

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR
Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778
Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune

Criterion 1 – Curricular Aspects (100)		
Key Indicator – 1.2 Academic Flexibility (30)		
1.2.1. Percentage of Programmes in which Choice Based Credit System (CBCS)/ elective course system has been implemented		
Sr. No.	List of Documents	Page No.
1	SPP University Syllabus copy - BHMCT 2008 Pattern (Elective)	1
2	SPP University Syllabus copy - BHMCT 2016 Pattern (CBCS)	10
3	SPP University Syllabus copy - BHMCT 2019 Pattern (CBCS)	19
4	SPP University Syllabus copy – B.Sc.HS 2019 Pattern (CBCS)	28

UNIVERSITY OF PUNE
Faculty of Management

Revised Syllabus for Bachelor in Hotel Management & Catering Technology (BHMCT) to be implemented from the academic year 2008-09.

BHMCT Part I (Consisting of Semester I, II, III and IV)

BHMCT Part II (Consisting of Semester V, VI, VII and VIII)

I. Introduction:

The basic idea is to revise the curriculum of the Four Years Degree Course in Hotel Management and Catering Technology (BHMCT) with a view to keep abreast with the current changing trends in the hospitality industry.

II. Objectives and Framework of the curriculum of BHMCT programme

1. The basic objective of the BHMCT programme is to provide to the hospitality industry a steady stream of competent young men and women with the necessary knowledge, skills, values and attitudes to occupy key operational positions.
2. The course structure of the given BHMCT programme is designed keeping in view the basic objective stated above. Consequently certain essential features of such model programme structures would be
 - a. To impart to the students latest and relevant knowledge from the field of hotel management theory and practice.
 - b. To provide opportunities to the students, within and outside the institutions, for developing necessary operating skills relating to the Hotel Industry.
 - c. To develop the right kind of values and attitudes to function effectively in the hospitality trade.
3. The following considerations have been taken into account:
 - a. The knowledge inputs and opportunities for skill development have been offered in an evenly distributed and logically sequenced manner.
 - b. The design is simple and logical.
 - c. There is a major focus of attention on specialization in the final year.
4. The relative importance of skills development and attitudinal orientation in management education suggests that an Institution offering BHMCT Programme should have some freedom on course development in choosing methods of instruction, and internal assessment within a broad framework of objectives and curriculum structure.
5. It is suggested that a minimum weightage of 30 percent be given to internal continuous and sessional assessment, consisting of tasks like class room exercises, texts, seminars, presentations, quizzers, group tasks, unit tests etc. The external semester end University examination should have a maximum weightage of 70 percent.
6. It is suggested that a full time four-year programme in hotel management may have 8 semesters. Each semester is expected to have a total of 20 working weeks.

BHMCT- I



III. The Curriculum:

1. The curriculum is presented in the accompanying chart along with the Appendices containing a list of courses and their detailed outline.
2. While care and attention should be given to the basic objective the curriculum and its academic rigour, strict straitjacketing of management curriculum has been avoided, incorporating instead the much needed orientation and innovation in the field of Hotel Management education.
3.
 - a. The curriculum includes a total of 40 courses.
 - b. Of the 40 courses, course No. 101, 102, 103, 104, 201, 202, 203, 204, 206, 301, 302, 303, 304, 401, 402, 403, 601, 602, 603, 701, and 801 are practical courses.
 - c. There is a provision for on the job learning in the form of Industrial Training for a period of 20 weeks in the fifth semester, which carries mark value of 200. Internal marks for training shall be 60 marks and for viva - voce, training report, log book performance appraisal and presentation before the panel shall be 140 marks. Viva-voce to be conducted by a panel of one external examiner along with one internal examiner.
 - d. There is a provision for a Project study and viva-voce in the eighth semester, which carries mark value of 100. Internal marks for project work shall be 30 marks and for viva - voce, and presentation before the panel shall be 70 marks. Viva-voce to be conducted by a panel of one external examiner along with one internal examiner.
 - e. Semester I to VI (excluding semester V for industrial training) work load has six courses of 600 marks per semester(36 hours per week for lectures, practicals and tutorials). The fifth semester has industrial training of 200 marks. The seventh and eighth semesters have five courses of 600 marks each (including Project Report in eighth semester.
4. Ordinarily, in each class, not more than 60 students will be admitted.
5. Appendix I: Outline of the structure of BHMCT revised course.
Appendix II: Detailed syllabus, Semester-wise / Course-wise.

IV. Eligibility for admission:

1. The candidates who have passed the H.S.C (XIIth Std) Examination or its equivalent in academic streams of Science, Arts, Commerce or vocation with a minimum aggregate of 50. percent (45 percent for backward class Candidates) shall be eligible for admission to the BHMCT programme or as decided by the Director, Technical Education, Maharashtra State from time to time.

VI. Number of Lectures:

There shall be at least 36 hours per week, which include lectures/ practicals/tutorials/ Seminars/ Assignments for the internal assessment work. The duration of the lecture/practical period shall be of 60 minutes each.

BHMCT- 2



VII Vacation Training

It is recommended that each student shall undergo a vacation training for a period of not less than 30 days during vacation at the end of the second semester.

VII Industrial Training

In the fifth semester the students shall be sent for industrial training for a period of 20 weeks, where they would work 8 weeks in Food Production, 6 weeks in Food and Beverage Service, 3 weeks in Front office and 3 weeks in House-keeping- in Government Classified Hotels of the level of three star and above category. The student shall maintain a logbook on daily basis.

At the end of the industrial training the student shall submit a training report along with the logbook maintained on daily basis during the period of training and the performance appraisal from each department. The training report is to be prepared by the student in two typed copies and to be submitted to the Principal within the stipulated time for assessment. The report will be assessed by the internal examiner and only on the basis of a certificate of the examiner concerned that the training has been satisfactorily completed would the student be allowed to appear for the viva-voce of the fifth semester. The training report will be assessed by a panel of examiners comprising of one external examiner (the external examiner would be from the Hotel Industry of the level of Head of the Department and above) and one internal examiner.

VIII Project Work

Each student shall write a project report on the topic based on the elective course under the guidance of an internal Teacher and submit the same to the Principal.

The project report is to be prepared by the student in two typed copies and to be submitted to the Principal within the stipulated time for assessment. The report will be assessed by the internal examiner and only on the basis of a certificate of the examiner concerned that the project report has been satisfactorily completed that would the student be allowed to appear for the viva-voce of the eighth semester. The project report will be assessed by a panel of examiners comprising of one external examiner (the external examiner would preferably be from the Hotel Industry of the level of Head of the Department and above) and one internal examiner.

IX Elective Specifications

Under semester VII and VIII, the candidates shall be examined for a specialized course belonging to anyone of the different areas of Hotel Operations, to be selected by the candidate from amongst the following groups:

GROUP A: Food Production Management

GROUP B: Food & Beverage Service Management

GROUP C: Accommodation Management

Candidates for the specialized course under 701 A, shall offer 801 A only.

Candidates for the specialized course under 701 B, shall offer 801 B only.

Candidates for the specialized course under 701 C, shall offer 801 C only.



X Attendance:

The students are required to have at least 75% attendance in each course. The students who fail to comply with the above requirements shall not be allowed to appear for the examinations. Such students shall have to seek readmission in the same class of the succeeding year

XI Teaching Faculty

1. The Teaching Faculty must be as prescribed by All India Council for Technical Education, New Delhi. Beside full time faculty members, visiting faculty members should be invited to conduct the appropriate course.
2. Qualifications: The qualifications for Principal, Professor, Asst. Professor / Reader and Lecturers would be as laid down by the All India Council for Technical Education, New Delhi, and/or as prescribed by the Faculty of Management, University of Pune.

XII Classroom And Laboratories

Besides the classrooms for lectures and tutorials, the laboratories for practicals should include the following Basic Training Kitchen, Quantity Training Kitchen, Advanced Training Kitchen, Training Restaurant, Dining Hall, Reception Counter, Housekeeping (Guest Rooms & HK Lab), Library and Computer Lab with LAN / Internet Facility.

The Laboratories should be well equipped to impart proper practical knowledge and develop professional skills of the students

XIII Board of Paper Setters / Examiners

For each semester – end examination (external examination) there will be one Board of Paper- setters / Examiners. While appointing paper-setters/ examiners (total 3 per course), care should be taken to see that the panel members are experts in their respective unit courses. These examiners would be comprised of faculty from UOP affiliated Hotel Management Institutes and the Industry (not exceeding one).

XIV Examination

The BHMCT Examination will be held in eight semesters

1. The candidate will be allowed to carry maximum backlog of six (6) courses from any one or more semesters. However, admission to fifth semester would be based on the student passing all the subjects in the first and second semester and admissions to the seventh Semester would be based on the student passing all the subjects in the third and fourth semester.
2. In view of the fact that semester VII and VIII have been designed for a specialization mode, students desirous of choosing a particular elective in semester VII should have passed the concerned Semester VI Course latest by end of semester VI itself.
3. The Training Report and the Project Report are to be prepared by the student and two typed copies to be submitted to the Principal by the stipulated date. The internal teacher of the subject will duly assess the report and the marks will be communicated by the Principal to the University. No student will be permitted to appear for eighth semester unless he / she submit the Project Report as required.



XV Assessment

The Final total assessment of the candidate shall be made in terms of an internal assessment, practical assessment (where ever applicable) and an external assessment for each course. The internal, practical and external assessment will constitute separate heads of passing and they will be shown separately in the transcripts.

1. For each course, the ratio of marks of internal assessment in relation to the external assessment shall be 30:70
2. The division of the 30 marks allotted to internal assessment shall be
15 marks for tutorial work or unit tests and
15 marks for seminars / performances of Practicals and continuous assessment comprising of attendance, journal work, etc
3. The external assessment shall be based on the external written examination and practical to be held at the end of each semester for each course.
4. The Training Report and Project Report and Viva-voce shall constitute separate heads of passing individually.
5. The marks awarded by an examiner in the internal assessment shall be communicated to the candidate.
6. Reassessment of Internal Marks

In case of those students who have secured less than passing percentage of marks in internal i.e. less than 12 the concerned institute shall administer a separate internal test of 30 marks and if the result of the internal test as above results in lower marks than the original, the original figure of the marks shall prevail. In short the rule is that the higher of the two figures of the marks, shall be taken into consideration.

XVI Marks

1. Each semester will carry a total of 600 marks each (expect for semester V which shall carry a total of 200 marks)
2. The marks allotted to each course shall be as follows:
 - a. 70 marks for written comprehensive test.
 - b. 40 marks for written comprehensive test where practical are conducted along with 30 marks for practical,
 - c. 30 marks shall be assigned for internal assessment.
 - d. For elective specialization course the marks allotted shall be as follows:
 - i. 70 marks for written comprehensive test.
 - ii. 70 marks for practical and
 - iii. 60 marks shall be assigned for internal assessment.
3. Industrial Training and Project Report shall carry 200 marks & 100 marks respectively.

XVII Standard of passing

1. Every candidate must secure 40 % marks in aggregate. External examination minimum 28 out of 70 marks and for internal examination minimum 12 out of 30 marks, separately in each subject.
2. The final results would be computed, based on aggregate marks obtained in Part II of the programme.




I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

XVIII Fees

The fees would be charged as prescribed by the Government of Maharashtra from time to time.

University of Pune**APPENDIX I.**

Revised Syllabus for
Bachelor of Hotel Management & Catering Technology
(BHMCT)

The Following abbreviations have been used here under

L = Lecture P= Practical T= Tutorial

Internal Continuous Assessment = Class Test

First Year BHMCT SEMESTER I

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practical	Internal	
101	Food Production – I	2	8	1	40	30	30	100
102	Food & Beverage Service- I	2	3	1	40	30	30	100
103	Housekeeping Operations – I	2	2	1	40	30	30	100
104	Front Office Operations – I	2	2	1	40	30	30	100
105	Catering Science I	3	-	1	70	-	30	100
106	Communication Fundamentals	4	-	1	70	-	30	100
	TOTAL	15	15	6	300	120	180	600

First Year BHMCT SEMESTER II

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practical	Internal	
201	Food Production – II	2	8	1	40	30	30	100
202	Food & Beverage Service- II	2	3	1	40	30	30	100
203	Housekeeping Operations – II	2	2	1	40	30	30	100
204	Front Office Operations – II	2	2	1	40	30	30	100
205	Catering Science II	3	-	1	70	-	30	100
206	Basic French for Hotel Industry	2	2	1	40	30	30	100
	TOTAL	13	17	6	270	150	180	600

BHMCT- 6



Second Year BHMCT SEMESTER III

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practical	Internal	
301	Food Production – III	2	8	1	40	30	30	100
302	Food & Beverage Service- III	2	3	1	40	30	30	100
303	Accommodation Operations– I	2	2	1	40	30	30	100
304	Computer Fundamentals	2	2	1	40	30	30	100
305	Food & Beverage Controls	3	-	1	70	-	30	100
306	Basic Accounting	4	-	1	70	-	30	100
	TOTAL	15	15	6	300	120	180	600

Second Year BHMCT SEMESTER IV

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practicals	Internal	
401	Food Production – IV	2	8	1	40	30	30	100
402	Food & Beverage Service- IV	2	3	1	40	30	30	100
403	Accommodation Operations –II	3	3	1	40	30	30	100
404	Hotel Engineering	3	-	1	70	-	30	100
405	Principles of Management	3	-	1	70	-	30	100
406	Hotel Accountancy	3	-	1	70	-	30	100
	TOTAL	16	14	6	330	90	180	600



Third Year BHMCT SEMESTER V

Course No	Subject	Examination Scheme		
		Panel	Internal	Total
501	Industrial Training 20 weeks * 6 days 8 hours = 960 Hrs	140	60	200
	TOTAL	140	60	200

Note

Training report to be submitted as per specifications and format (to be collected from the College). Daily Logbook and the Performance Appraisal given by Government Classified Hotels of the level of three star categories and above.

Marks would be awarded as follows by a panel of examiners (one external and one internal):-

	<u>Internal</u>	<u>External</u>
Performance Appraisal -	30	--
Logbook -	30	--
Training Report -	--	70
Viva-voce -	--	70
-----	-----	-----
Total	60 marks	140 marks

Third Year BHMCT SEMESTER VI

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practical	Internal	
601	Advanced Food Production	2	8	1	40	30	30	100
602	Advanced Food & Beverage Service	2	3	1	40	30	30	100
603	Personality Development & Business Communication	3	3	1	40	30	30	100
604	Hospitality Marketing -I	3	--	1	70	--	30	100
605	Human Resource Management	3	--	1	70	--	30	100
606	Travel & Tourism	3	--	1	70	--	30	100
	TOTAL	16	14	6	330	90	180	600

BHMCT- 8



Fourth Year BHMCT SEMESTER VII

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
					Theory	Practical	Internal	
701	@ Elective I (A,B,C)	4	10	2	70	70	60	200
702	Organisational Behaviour	4	-	1	70	-	30	100
703	Hotel Related Laws	4	-	1	70	-	30	100
704	Hospitality Marketing -II	4	-	1	70	-	30	100
705	Environmental Management	4	-	1	70	-	30	100
	TOTAL	20	10	6	350	70	180	600

Fourth Year BHMCT SEMESTER VIII

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
					Theory	Practical	Internal	
801	@ Elective II (A,B,C)	3	8	2	70	70	60	200
802	* Project Report	3	7	-	-	70	30	100
803	Total Quality Management	4	-	1	70	-	30	100
804	Managerial Economics	3	-	1	70	-	30	100
805	Entrepreneurship Development	3	-	1	70	-	30	100
	TOTAL	16	15	5	280	140	180	600

Note @ students may choose any one of the Electives for Semester VII and VIII

701 / 801 A Specialization in Food Production Management.

701 / 801 B Specialization Food & Beverage Service Management.

701 / 801 C Specialization in Accommodation Management

802 Project Report –

* The Project Report should be market research and field work oriented and related to the Elective Course (Food Production / Food & Beverage Service / Accommodation Management). The documentation and presentation should be conducted before the panel of one external and one internal examiner. Marks would be awarded for Project Report, Presentation & Viva-voce by the panel of examiners (one external and one internal)




 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

SAVITRIBAI PHULE PUNE UNIVERSITY

Revised Syllabus

Bachelor of Hotel Management and Catering Technology (BHMCT)

Choice Based Credit System and Grading System

FOUR YEAR FULL TIME EIGHT SEMESTER GRADUATE DEGREE PROGRAMME

BHMCT Year 1 Curriculum applicable with effect from Academic Year 2016 -2017



SAVITRIBAI PHULE PUNE UNIVERSITY
FACULTY OF MANGEMENT
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
(BHMCT – Revised 2016 – 2017)

BHMCT Part I (Consisting of Semester I, II, III and IV)

BHMCT Part II (Consisting of Semester V, VI,VII and VIII)

1. INTRODUCTION

The BHMCT Programme is made of intensive eight semester curriculum which equips the students with knowledge and skills essential in the Hospitality Industry. The Course meets the current trends in the Industry like Disaster Management, Environmental issues, Hotel Information Systems, besides management inputs in functional areas of the business like Facilities Management, Event Management, Human Resource Management, Sales and Marketing, Financial Management, Legal aspects in the Hospitality Industry etc.

With this revision, a Choice Based Credit System has been introduced, to provide choices for students to select from the prescribed courses. CBCS provides a 'cafeteria' type approach in which students can take courses of their choice and adopt an interdisciplinary approach to learning. The shift is from a conventional marking system to a grading system. The requirement for awarding a degree is prescribed in terms of the number of credits to be completed by the students.

2. Objectives and Framework of the curriculum of BHMCT Programme

- i. The basic objective of the BHMCT Programme is to provide to the hospitality industry a steady stream of competent young men and women with the necessary knowledge, skills, values and attitudes to occupy key operational positions.
- ii. The course structure of the given BHMCT Programme is designed keeping in view the basic objectives stated above. Consequently certain essential features of this model are:
 - To impart to the students latest and relevant knowledge from the field of Hospitality management.



- To provide opportunities to the students within and outside the Institutions, for developing necessary operational skills relating to the Hotel Industry.
 - To develop the right kind of values and attitudes to function effectively in the hospitality trade.
- iii. The following considerations have been taken into account:
- The knowledge inputs and opportunities for skill development have been offered in an evenly distributed and logically sequenced manner with appropriate options.
 - The design is simple and logical and offers the student a choice of subjects.
 - Specialization is offered to the students in the core departments.
- iv. The relative importance of skills and ability development and attitudinal orientation in management education have been kept in mind, with freedom of choosing methods of instructions, within the broad framework of objectives and curriculum structure.

3. ELIGIBILITY FOR ADMISSIONS

- i. The candidates should have passed the H.S.C. (XIIth Std) examination or its equivalent in academic streams of Science, Arts, Commerce or Vocation with a minimum aggregate of 45% (40% for backward class candidates) shall be eligible for admission to the BHMCT Course or as decided by The Directorate of Technical Education, Government of Maharashtra.

4. THE CURRICULUM

- i. The curriculum is presented in the accompanying chart along with the Appendices containing a list of courses and their detailed outline.
- ii. While care and attention is given to the basic objective of the curriculum, and its academic rigor, attempt is made to align the courses, in a manner that will ensure its effective implementation.
- iii. Choice Based Credit System has been introduced and the total number of credits required for the award of BHMCT degree is 200 credits.
- iv. The curriculum offers a total of 62 courses, the details of which are as follows:



- a) Courses are divided into 3 categories, i.e. Compulsory subjects, ability enhancement subjects and skills enhancement subjects. The subject codes denote the category of the course eg. Compulsory subject course code has a prefix 'C'. Ability Enhancement Courses code have a prefix 'AE' and Skills Enhancement courses code have a prefix 'SE'. Electives offered in the compulsory course subjects have a code with a prefix 'CEA', 'CEB', 'CEC' and 'CED'.
- b) Of the 62 courses offered, in all the students have to complete 38 courses. The students can opt for choices in Compulsory Elective courses, Ability Enhancement courses and Skills Enhancement courses.
- c) The duration of the lecture period should be of 45 minutes each.
- d) All compulsory courses have a practical component, along with theory. Ability Enhancement courses are theory based and Skills Enhancement courses have theory with the practical component if required. However external practical evaluation is offered only for compulsory subjects.
- e) Industrial Training of 20 weeks is offered in the 5th semester. The students are expected to train in Hotels of category 3 star and above. The training will be as per the schedule mentioned in the curriculum. The students are expected to maintain a log book on a daily basis. At the end of the Industrial training the student shall submit a training report along with the log book and a performance appraisal from the hotel. The training report is to be prepared by the student in 2 typed copies and to be submitted to the Training and Placement Officer within the stipulated time for assessment.
- f) There is a provision for a Project study and viva voce in the 8th semester. The topic of Research Project will be based on the compulsory elective course opted by the student, under the guidance of a senior faculty. Each faculty will guide a maximum of 10 students. Internal Course work is offered as a part of this Project study, students are expected to submit 3 progress reports during the project study. 2 copies of the project report are to be prepared and submitted to the Principal.



v. Evaluation :

- a) Internal and External evaluation for all courses carries equal marks i.e. 50% each for internal and external evaluation.
- b) Internal evaluation will be based on Unit Test, Assignments, Continuous assessment (for practicals) and Internal Practical Exam. In case of those students who have secured less than passing percentage of marks in internal, i.e. less than 35%, the concerned institute shall administer a separate internal test and those marks shall be considered as final internal evaluation marks.
- c) External evaluation will be based on theory examination and an external practical examination (for Compulsory subjects).
- d) For a student to clear a course, he /she must secure a minimum of 35% in each, internal examination, external theory and external practical examination. Besides this, he/she should secure a total aggregate of minimum 40% in each course.
- e) To be promoted to the next semester, the student must earn a minimum of 12 credits per semester.
- f) In the view of the fact that Semester VI, VII and VIII have been designed for a specialization mode, students desirous of choosing a particular compulsory elective in Semester VI, should have passed the compulsory concerned courses offered in the previous semesters, latest by the end of semester V.



COURSE CONTENT FOR BHMCT PROGRAMME											
Seme ster	Subj ect Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester	
				Theo ry	Practi cals	Total					
I	C 101	Food Production - I	Compul sory	3	8	11	35	7	29	150	750
	C 102	F & B Service - I	Compul sory	3	3	6		5		150	
	C 103	Basic Rooms Division - I	Compul sory	3	3	6		5		150	
	AE 104	Commoditi es	Any 2	4	-	8		4		200	
	AE 105	Basic Accounting		4	-			4			
	AE 106	Tourism Operations		4	-			4			
	SE 107	Communica tion Skills (English) - I	Any 1	2	2	4		4		100	
	SE 108	French - I		2	2			4			
II	C 201	Food Production - II	Compul sory	3	8	11	35	7	29	150	750
	C 202	F & B Service - II	Compul sory	3	3	6		5		150	
	C 203	Basic Rooms Division - II	Compul sory	3	3	6		5		150	
	AE 204	Food Science	Any 1	4	-	4		4		100	
	AE 205	Hospitality Sales		4	-			4			
	SE 206	Communica tion Skills (English) - II	Any 2	2	2	8		4		200	
	SE 207	French - II		2	2			4			
	SE 208	Computer Fundament al		2	2			4			
III	C 301	Bakery & Confectiona ry	Compul sory	3	8	11	35	7	29	150	750
	C 302	F & B Service - III	Compul sory	3	3	6		5		150	
	C 303	Accommod ation Operations - I	Compul sory	3	3	6		5		150	
	AE 304	Hotel Accounting	Any 2	4	-	8		4		200	



COURSE CONTENT FOR BHMCT PROGRAMME												
Seme ster	Subj ect Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester		
				Theo ry	Practi cals	Total						
	AE 305	Environme nt Science		4	-		4					
	AE 306	Hotel Law		4	-		4					
	SE 307	Soft Skills Mgmt.		2	2		4					
	SE 308	Ticketing	Any 1	4	-	4	4		100			
	IV	C 401	Quantity Food Production	Compul sory	3	8	11		35		29	150
C 402		F & B Service - IV	Compul sory	3	3	6	5	150				
C 403		Accommod ation Operations - II	Compul sory	3	3	6	5	150				
AE 404		F & B Control	Any 1	4	-	4	4	100				
AE 405		Principles of Mgmt.		4	-		4					
SE 406		Advanced Baking	Any 2	4		4	4	200				
SE 407		Bar Tending		2	2		4					
SE 408		Housekeepi ng in allied Sectors		4	-		4			4		
SE 409		Entreprene urship Developme nt		4	-					4		
V	CIT 501	Industrial Training	Compul sory	20 weeks			15	15	350	350		
VI	CEA 601	Sp. in Food Production Mgmt.- I	Compul sory Elective (Any 1)	4	8	12	30	24	200	600		
	CEB 601	Sp. In F & B Service Mgmt. - I		4	8						8	
	CEC 601	Sp. Housekeepi ng Mgmt. - I		4	8						8	
	CED 601	Sp. In Front Office Mgmt. - I		4	8						8	
	C 602	Introductio n to Cyber security & Information security	Compul sory	4	-	4			4		100	



COURSE CONTENT FOR BHMCT PROGRAMME											
Seme ster	Subj ect Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester	
				Theo ry	Practi cals	Total					
	AE 603	Human Resource Mgmt.	Any 1	4	-	4		4	100		
	AE 604	Services Mktg.		4	-			4			
	SE 605	Event Mgmt.	Any 2	3	2	10	4	200			
	SE 606	Hotel Information System		2	3		4				
	SE 607	National Service Scheme		1	4		4				
VII	CEA 701	Sp. in Food Production Mgmt.- II	Compul sory Elective (Any 1)	4	8	12		8	200	600	
	CEB 701	Sp. In F & B Service Mgmt. - II		4	8			8			
	CEC 701	Sp. Housekeepi ng Mgmt. - II		4	8			8			
	CED 701	Sp. In Front Office Mgmt. - II		4	8			8			
	AE 702	Food Safety Mgmt. Systems	Any 1	4	-	4	4	100			
	AE 703	Total Quality Mgmt.		4	-		4				
	SE 704	MICE	Any 2	3	2	10	4	200			
	SE 705	Customer Relationshi p Mgmt. in Hospitality		3	2		4				
	SE 706	Facility Planning		3	2		4				
	SE70 7	Small Business Mgmt.	Any 1	4	-	4	4	100			
	SE 708	Hotel Maintenanc e		4	-		4				
VIII	CEA 801	Sp. in Food Production Mgmt.- III	Compul sory Elective (Any 1)	4	8	12	28	8	200	450	
	CEB 801	Sp. In F & B Service		4	8			8			



COURSE CONTENT FOR BHMCT PROGRAMME										
Seme ster	Subj ect Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester
				Theo ry	Practi cals	Total				
		Mgmt. - III								
	CEC 801	Sp. Housekeepi ng Mgmt. - III		4	8		8			
	CED 801	Sp. In Front Office Mgmt. - III		4	8		8			
	CP 802	Project Report	Compul sory	2	10	12	9		150	
	AE 803	Organizatio n Behavior	Any 1	4	-	4	4		100	
	AE 804	Managerial Economics		4	-		4			
TOTAL CREDITS FOR THE COURSE								200	-	-
TOTAL SUBJECTS OFFERED								62	-	-
MINIMUM SUBJECTS TO BE APPEARED BY THE STUDENTS								38	-	-
MAXIMUM MARKS OFFERED FOR THE PROGRAMME									5000	5000

[Signature]

I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001



SAVITRIBAI PHULE PUNE
UNIVERSITY

REVISED SYLLABUS OF
**Bachelor of Hotel
Management & Catering
Technology (BHMCT)**

Incorporating
*Choice Based Credit System and Grading
System*

(To be implemented from A.Y. 2019-20)

1



1. Title:

Name of the Programme: Bachelor of Hotel Management and Catering Technology (BHMCT)

Nature of the Programme: BHMCT is a 4 year fulltime undergraduate degree programme.

2. Preamble: The BHMCT syllabus of SPPU was last revised in 2016, when choice based credit system was introduced for the first time. This revision attempts to align the programme structure and the content to the requirements of the hospitality aspirants and the Industry that is dynamic in its very nature. The other reason for revamping the syllabus was that in the last revision choice based credit system was introduced for the first time. This revision will further fine tune what was initiated and integrate a basket of skills sets that will add value and make the curriculum more effective.

3. Objectives:

- I. The basic objective is to provide the hospitality industry with a steady stream of competent and trained young men and women with the necessary knowledge, skills, values and attitude to occupy key operational positions.
- II. The relative importance of skills and ability development and attitudinal orientation in hotel management education have been kept in mind while forming the structure to ensure that the knowledge and skills imparted are as desired globally.

4. Programme Outcomes:

- I. Provide a common body of knowledge in hospitality management coupled with broad education and awareness of skills and attitudes which will prepare students for responsible leadership roles in the hospitality industry.
- II. Familiarization with the practical aspects of the hospitality industry.
- III. Synthesize and summarize information and to professionally communicate. Be skilled in written, verbal & oral communication and will be able to effectively choose communication methods that are appropriate.
- IV. Develop employability skills required for hotels and restaurant managements in hospitality and allied sectors.
- V. Equip students with the requisite entrepreneurial skills for self-employment.
- VI. Develop an ability to interpret, analyze, innovate, communicate and apply technical concepts.
- VII. Understand and evaluate issues related to environmental sustainability and ethics to make business decisions.



5. Highlights of the New Curriculum:

- I. Choice based credit system and grading system is in line with National Policies and International Practices.
- II. Enhancing the brand value of the BHMCT Course of SPPU.
- III. Focusing on concurrent evaluation (Continuous evaluation) for the entire programme.
- IV. Introduction of half credits with the concurrent evaluation pattern.
- V. Emphasizing the centrality of the student and teacher – student relationship in the learning process.
- VI. Empowering the Institutions through the cafeteria approach by providing Core courses, Core Specialization, Elective Generic and Elective Discipline Specific courses, thus providing in built flexibility in the Curriculum, to help the Institutes offer tailor made courses as per the students preference from a wider basket of courses.

6. The Curriculum:

I. Course:

A course is a component of the programme. Each course is identified by a unique course code. While designing the curriculum, courses have defined weightages, called credits.

Each course in addition to having a syllabus, has learning rationale. A course may be designed to comprise lectures / laboratory work / field work / project work / vocational training / viva voce etc or a combination of some of these.

The curriculum comprises of Core courses and Elective courses. Core courses are the foundation courses of hospitality education. They are compulsory for all students. However from Semester VI onwards, Specialization is offered as a Core Specialization course, and the students are expected to choose and pursue one course from the Specializations offered. Elective courses are offered as Generic Elective or Discipline Specific Elective. Elective Courses are offered in Semester II, Semester III, Semester IV, Semester VI and Semester VII.

Registration: It is mandatory for every student to register at the beginning of the semester for the elective courses opted under CBCS system and for Core Specialization courses for that semester. Such registration shall be the basis for a student to undergo the prescribed evaluation. Application forms for University examinations are to be filled based on the choices finalized during the registration process and submitted to the University along with the prescribed examination fee. The Institute may not offer the course (elective) if more than 20% students do not register for the course.

- II. **Credits:** The credit system requires that a student progresses in the academic programme with the prescribed number of credits. Each credit can be visualized



as a combination of 2 components viz. Lecture (L) + Practical (P) i.e. LP Pattern.

One lecture hour will be of 50 minutes.

In terms of credit, for a period of 1 semester of 15 weeks:

- I. One lecture hour (L) per week amounts to 1 credit per semester.
- II. A minimum of Two lecture hours per week of Practical (P) amounts to 1 credit per semester.

A course shall have either or both the components.

Two (02) Credit Course: A course with weightage of 2 credits will be evaluated concurrently.

Other than Two (02) credit course: All course with weightage of 3 credits or more shall be evaluated concurrently as well by the university.

BHMCT programme is a combination of

- a) Two (02) Credit Course (50 marks): 2 credits each
- b) Other than Two (02) credit course
200 marks 8 credit courses, 100 marks 3 and 4 credit courses and
150 marks for 5 and 6 credit courses.

It is proposed to use the indirect and absolute grading system for the BHMCT Course. i.e. the assessment of individual courses in the concerned examinations will be on the basis of marks. However the marks shall later be converted into grades by a defined mechanism wherein the overall performance of the learners can be reflected after considering the credit points for any given course. The overall evaluation shall be designed in terms of grades.

1. Examination: The evaluation scheme comprises of :

- a) University Evaluation
- b) Concurrent Evaluation

In order to acquire course credits, the student will be required to pass in Concurrent as well as University examination (Theory & Practical)

For each 'other than two (02) credit' courses –

a) University Evaluation:

- (1) For theory courses of 3 credits, 70 marks.
- (2) For theory + practical courses having 4 credits, 40 marks theory and 30 marks practical.
- (3) For theory + practical Courses having 6 credits 40 marks theory and 60 marks practical.
- (4) For Internship of 15 credits, 80 marks will be evaluated on Presentation, Log book and Viva Voce.



(5) For Core Specialization courses having 8 credits, 70 marks theory and 60 marks practical.

(6) For Research Project having 5 credits, 80 marks for Presentation and Viva Voce.

b) Concurrent evaluation:

(1) For theory Courses having 3 credits, 30 marks.

(2) For theory + practical Courses having 4 credits 30 marks.

(3) For theory + Practical Courses having 6 credits 50 marks

(4) For Internship having 15 credits 150 marks

(5) For Core Specialization Courses having 8 credits 70 marks

(6) For Research Project having 5 credits 70 marks

(7) For 2 credit courses 70 marks

The faculty has the liberty to decide the evaluation parameters for all concurrent evaluation. The suggested parameters are:

1. Assignments
2. Class Tests
3. Field assignment
4. Case studies
5. Presentations and Viva voce
6. Group Discussions
7. Simulation exercises
8. Quiz

The students need to get at least half number of credits offered in respective years to be promoted to the next year. The students need to acquire all the subject credits of the first year to be promoted to the third year and acquire all the subject credits of the second year to be promoted to the fourth year.

7. Standard of Passing: Every candidate must secure at least grade **(P)** in Concurrent and University Evaluation (theory and practical, as applicable) as separate heads for passing in each course.

8. Degree Requirement: The degree requirement for BHMCT Programme is completion of 162 earned credits. To be eligible for an award of the BHMCT Degree, a student must obtain the necessary credits, final grade point within a stipulated time of 8 years from the first date of registration for the programme.



Course Structure

Sem. – I

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			
					Concurrent	University		Total
						Theory	Practical	
C101	Food Production - I	Theory/ Practical	6	2 L 8 P	50	40	60	150
C102	F & B Service - I	Theory/ Practical	4	2 L 4 P	30	40	30	100
C103	Basic Rooms Division - I	Theory/ Practical	4	2 L 4 P	30	40	30	100
C104	Principles of Mgmt.	Theory	3	3 L	30	70	--	100
C105	French - I	Theory	2	2 L	50	--	--	50
C106	Communication Skills (English) - I	Theory	2	2 L	50	--	--	50
Total			21	29				550
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				7				

Sem. – II

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			
					Concurrent	University		Total
						Theory	Practical	
C201	Food Production - II	Theory/ Practical	6	2 L 8 P	50	40	60	150
C202	F & B Service - II	Theory/ Practical	4	2 L 4 P	30	40	30	100
C203	Basic Rooms Division - II	Theory/ Practical	4	2 L 4 P	30	40	30	100
C204	French - II	Theory	2	2 L	50	--	--	50
C205	Communication Skills (English) - II	Theory	2	2 L	50	--	--	50
GE206A	Basic Accounting	Theory	3	3 L	30	70	--	100
GE206B	Logistics & Supply Chain Management							
Total			21	29				550
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				7				



Sem. – III

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			
					Concurrent	University		Total
						Theory	Practical	
C301	Bakery & Confectionery	Theory/ Practical	6	2 L 8 P	50	40	60	150
C302	F & B Service - III	Theory/ Practical	4	2 L 4 P	30	40	30	100
C303	Accommodation Operations - I	Theory/ Practical	4	2 L 4 P	30	40	30	100
C304	Hotel Law	Theory	2	2 L	50	--	--	50
C305	Soft Skills Mgmt.	Theory	2	2 L	50	--	--	50
DSE306 A	Hospitality Sales	Theory	3	3 L	30	70	--	100
DSE306 B	Computer Fundamental							
Total			21	29				550
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				7				

Sem. – IV

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			
					Concurrent	University		Total
						Theory	Practical	
C401	Quantity Food Production	Theory/ Practical	6	2 L 8 P	50	40	60	150
C402	F & B Service - IV	Theory/ Practical	4	2 L 4 P	30	40	30	100
C403	Accommodation Operations - II	Theory/ Practical	4	2 L 4 P	30	40	30	100
C404	Event Mgmt.	Theory	2	2 L	50	--	--	50
C405	Food Safety Mgmt. Systems	Theory	2	2 L	50	--	--	50
GE406A	Customer Relationship Mgmt.	Theory	3	3 L	30	70	--	100
GE406B	Facility Planning							
Total			21	29				550
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				7				

Sem. – V

7



Course Code	Course Name	Credits	Evaluation		
			Concurrent (Log Book & Internal Viva)	University Presentation / Viva	Total
C501	Internship – 15 Weeks (Minimum of 45 hours per week)	15	150	150	300

Sem. – VI

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			
					Concurrent	University		Total
						Theory	Practical	
CS601A	Sp. in Food Production Mgmt.- I	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS601B	Sp. In F & B Service Mgmt. - I							
CS601C	Sp. In Accommodations Management - I							
C602	F & B Control	Theory	3	3 L	30	70	--	100
C603	Human Resource Mgmt.	Theory	3	3 L	30	70	--	100
C604	Services Mktg.	Theory	3	3 L	30	70	--	100
C605	Hotel Maintenance	Theory	2	2 L	50	--	--	50
GE606A	Food Science	Theory	2	2 L	50	--	--	50
GE606B	Nutrition							
Total			21	25				600
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				11				



Sem. – VII

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			
					Concu rrent	University		Total
						The ory	Pract ical	
CS701A	Sp. in Food Production Mgmt.- II	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS701B	Sp. In F & B Service Mgmt. - II							
CS701C	Sp. In Accommodations Management - II							
C702	Disaster Mgmt.	Theory	3	3 L	30	70	--	100
C703	Total Quality Mgmt.	Theory	3	3 L	30	70	--	100
C704	Environment Science	Theory	3	3 L	30	70	--	100
C705	Research Methodology	Theory	2	2 L	50	--	--	50
GE706A	Managerial Economics	Theory	2	2 L	50	--	--	50
GE706B	Tourism Operations							
Total			21	25				600
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				11				

Sem. – VIII

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			
					Concurrent	University		Total
						Theory	Practical	
CS801A	Sp. in Food Production Mgmt.- III	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS801B	Sp. In F & B Service Mgmt. - III							
CS801C	Sp. In Accommodations Management - III							
C802	Research Project	Practical	5	10 P	70	80 (Report/ Presentation)		150
C803	Organization Behavior	Theory	3	3 L	30	70	--	100
C804	Entrepreneurship Development	Theory	3	3 L	30	70	--	100
C805	Introduction to Cyber Security	Theory	2	2 L	50	--	--	50
Total			21	30				600
Project Work /Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				06				
Total (Semester I – VIII)			162 Credits					4300 Marks




 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001



Savitribai Phule Pune University

(Formerly University of Pune)

Three Year B.Sc. Degree Program in Hospitality Studies

(Faculty of Science & Technology)

F.Y.B.Sc. Hospitality Studies

Choice Based Credit System Syllabus

To be implemented from Academic Year 2019-2020



Total of The Course : B.Sc. (Hospitality Studies)

Preamble:

The B.Sc. - H.S. is a discipline of hospitality and tourism. Considering that the hospitality industry is dynamic in nature, with new trends in food, service and décor periodically becoming the norm, it is important to review and revise the syllabus at regular intervals. This is also the first time that the choice-based credit system is being introduced, providing choices to the students to select from the prescribed courses. The shift is from a conventional marking system to a grading system. The requirement for awarding a degree is prescribed in terms of the number of credits to be completed by the students. Attempt has also been made to integrate skill sets that will add value to the curriculum and make it more effective.

Introduction:

The B.Sc. – Hospitality Studies programme is made of intensive six semester curriculum which equips the student with the knowledge and skills essential in the hospitality industry. The courses relevant to the Industry of today, like Environmental Sciences, Tourism Operations, Hotel Laws etc. have been included in the curriculum. With this revision a Choice Based Credit System has been introduced to provide choices for students to select from the prescribed courses. CBCS provides a 'Cafeteria' approach in which the students can take courses of their choice and adopt an interdisciplinary approach to learning. This revision also introduces a shift from conventional marking system to a grading system. The requirement for awarding a degree is prescribed in terms of the number of credits to be completed by the students.

Current curriculum orientation:

The curriculum is designed keeping in mind, the basic minimum requirement of this industry in terms of enhancing the student knowledge and skill sets. Curricula of similar programmes by various state and international universities have been reviewed, and incorporated wherever appropriate, further enhancing the syllabus



Objectives and Framework of the Curriculum of BSc -HS programme

- I. The basic objective is to provide to the hospitality industry a steady stream of competent young men and women with the necessary knowledge, skills, values and attitudes to occupy key operational positions.
- II. The Programme structure is designed keeping in view the basic objectives stated above. Consequently, certain essential features of the model are:
- To impart to the students latest and relevant knowledge from the field of Hospitality Operations.
 - To ensure that students are equipped with necessary operational skills related to the hospitality industry.
 - To develop the right kind of values and attitudes to function effectively in the hospitality trade.
- III. The following considerations have been taken into account.
- The knowledge inputs and opportunities for skill development have been offered in an evenly distributed and logically sequenced manner with appropriate options.
 - The design is simple and logical and offers the student a choice of subjects.
- IV. The relative importance of skills and ability development and attitudinal orientation in hospitality education has been kept in mind. The courses have been designed and classified as core, ability enhancement, discipline specific, skills enhancement and general courses, with the freedom to choose courses from amongst discipline specific and general electives.



Course Structure**First Year – Semester I**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 101	Food Production - I	04	04	100 (70 External +30 Internal)
HS 102	Food & Beverage Service - I	04	04	
HS 103	Housekeeping Operations - I	04	04	
HS 104	Front Office Operations – I	04	04	
HS 105	Food Production – I (Practical)	03	1.5	50 (35 External +15 Internal)
HS 106	Food & Beverage Service – I (Practical)	03	1.5	
HS 107	Housekeeping Operations – I (Practical)	03	1.5	
HS 108	Front Office Operations – I (Practical)	03	1.5	
HS 109	Development of Generic Skills	02	02	
Total		30	24	650

First Year – Semester II

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 201	Food Production – II	04	04	100 (70 External +30 Internal)
HS 202	Food & Beverage Service - II	04	04	
HS 203	Housekeeping Operations – II	04	04	
HS 204	Front Office Operations – II	04	04	
HS 205	Food Production – II (Practical)	03	1.5	50 (35 External +15 Internal)
HS 206	Food & Beverage Service – II (Practical)	03	1.5	
HS 207	Housekeeping Operations – II (Practical)	03	1.5	
HS 208	Front Office Operations – II (Practical)	03	1.5	
HS 209	French	02	02	
Total		30	24	650



Second Year – Semester III

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 301	Food Production - III	04	04	100 (70 External +30 Internal)
HS 302	Food & Beverage Service - III	04	04	
HS 303	Accommodation Operations - I	04	04	
HS 304	Food Production – III (Practical)	04	02	50 (35 External +15 Internal)
HS 305	Food & Beverage Service – III (Practical)	04	02	
HS 306	Accommodation Operations – I (Practical)	04	02	
HS 307	Environmental Science – I	02	02	
HS 308	Communication Skills – I	02	02	
Total		28	22	550

Second Year – Semester IV

Course Code	Course Title	Number of Weeks	Credits	Marks per subject
HS 401	Internship	16	12	300 (180 External +120 Internal)
Total		16	12	300



Third Year – Semester V

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 501	Advanced Food Production - I	04	04	100 (70 External +30 Internal)
HS 502	Advanced Food & Beverage Service - I	04	04	
HS 503	Advanced Accommodation Operations - I	04	04	
HS 504	Advanced Food Production I (Practical)	04	02	50 (35 External +15 Internal)
HS 505	Advanced Food & Beverage Service - I (Practical)	04	02	
HS 506	Advanced Accommodation - I Operations (Practical)	04	02	
HS 507	Environmental Science - II	02	02	
HS 508	Communication Skills – II	02	02	
HS 509	Basic Accountancy Skills	02	02	
Total		30	24	600



Third Year – Semester VI

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 601	Research Project	06 (Field Work)	06	150 (100 External +50 Internal)
HS 602	Advanced Food Production - II	04	04	100 (70 External +30 Internal)
HS 603	Advanced Food & Beverage Service - II			
HS 604	Advanced Accommodation Operations - II			
HS 605	Advanced Food Production - II (Practical)	04	02	50 (35 External +15 Internal)
HS 606	Advanced Food & Beverage Service - II (Practical)			
HS 607	Advanced Accommodation Operations -II (Practical)			
HS 608	Entrepreneurship Development	04+02 (Tutorials)	06	100 (70 External +30 Internal)
HS 609	Principles of Management			
HS 610	Tourism Operations	04+02 (Tutorials)	06	
HS 611	Hotel related Law			
HS 612	Food Science	02	02	50 (35 External +15 Internal)
Total		28	26	550

Note:

- 1) Each credit = 15 lectures (Theory)
- 2) Each credit = 30 lectures (Practical)
- 3) Each lecture period is of 50 minutes



Course Type

Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6
#HS 101	#HS 201	#HS 301	#HS 401	\$HS 501	#HS 601
#HS 102	#HS 202	#HS 302	--	\$HS 502	\$HS 602 / 603 / 604
#HS 103	#HS 203	#HS 303	--	\$HS 503	PHS 605 / 606 / 607
#HS 104	#HS 204	PHS 304	--	PHS 504	\$HS 608 / 609
PHS 105	PHS 205	PHS 305	--	PHS 505	\$HS 610 / 611
PHS 106	PHS 206	PHS 306	--	PHS 506	@HS 612
PHS 107	PHS 207	&HS 307	--	&HS 507	--
PHS 108	PHS 208	&HS 308	--	\$HS 508	--
@HS 109	@HS 209	--	--	@HS 509	--

Colour code	Course Type	Total Courses
#	CC	13
&	AECC	4
@	SEC	4
\$	DSEC	6
P	Practical	15



Equivalence of previous syllabus (2017 pattern)

Old Course (2017 pattern)	Equivalent subjects in 2019 pattern
F.Y.B.Sc.HS (Annual)	
HS 101 Fundamentals of Food Production Principles	HS 101 Food Production – I HS 201 Food Production – II
HS 102 Fundamentals of Food & Beverage Service Methodology	HS 102 Food & Beverage Service – I HS 202 Food & Beverage Service – II
HS 103 Rooms Division Techniques	HS 103 Housekeeping Operations – I HS 104 Front Office Operations – I HS 203 Housekeeping Operations – II HS 204 Front Office Operations – II
HS 104 Tourism Operations	HS 610 Tourism Operations
HS 105 Food Science	HS 612 Food Science
HS 106 Principles of Nutrition	----
HS 107 Communication Skills (English / French)	HS 209 French HS 308 Communication Skills – I HS 508 Communication Skills – II
HS 108 Information Systems	-----
HS 109 Fundamentals of Food Production Principles (Practical)	HS 105 Food Production – I (P) HS 205 Food Production – II (P)
HS 110 Fundamentals of Food & Beverage Service Methodology (HS)	HS 106 Food & Beverage Service – I (P) HS 202 Food & Beverage Service – II
HS 111 Rooms Division Techniques (HS) (Practical)	HS 107 Housekeeping Operations – I (P) HS 108 Front Office Operations – I (P) HS 207 Housekeeping Operations – II (P) HS 208 Front Office Operations – II (P)
HS 112 A Information Systems (Practical)	-----
HS 112 B Communication Skills (English / French) (Practical)	-----
S.Y.B.Sc.HS (Semester- I)	
HS 201 Principles of Quantity Food Production	HS 301 Food Production - III
HS 202 Beverage Service Methodology	HS 302 Food & Beverage Service - III
HS 203 Accommodation Techniques	HS 303 Accommodation Operations - I
HS 204 Principles of Management	HS 609 Principles of Management
HS 205 Basic Principles of Accounting	HS 509 Basic Accountancy Skills
HS 206 The Science of Hotel Engineering	---
HS 207 Principles of Quantity Food Production (Practical)	HS 304 Food Production – III (P)



HS 208 Beverage Service Methodology (Practical)	HS 305 Food & Beverage Service – III (P)
HS 209 Accommodation Techniques (Practical)	HS 306 Accommodation Operations – I (P)
Environmental Science Internal	HS 307 Environmental Science – I HS 507 Environmental Science - II
S.Y.B.Sc.HS (Semester-II)	
HS 210 Project Report	HS 601 Research Project
HS 211 Industrial Training	HS 401 Internship (16 weeks)
T.Y.B.Sc.H.S (Semester- III)	
HS 301 Advanced food production systems	HS 501 Advanced Food Production - I
HS 302 Food & Beverage service techniques & Management	HS 502 Advanced Food & Beverage Service - I
HS 303 Accommodation operations Techniques	HS 503 Advanced Accommodation Operations - I
HS 304 Hotel Accounting procedures	HS 509 Basic Accountancy Skills
HS 305 Hospitality Marketing Management	----
HS 306 Hotel law practices	HS 611 Hotel related Law
HS 307 Advanced food production systems (Practical)	HS 505 Advanced Food & Beverage Service - I (P)
HS 308 Food & Beverage service techniques & Management (Practical)	HS 505 Advanced Food & Beverage Service - I (P)
HS 309 Accommodation operations Techniques (Practical)	HS 506 Advanced Accommodation - I Operations (P)
T.Y.B.Sc.H.S (Semester- IV)	
HS 401 Principles of International cuisine	Offered as Elective subjects in the Sixth semester
HS 402 Advanced Food & Beverage service techniques & Management	
HS 403 Specialized accommodation management	
HS 404 Total quality Management	---
HS 405 Human Resource management	---
HS 406 Entrepreneurship development	HS 608 Entrepreneurship Development
HS 407 Principles of International cuisine (Practical)	Offered as Elective subjects in the Sixth semester
HS 408 Advanced Food & Beverage service techniques & Management (Practical)	
HS 409 Specialized accommodation Management (Practical)	

