

Name of the Faculty : Faculty of Hotel & Tourism Management

Name of the Program: Bachelor of Hotel Management (Hons./Hons. with Research)

Session: 2024-25 onwards

Date of SOE Submission: 19/12/2024

S. No.	Semester/Year	Council Code (If any)	Subject Code (If already existing)	Nomenclature	Theory/ Practical/	Core /DSE/ AECC/ SEC/VAC/ GE/MGEC/Subs idary	Theory/Practical (Result Combined or Separate)	L	T	P	Credits	Max	Pass	Theory	Theory (Internal)	Practical	Practical (Internal)		End Term Examination Overall Passing Criteria: Theory: [External+Internal] or Practical: [External+Internal]	If Combined: Theory+Practical											
1	VI		07010101	Foundation Course in F&B Service	Theory	DSC-1-T	Separate	2	0	0	2	20	8	5	5	5	15	30	12							20	Theory + Internal				
2			07010102	Foundation Course in F&B Service (Practical)	Practical	DSC-1-P	Separate	0	0	4	2									10	10	20	8	20	5	5	30	12	20	Practical+Internal	
3			07010103	Foundation Course in Food Production	Theory	DSC-2-T	Separate	2	0	0	2	20	8	5	5	5	15	30	12									20	Theory + Internal		
4			07010104	Foundation Course in Food Production (Practical)	Practical	DSC-2-P	Separate	0	0	4	2									10	10	20	8	20	5	5	30	12	20	Practical+Internal	
5			07010105	Foundation Course in Room Division	Theory	DSC-3-T	Separate	2	0	0	2	20	8	5	5	5	15	30	12									20	Theory + Internal		
6			07010106	Foundation Course in Room Division (Practical)	Practical	DSC-3-P	Separate	0	0	4	2									10	10	20	8	20	5	5	30	12	20	Practical+Internal	
			Choose any one from SEC-1																												
7			07010107	Bakery (Practical)	Practical	SEC-1	Separate	0	0	4	2									10	10	20	8	20	5	5	30	12	20	Practical+Internal	
8			07010108	Culinary Art and Food Styling (Practical)	Practical	SEC-1	Separate	0	0	4											10	10	20	8	20	5	5	30	12	20	Practical+Internal
9				MGEC- Multidisciplinary Genric Elective Course	Theory	MGEC-1	Separate	4	0	0	4	40	16	10	10	10	30	60	24										40	Theory + Internal	
10				AECC- Ability Enhancement Compulsory Course	Theory	AECC-1	Separate	2	0	0	2	20	8	5	5	5	15	30	12									20	Theory + Internal		
11			VAC- Value Added Course	Theory	VAC-1	Separate	2	0	0	2	20	8	5	5	5	15	30	12									20	Theory + Internal			
Total Credits for Semester								14		20	22																				
1	VII		07010201	Intermediate Course in Food Production and Bakery	Theory	DSC-4-T	Separate	2	0	0	2	20	8	5	5	5	15	30	12								20	Theory + Internal			
2			07010202	Intermediate Course in Food Production and Bakery (Practical)	Practical	DSC-4-P	Separate	0	0	4	2									10	10	20	8	20	5	5	30	12	20	Practical+Internal	
3			07010203	Intermediate Course in Food & Beverage Service	Theory	DSC-5-T	Separate	2	0	0	2	20	8	5	5	5	15	30	12									20	Theory + Internal		
4			07010204	Intermediate Course in Food & Beverage Service (Practical)	Practical	DSC-5-P	Separate	0	0	4	2									10	10	20	8	20	5	5	30	12	20	Practical+Internal	
5			07010205	Intermediate Course in Room Division	Theory	DSC-6-T	Separate	2	0	0	2	20	8	5	5	5	15	30	12									20	Theory + Internal		
6			07010206	Intermediate Course in Room Division (Practical)	Practical	DSC-6-P	Separate	0	0	4	2									10	10	20	8	20	5	5	30	12	20	Practical+Internal	
			Choose any one from SEC-2																												
7			07010207	Food Safety and HACCP	Theory	SEC-2	Separate	2	0	0	2	20	8	5	5	5	15	30	12									20	Theory + Internal		
8		07010208	Nutrition	Theory	SEC-2	Separate	2	0	0	20		8	5	5	5	15	30	12									20	Theory + Internal			

[illegible]

5	VIII/IV		07010705	Digital Marketing	Theory	DSE 5	Separate	4	0	0	4	40	16	10	10	10	30	60	24										40	Theory + Internal			
6			07010706	Cloud Kitchen Management	Theory	DSE 5	Separate	4	0	0		40	16	10	10	10	30	60	24										40	Theory + Internal			
			Choose any one from DSE-6																														
7			07010707	Tourism Economics	Theory	DSE 6	Separate	4	0	0	4	40	16	10	10	10	30	60	24										40	Theory + Internal			
8			07010708	Bar Management	Theory	DSE 6	Separate	4	0	0		40	16	10	10	10	30	60	24										40	Theory + Internal			
																					Dissertation Document	Viva-Voce and Defense			Research Process and Execution	Quality of Work and Engagement							
			Choose any one																														
9			07010709	Dissertation	Practical		Separate	0	0	12	6										40	60	100	40	60	40		100	40	80	Practical + Internal		
10			070107010	Academic Project	Practical		Separate	0	0	12												40	60	100	40	60	40		100	40	80	Practical + Internal	
11			070107011	Entrepreneurship	Practical		Separate	0	0	12												40	60	100	40	60	40		100	40	80	Practical + Internal	
									26	0	16	22																					
				Choose any one between A and B																													
	VIII/IV																				Reflective and Analytical Skills	Viva-Voce			Professional Performance	Communication and Interpersonal Skill							
1		A	07010801	On Job Training Report & Viva Voce	Practical	Core	Separate				22										60	40	100	40	60	40		100	40	80	Practical		
				OR																													
1			07010802	Human Resource Management	Theory	DSC-17	Separate	4	0	0	4	40	16	10	10	10	30	60	24										40	Theory + Internal			
			Choose any one from DSE-7																														
2			07010803	Financial Management	Theory	DSE 7	Separate	4	0	0	4	40	16	10	10	10	30	60	24										40	Theory + Internal			
3			07010804	Technology in Hospitality	Theory	DSE 7	Separate	4	0	0		40	16	10	10	10	30	60	24										40	Theory + Internal			
			Choose any one from DSE-8																														
4		07010805	Cultural Diversity and Hospitality	Theory	DSE 8/ GE 9	Separate	4	0	0	4	40	16	10	10	10	30	60	24										40	Theory + Internal				

5	VIII/IV	B	07010806	Kitchen Planning and Management	Theory	DSE 8/ GE 9	Separate	4	0	0	0	40	16	10	10	10	30	60	24										40	Theory + Internal				
			Choose any one from DSE-9																															
6			07010807	Hospitality Marketing Management	Theory	DSE 9/ GE 10	Separate	4	0	0	0	4	40	16	10	10	10	30	60	24										40	Theory + Internal			
7			07010808	Facility Planning	Theory	DSE 9/ GE 10	Separate	4	0	0	0		40	16	10	10	10	30	60	24										40	Theory + Internal			
																						Dissertation Document	Viva-Voce and Defense			Research Process and Execution	Quality of Work and Engagement							
			Choose any one																															
8			07010809	Dissertation	Practical		Separate	0	0	12		6										40	60	100	40	60	40		100	40	80	Practical + Internal		
9			070108010	Academic Project	Practical		Separate	0	0	12													40	60	100	40	60	40		100	40	80	Practical + Internal	
10			070108011	Entrepreneurship	Practical		Separate	0	0	12													40	60	100	40	60	40		100	40	80	Practical + Internal	
Total Credits for Semester									28	0	12	22																						
Total Credits																																		

- a. After one year i.e. two semesters (with minimum 44 credits required)– Undergraduate Certificate in Hotel Management
- b. After two years i.e. four semesters (with minimum 96 credits required)– Undergraduate Diploma in Hotel Management
- c. After three years i.e. six semesters (with minimum 136 credits required)– B.Sc. in Hotel Management
- d. After four years i.e. eight semesters (with minimum 180 credits required)– Bachelor in Hotel Management (Hons./Hons. with Research)

Instructions
Students need to maintain a SGPA of 7.5 or above in each semester to be eligible for a Bachelor's degree (Hons. with Research) in Hotel Management.
Students whose SGPA is less than 7.5 in any semester will be eligible for Bachelor's degree (Hons.) in Hotel Management.
*Students whose SGPA is 7.5 or above in each semester is eligible for Dissertation
Students whose SGPA is less than 7.5 in any semester only eligible for Academic Project/Entrepreneurship

Important Related Information		
Total credits required for the degree	180	
Is there provision for Internal Marks Revision	Yes	If yes then Reappear fee has to be paid
Number of chances for reappear	As per University Rules	
Promotion Criteria	As per University Rules	

Prepared by:

Verified by: