAL)

DSE 305 A FRONT OFFICE MANAGEMENT (PRACTICAL)

DSE 306 A ACCOMMODATION MANAGEMENT (PRACTICAL)

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS	CREDITS
VIII	SEE 101-106	Select From List	Any One Or Two *	04	04
	DSE 401 I- 406 I	Industry Exposure & Report - I	Any One	54	21
				58	25

*STUDENTS OPTING FOR DSE 303 A - DSE 306 A MAY TAKE AN ADDITIONAL SKILL ENHANCING ELECTIVE TO FULFILL THE TOTAL NUMBER OF CREDITS (200) REQUIRED FOR SUCCESSFUL COMPLETION OF THE ACADEMIC PROGRAMME.

SKILL ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS
STUDENTS ARE REQUIRED TO UNDERTAKE 13 WEEKS OF INDUSTRIAL EXPOSURE WITH A CLASSIFIED HOTEL (3 STAR AND ABOVE) IN THE ANY ONE OF THE DISCIPLINE SPECIFIC ELECTIVE OPERATIONAL DEPARTMENTS:

LIST OF ABILITY ENHANCING ELECTIVE COURSES

AEE 101	CATERING SCIENCE
AEE 102	DIETITICS & NUTRITION
AEE 103	FOOD & BEVERAGECONTROLS
AEE 104	PRINCIPLES OF MANAGEMENT
AEE 105	ORGANISATION BEHAVIORS
AEE 105	HOTEL ECONOMICS
AEE 106	FINANCIALMANAGEMENT

LIST OF SKILL ENHANCING ELECTIVE COURSES

SEE 101	FIRST AID
SEE 102	HOTEL MAINTENANCE
SEE 103	RETAIL MANAGEMENT
SEE 104	EVENT MANAGEMENT
SEE 105	ENTREPRENUERSHIP DEVELOPMENT
SEE 105	FACILITY PLANNING
SEE 106	SKILL ENHANCEMENTS FOR MEDIA & JOURNALISM IN HOSPITALITY (PRACTICAL)

PROGRAMME STRUCTURE FOR B.Sc (H&HA)

B.Sc (H&HA) (6 semesters with subjects)

Bachelor in Science (Hospitality and Hotel Administration) - Three Years Under Choice Based Credit System

DSC: DISCIPLINE SPECIFIC COMPULSORY COURSE
DSE: DISCIPLINE SPECIFIC ELECTIVE COURSE
LEC: LANGUAGE ENHANCING COMPULSORY COURSE
LEE: LANGUAGE ENHANCING ELECTIVE COURSE
NC: NON CREDIT COURSE
AEC: ABILITY ENHANCING COMPULSORY COURSE
AEE: ABILITY ENHANCING ELECTIVE COUSE
SEC: SKILL ENHANCING COMPULSORY COURSE
SEE: SKILL ENHANCING ELECTIVE COURSE

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDIT S/WEEK
	DSC 101	Basic Indian Food Production	Compulsory	04	04

I		(Theory)			
	DSC 101 A	Basic Indian Food Production (Practical)	Compulsory	08	04
	DSC 102	Basic Food & Beverage Service I (Theory)	Compulsory	03	03
	DSC 102 A	Basic Food & Beverage Service I (Practical)	Compulsory	02	01
	DSC 103	Rooms Division Operations I (Theory)	Compulsory	04	04
	DSC 103 A	Rooms Division Operations I (Practical)	Compulsory	04	02
	LEE 101 LEE 102	Business Communication*(Theory) Basic French (Theory)	Any One	02	02
	LEE 101 A LEE 102 A	Business Communication (Practical) Basic French (Practical)	Any One	04 **	02
	NC 101 A NC102 A NC 103 A NC 104 A	Community Service Sports Activities Cultural Activities General Interest Activities	Any One ***	02	00
				31	22

*EXEMPTION OF BUSINESS COMMUNICATION ONLY IF THE CANDIDATE HAS SECURED A MINIMUM OF 55 % & ABOVE IN THE QUALIFYING EXAMINATION.

** INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

*** STUDENTS ARE REQUIRED TO TAKE ANY ONE OF THE NON CREDIT COURSES WHICH WILL BE ASSESSED AS SATISFACTORY OR UNSATISFACTORY PERFORMANCE BASED ON COMPLETION OF ASSIGNED ACTIVITIES / TASKS AND SUBMISSION OF REPORT THEREOF.

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS/ WEEK
II	DSC 201	Basic Continental Food Production (Theory)	Compulsory	04	04
	DSC 201A	Basic Continental Food Production (Practical)	Compulsory	08	04
	DSC 202	Basic Food & Beverage Service I(Theory)	Compulsory	03	03
	DSC 202A	Basic Food & Beverage Service Ii(Practical)	Compulsory	02	01
	DSC 203	Rooms Division Operations I(Theory)	Compulsory	04	04
	DSC 203A	Rooms Division Operations	Compulsory	04	02

		I(Practical)			
	SEC 101	Personality Skills For Hospitality Industry (Theory)	Compulsory	03	03
	SEC 101A	Personality Skills For Hospitality Industry (Practical)	Compulsory	04 *	02
				30	23

* INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

** STUDENTS ARE REQUIRED TO COMPLETE COMPULSORY CORE MODULE IN ENVIRONMENTAL STUDIES AND WILL BE ASSESSED AS PASS OR FAIL BASED ON THE PERFORMANCE IN THE EXAMINATION CONDUCTED BY THE UNIVERSITY.

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS/ WEEK
III	DSC 301	Larder & Basic Baking (Theory)	Compulsory	04	04
	DSC 301A	Larder & Basic Baking (Practical)	Compulsory	08	04
	DSC 302	Alcoholic Beverages I(Theory)	Compulsory	03	03
	DSC 302A	Alcoholic Beverages (Practical)	Compulsory	02	01
	DSC 303	Accommodation Operations I (Theory)	Compulsory	04	04
	DSC 303A	Accommodation Operations I (Practical)	Compulsory	04	02
	LEC 101	Hotel French (Theory)	Compulsory	03	03
	LEC 101A	Hotel French (Practical)	Compulsory	04 *	02
	AEE 101 - 106	Select From List	Any One Or Two**	04	04
	NC 101 A NC102 A NC 103 A NC 104 A	Community Service Sports Activities Cultural Activities General Interest Activities	Any One ***	02	00
				36	27

*INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

** STUDENTS MAY TAKE ONR OR TWO ABILITY ENHANCING COURSES TO FULFILLTHE TOTAL NUMBER OF CREDITS (150) REQUIRED FOR SUCUSSESFUL COMPLETION OF THE ACADEMIC PROGRAM

ABILITY ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS

*** STUDENTS ARE REQUIRED TO TAKE ANY ONE OF THE NON CREDIT COURSES WHICH WILL BE ASSESSED AS SATISFACTORY OR UNSATISFACTORY PERFORMANCE BASED ON COMPLETION OF ASSIGNED ACTIVITIES / TASKS AND SUBMISSION OF REPORT THEREOF.

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS/ WEEK
IV	DSE 101	Regional Cuisines Of India(Theory)	Any One	04	04
	DSE 102	Alcoholic Beverages I (Theory)			
	DSE 103	Accommodation Operations I(Theory)			
	DSE 101A	Regional Cuisines Of India (Practical)	Any One *	08	04
	DSE 102A	Alcoholic Beverages I (Practical)		04	02
	DSE 103A	Accommodation Operations I		04	02
	SEC 102	Accounting Skills For Hotels(Theory)	Compulsory	03	03
	SEC 103	Tourism Studies (Theory)	Compulsory	03	03
	AEC 102	Hospitality Law (Theory)	Compulsory	03	03
SEE 101 - 106	Select From List	Any One Or Two	04	04	
				25	21

*STUDENTS OPTING FOR DSE 102 A & DSE 103A MAY TAKE AN ADDITIONAL SKILL ENHANCING ELECTIVE TO FULFILL THE TOTAL NUMBER OF CREDITS (150) REQUIRED FOR SUCCESSFUL COMPLETION OF THE ACADEMIC PROGRAMME.

ALTERNATIVELY, STUDENTS OPTING FOR DSE 102 A MAY UNDERTAKE MINIMUM 04 ODC / PART TIME JOB / WEEKEND JOB WITH REPUTED HOTELS (3 STAR AND ABOVE) / RESTAURANTS.

STUDENTS OPTING FOR DSE 103 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIME JOB WITH REPUTED HOTELS (3 STAR AND ABOVE) FOR MINIMUM 32 HOURS IN THE SEMESTER.

SKILL ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS.

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS / WEEK	CREDITS / WEEK
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V	DSC 401 I	Industry Exposure & Report - I	Compulsory	54	31
				54	31

THE STUDENT IS REQUIRED TO UNDERTAKE 22 WEEKS OF INDUSTRIAL EXPOSURE WITH A CLASSIFIED HOTEL (3 STAR AND ABOVE) IN THE FOLLOWING OPERATIONAL DEPARTMENTS:

FOOD PRODUCTION OPERATIONS

FOOD & BEVERAGE OPERATIONS

HOUSEKEEPING / ACCOMODATION OPERATIONS

FRONT OFFICE OPERATIONS

SEM	SUBJECT CODE	SUBJECT NAME	CHOICE	HOURS/ WEEK	CREDITS/ WEEK	
VI	DSE 201 DSE 202 DSE 203 DSE 204 DSE 205 DSE 206	Select From List (Theory)	Any One	04	04	
	DSE 201A DSE 202A DSE 203A DSE 204A DSE 205A DSE 206A	Select From List (Practical)	Any One*	08 08 04 04 04 04	04 04 02 02 02 02	
	SEC 104	Application Of Computers In Hotels (Theory)	Compulsory	02	02	
	SEC104A	Application Of Computers In Hotels (Practical)	Compulsory	04	02	
	AEC 103	Hospitality Marketing (Theory)	Compulsory	03	03	
	AEC 104	Human Resource Management (Theory)	Compulsory	03	03	
	SEE 101 - 106	Select From List (Theory)	Any One Or Two*	04	04	
					28	22

*STUDENTS OPTING FOR DSE 203 A - DSE 206 A MAY TAKE AN ADDITIONAL SKILL ENHANCING ELECTIVE TO FULFILL THE TOTAL NUMBER OF CREDITS (200) REQUIRED FOR SUCCESSFUL COMPLETION OF THE ACADEMIC PROGRAMME.

ALTERNATIVELY, STUDENTS OPTING FOR DSE 203 A AND DSE 204 A MAY UNDERTAKE MINIMUM 04 ODC / PART TIME JOB / WEEKEND JOB WITH REPUTED HOTELS (3 STAR AND ABOVE) / RESTAURANTS.

STUDENTS OPTING FOR DSE 205A AND DSE 206A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIME JOB / WITH REPUTED HOTELS (3 STAR AND ABOVE) FOR MINIMUM 32 HOURS IN THE SEMESTER

SKILL ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT
BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF
MINIMUM FOUR ASSIGNMENTS

LIST OF DISCIPLINE SPECIFIC ELECTIVE COURSE (THEORY)

DSE 201 INTERNATIONAL FOOD PRODUCTION & KITCHEN MANAGEMENT
(THEORY)
DSE 202 ADVANCED BAKING & MANAGEMENT (THEORY)
DSE 203 BAR OPERATIONS & MANAGEMENT (THEORY)
DSE 204 FOOD & BEVERAGE OPERATIONS & MANAGEMENT (THEORY)
DSE 205 FRONT OFFICE MANAGEMENT (THEORY)
DSE 206 ACCOMMODATION MANAGEMENT (THEORY)

LIST OF DISCIPLINE SPECIFIC ELECTIVE COURSE (PRACTICAL)

DSE 201 A INTERNATIONAL FOOD PRODUCTION & KITCHEN MANAGEMENT
(PRACTICAL)
DSE 202 A ADVANCED BAKING & MANAGEMENT (PRACTICAL)
DSE 203A BAR OPERATIONS AND MANAGEMENT (PRACTICAL)
DSE 204 A FOOD& BEVERAGEOPERATIONS & MANAGEMENT (PRACTICAL)
DSE 205 A FRONT OFFICE MANAGEMENT (PRACTICAL)
DSE 206 A ACCOMMODATION MANAGEMENT (PRACTICAL)

LIST OF ABILITY ENHANCING ELECTIVE COURSES

AEE 101 CATERING SCIENCE
AEE 102 DIETITICS & NUTRITION
AEE 103 FOOD & BEVERAGE CONTROLS
AEE 104 PRINCIPLES OF MANAGEMENT
AEE 105 ORGANISATION BEHAVIOR
AEE 106 HOTEL ECONOMICS
AEE 107 FINANCIALMANAGEMENT

LIST OF SKILL ENHANCING ELECTIVE COURSES

SEE 101 FIRST AID
SEE 102 HOTEL MAINTENANCE
SEE 103 RETAIL MANAGEMENT
SEE 104 EVENT MANAGEMENT
SEE 105 ENTREPRENUERSHIP DEVELOPMENT
SEE 106 FACILITY PLANNING
SEE 107 SKILL ENHANCEMENT FOR MEDIA & JOURNALISM IN
HOSPITALITY (PRACTICAL)