| SI no. | Code | Paper | Conta | act perio week | ds per | Total Contact Hours | Credits |
|--------|------|---|---------|-------------------|--------|----------------------------|---------|
| | | | L | Т | Р | | |
| | | YEAR 1 SEMI | ESTER 1 | | | | |
| | | THEOR | Y | 1 | 1 | | |
| 1 | HA1 | Fundamentals of Food Production and Patisserie 1 | 2 | 1 | 0 | 3 | 2 |
| 2 | HA2 | Fundamentals of Food & Beverage Service 1 | 2 | 1 | 0 | 3 | 2 |
| 3 | HA3 | Fundamentals of Guest Service Operations | 2 | 1 | 0 | 3 | 2 |
| 4 | HA4 | Fundamentals of Housekeeping 1 | 2 | 1 | 0 | 3 | 2 |
| 5 | HA5 | Business Communication 1 | 2 | 1 | 0 | 3 | 2 |
| 6 | HA6 | Principles and Practices of Management | 2 | 1 | 0 | 3 | 2 |
| | | Practic | al | | | | |
| 1 | HA7 | Food Production and Patisserie Practical 1 | 0 | 0 | 4 | 4 | 2 |
| 2 | HA8 | F&B Practical 1 | 0 | 0 | 4 | 4 | 2 |
| 3 | HA9 | Front Office Practical 1 | 0 | 0 | 3 | 3 | 1.5 |
| 4 | HA10 | Housekeeping Practical 1 | 0 | 0 | 3 | 3 | 1.5 |
| 5 | HA11 | Computer Application and Hospitality Technology 1 | 0 | 0 | 3 | 3 | 2 |
| | | TOTAL | | | | 21 | |
| | | | | | | | |
| | | | | | | | |

| | | BSc in Hospitality Adminis | tration | | | | |
|--------|------|--|---------------------------------|---|---|---------------------|---------|
| SI no. | Code | Paper | Contact periods per week L T P | | | Total Contact Hours | Credits |
| | | | | | | | |
| | | YEAR 1 SEMESTER 2 | 2 | | | | |
| | | THEORY | | | | | _ |
| | | | | | | | |
| 1 | HA12 | Food Production and Patisserie 2 | 2 | 1 | 0 | 3 | 2 |
| 2 | HA13 | Food & Beverage Service 2 | 2 | 1 | 0 | 3 | 2 |
| 3 | HA14 | Front Office 2 | 2 | 1 | 0 | 3 | 2 |
| 5 | HA15 | Communication & Study Skills | 2 | 1 | 0 | 3 | 2 |
| 6 | HA16 | Marketing | 2 | 1 | 0 | 3 | 2 |
| 7 | HA17 | Accounts & costing | 2 | 1 | 0 | 3 | 2 |
| | | Practical | | | | | |
| 1 | HA18 | Food Production and Patisserie Practical 2 | 0 | 0 | 4 | 4 | 2 |
| 2 | HA19 | Food &Beverage Service Practical 2 | 0 | 0 | 4 | 4 | 2 |
| 3 | HA20 | Front Office Practical 2 | 0 | 0 | 3 | 3 | 1.5 |
| 4 | HA21 | Housekeeping Practical 2 | 0 | 0 | 3 | 3 | 1.5 |
| | | TOTAL | | | | 19 | |

| | | BSc in Hospitality Adminis | tration | | | | |
|--------|------|--|--------------------------|---|---|---------------------|---------|
| SI no. | Code | Paper | Contact periods per week | | | Total Contact Hours | Credits |
| | | | L T P | | P | | |
| | | YEAR 2 SEMESTER 3 | } | | | | |
| | | | | | | | |
| | | | | | | | |
| | HA22 | Supervised Work Experience (20 -22 weeks) Training Manager's | | | | | |
| | HAZZ | Evaluation | | | | | 15 |
| | | Report, signed log sheets, viva voce | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | Total = 15 | | 1 | | | |

| | | BSc in Hospitalit | y Administra | ition | | | |
|--------|------|---|--------------|------------------|----------------|---------------------|---------|
| SI no. | Code | Paper | Cor | ntact pei wee | riods per k | Total Contact Hours | Credits |
| | | | L T P | | Р | | |
| | | YEAR 2 SE | MESTER 4 | | | | • |
| | ı | THE | ORY | | | | |
| 1 | HA23 | Food Production and Patisserie Operations 3 | 2 | 1 | 0 | 3 | 2 |
| 2 | HA24 | Food & Beverage Service Operations 3 | 2 | 1 | 0 | 3 | 2 |
| 3 | HA25 | Front Office Operations 3 | 2 | 1 | 0 | 3 | 2 |
| 4 | HA26 | Housekeeping 2 | 2 | 1 | 0 | 3 | 2 |
| 5 | HA27 | Business Communication 2 | 2 | 1 | 0 | 3 | 2 |
| 6 | HA28 | Hospitality Sales & Marketing | 2 | 1 | 0 | 3 | 2 |
| | • | , , | 1 | | <u> </u> | | 1 |
| | | Prac | tical | | | | |
| 1 | HA29 | Food Production and Patisserie Practical 3 | 0 | 0 | 4 | 4 | 2 |
| 2 | HA30 | F&B Service Practical 3 | 0 | 0 | 4 | 4 | 2 |
| 3 | HA31 | Front Office Practical 3 | 0 | 0 | 4 | 4 | 2 |
| 4 | HA32 | Housekeeping Practical 3 | 0 | 0 | 3 | 3 | 1.5 |
| 5 | HA33 | Realia - real time activities | 0 | 0 | 8 | 8 | 4 |
| 6 | HA34 | Hospitality Technology 2 | 0 | 0 | 3 | 3 | 1.5 |
| | | TOTAL | | | | 25 | |

| | | BSc in Hospitality Admir | nistratio | า | | | |
|--------|------|--|---------------------------------|---|---|---------------------|---------|
| SI no. | Code | Paper | Contact periods per week L T P | | | Total Contact Hours | Credits |
| | | | | | | | |
| | | YEAR 3 SEMESTEI | R 5 | | , | | |
| | | THEORY | | | | | |
| | | | | | | | |
| 1 | HA35 | Food Production and Patisserie Management | 2 | 1 | 0 | 3 | 2 |
| 2 | HA36 | Food & Beverage Service Management | 2 | 1 | 0 | 3 | 2 |
| 3 | HA37 | Front Office Management | 2 | 1 | 0 | 3 | 2 |
| 4 | HA38 | Housekeeping Management | 2 1 0 | | 0 | 3 | 2 |
| | | | | | | | |
| | | Practical/project | t | | | | |
| 1 | HA39 | Food Production and Patisserie Practical 4 | 0 | 0 | 4 | 4 | 2 |
| 2 | HA40 | Food & Beverage Practical 4 | 0 | 0 | 4 | 4 | 2 |
| 3 | HA41 | Front Office Practical 4 | 0 | 0 | 3 | 3 | 1.5 |
| 4 | HA42 | Professional Development Programme (PDP) 1 | 0 | 0 | 6 | 6 | 3 |
| 5 | HA43 | Hospitality Technology 3 | 0 | 0 | 2 | 2 | 1.5 |
| | | TOTAL | | | | 18 | |

| | | BSc in Hospitality Administration | | | | | |
|-------------|--|---|--------------------------|-------|-------------|---------------------|-------------|
| SI no. | Code | Paper | Contact periods per week | | | Total Contact Hours | Credit s |
| | | | L T P | | Р | | |
| | | YEAR 3 SEMESTER 6 | | | | | |
| | 1 | THEORY | | | | ı | |
| 1 2 3 | HA44/SP1/SP2/SP3/ SP4 HA45 HA46 | Specialisation in any one subject = Food Production & Culinary Arts /F&B Service Operations & Management/Front Office Operations and Management/Housekeeping Operations & Management Hotel Law HRM for the Hospitality Industry | 4 2 2 | 2 1 1 | 0 0 0 | 6 3 3 | 4 2 2 |
| | | Practical/project | | | | | |
| | HA47/SP1/SP2/SP3/ | | | | | | |
| 1 | SP4 | Specialisation practical as per choice (any one) | 0 | 0 | 6 | 6 | 3 |
| 2 | HA48 | Live Event | 0 | 0 | 8 | 8 | 4 |
| 3 | HA49 | Project on specialisation subject | 0 | 0 | 6 | 6 | 3 |
| 4 | HA50 | Professional Development Programme (PDP) 2 | 0 | 0 | 8 | 8 | 4 |
| | | TOTAL | | | | 22 | |