



First Year Teaching Scheme

Admission Year 2026-27

**DIPLOMA IN HOTEL MANAGEMENT AND
CATERING TECHNOLOGY**

Faculty of Hotel Management and Catering Technology

Parul University

Vadodara, Gujarat, India

Semester – 1

				Teaching Scheme			Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
				(Hours / Week)										
NCrF Credit Level	Subject Code	Subject Name	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int.+Ext.	Int.+Ext.	
4.5	21601101	Principles of Food Production-I	5	3	4	-	20	20	20	60	30	40	25	150
	21601102	Principles of Food and Beverage Service-I	4	3	2	-	20	20	20	60	30	40	25	150
	21601103	Principles of Front Office	4	3	2	-	20	20	20	60	30	40	25	150
	21601104	Principles of Housekeeping	4	3	2	-	20	20	20	60	30	40	25	150
	21601105	Basics of Computer Skills	3	2	2	-	20	20	20	60	30	40	25	150
	21601106	Communication	4	3	2	-	20	20	20	60	30	40	25	150
		Total		24	17	14								

Lect - Lecture, Tut - Tutorial, Lab - Lab, T - Theory, P - Practical, CE - CE, T - Theory, P - Practical

Theory Passing % : 40 Practical Passing % : 50

Semester – 2

NCrF Credi t Level	Subject Code	Subject Name	Credit	Teaching Scheme			Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
				(Hours / Week)	Lect	Lab	Tut	T	P	CE	T	P	Int.+Ext .	
4.5	21601151	Principles of Food Production-II	5	3	4	-	20	20	20	60	30	40	25	150
	21601152	Principles of Food and Beverage Service-II	4	3	2	-	20	20	20	60	30	40	25	150
	21601153	Front Office Operations-I	4	3	2	-	20	20	20	60	30	40	25	150
	21601154	Housekeeping Operations-I	4	3	2	-	20	20	20	60	30	40	25	150
	21601155	Hotel Accounts	3	2	-	1	20	-	20	60	-	40	-	100
	21601156	Business Communication	4	3	2	-	20	20	20	60	30	40	25	150
				24										

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Theory Passing % : 40 Practical Passing % : 50