



Semester - 1

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201101	Food and Beverage Service Operations in Hotels (Theory)	3	3	-	-	20	-	20	60	-	50	-	100
21201102	Food and Beverage Service Operations in Hotels (Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201103	Food Production Operations in Hotels (Theory)	3	3	-	-	20	-	20	60	-	50	-	100
21201104	Food Productions Operations in Hotels (Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201105	Rooms Division Operations in Hotels (Theory)	3	3	-	-	20	-	20	60	-	50	-	100
21201106	Rooms Division Operations in Hotels (Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201107	Business Communication (Theory)	1	1	-	-	20	-	20	60	-	50	-	100
21201108	Business Communication (Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201109	Environment Science & Sustainability	2	2	-	-	20	-	20	60	-	50	-	100
	Elective-I (Professional electives)	2	-	-	-	-	-	-	-	-	-	-	
	Elective-II (Non - aligned electives)	2	-	-	-	-	-	-	-	-	-	-	
	Total	20	12	8									700

Semester - 1 : Elective-I (Professional electives)

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201130	Food Science & Safety	2	2	-	-	20	-	20	60	-	50	-	100
21201131	Hotel Interior Decoration	2	2	-	-	20	-	20	60	-	50	-	100
21201132	Retail Management	2	2	-	-	20	-	20	60	-	50	-	100

Semester - 1 : Elective-I (Professional electives)

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201133	Revenue Management in Hotel	2	2	-	-	20	-	20	60	-	50	-	100

Semester - 1 : Elective-II (Non - aligned electives)

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201140	Entrepreneurial Skills & Development	2	2	-	-	20	-	20	60	-	50	-	100
21201141	Fundamentals of Financial Management	2	2	-	-	20	-	20	60	-	50	-	100
21201142	QSR Operations and Management	2	2	-	-	20	-	20	60	-	50	-	100
21201143	Airport & Airlines Operations	2	2	-	-	20	-	20	60	-	50	-	100

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50

Semester - 2

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201151	Managing Human Resources in Hotels	3	3	-	-	20	-	20	60	-	50	-	100
21201152	Management Information System - (Theory)	3	3	-	-	20	-	20	60	-	50	-	100
21201153	Management Information System-(Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201154	Hospitality Sales and Marketing	3	3	-	-	20	-	20	60	-	50	-	100
21201155	Research Methodology	3	3	-	-	20	-	20	60	-	50	-	100
21201156	Facility Planning and Design	3	3	-	-	20	-	20	60	-	50	-	100
	Elective-III (Professional Electives) Practical	1	-	-	-	-	-	-	-	-	-	-	
	Elective-III (Professional Electives) Theory	3	-	-	-	-	-	-	-	-	-	-	
	Elective-IV (Non-aligned Electives)	2	-	-	-	-	-	-	-	-	-	-	
	Total	22	15	2									550

Semester - 2 : Elective-III (Professional Electives) Practical

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201180	Food Production Management-I- (Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201181	Rooms Division-I-(Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201182	Food and Beverage Service Management-I-(Practical)	1	-	2	-	-	20	-	-	30	-	25	50

Semester - 2 : Elective-III (Professional Electives) Theory

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201170	Food Production Management-I-(Theory)	3	3	-	-	-	-	20	60	-	50	-	100
21201171	Rooms Division-I-(Theory)	3	3	-	-	-	-	20	60	-	50	-	100
21201172	Food and Beverage Service Management-I-(Theory)	3	3	-	-	-	-	20	60	-	50	-	100

Semester - 2 : Elective-IV (Non-aligned Electives)

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201190	Guest Relationship Management	2	2	-	-	-	-	20	60	-	50	-	100
21201191	Event Management	2	2	-	-	-	-	20	60	-	50	-	100
21201192	Crew Resource Management in Airlines	2	2	-	-	-	-	20	60	-	50	-	100

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50



Semester - 3

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
	Elective-V (Professional Electives)Theory	3	-	-	-	-	-	-	-	-	-	-	
21201201	Hotel Law	3	3	-	-	20	-	20	60	-	50	-	100
	Elective-V (Professional Elective) Practical	1	-	-	-	-	-	-	-	-	-	-	
21201202	Managerial Leadership	3	3	-	-	20	-	20	60	-	50	-	100
21201203	Project and Dissertation	10	-	20	-	-	100	-	-	200	-	150	300
	Elective-VI (Non-Aligned Electives) Practical	1	-	-	-	-	-	-	-	-	-	-	
	Elective-VI (Non-Aligned Electives) Theory	1	-	-	-	-	-	-	-	-	-	-	
	Total	22	6	20									500

Semester - 3 : Elective-V (Professional Elective) Practical

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201235	Food Production Management-II(Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201236	Food and Beverage Management-II (Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201237	Room Division-II(Practical)	1	-	2	-	-	20	-	-	30	-	25	50



Semester - 3 : Elective-V (Professional Electives)Theory

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201230	Food Production Management-II(Theory)	3	3	-	-	20	-	20	60	-	50	-	100
21201231	Food and Beverage Management-II (Theory)	3	3	-	-	20	-	20	60	-	50	-	100
21201232	Room Division-II(Theory)	3	3	-	-	20	-	20	60	-	50	-	100

Semester - 3 : Elective-VI (Non-Aligned Electives) Practical

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201245	Modern European Language - French (Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201246	Modern European Language-German(Practical)	1	-	2	-	-	20	-	-	30	-	25	50
21201247	Modern European Language-Spanish(Practical)	1	-	2	-	-	20	-	-	30	-	25	50

Semester - 3 : Elective-VI (Non-Aligned Electives) Theory

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201240	Modern European Language - French (Theory)	1	1	-	-	20	-	20	60	-	50	-	100
21201241	Modern European Language-German(Theory)	1	1	-	-	20	-	20	60	-	50	-	100
21201242	Modern European Language-Spanish(Theory)	1	1	-	-	20	-	20	60	-	50	-	100

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50



Semester - 4

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
21201251	On Job Training	20	-	40	-	-	100	-	-	200	-	150	300
	Total	20		40									300

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50