

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		
Key Indicator – 1.2 Academic Flexibility		
1.2.1. Percentage of Programmes in which Choice Based Credit System (CBCS)/ elective course system has been implemented		
No.	List of Documents	Page No.
1	SPP University Circular stating implementation of CBCS to all programs of all disciplines of S.P.P. University from the Academic year 2019 – 20	1
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**शैक्षणिक विभाग**

गणेशखिंड, पुणे-४११ ००७

दूरध्वनी क्र. : ०२०-२५६०१२५७/५८/५९

ई-मेल : boards@pun.unipune.ac.inसंकेतस्थळ : www.unipune.ac.in

संदर्भ क्र : CB5/694

**सावित्रीबाई फुले पुणे विद्यापीठ
(पूर्वीचे पुणे विद्यापीठ)****Savitribai Phule Pune University**
(Formerly University of Pune)**Academic Section**

Ganeshkhind, Pune - 411 007

Phone : 020-25601257/58/59

E-mail : boards@pun.unipune.ac.inWebsite : www.unipune.ac.in

दिनांक : 22/7/2019

परिपत्रक क्र. १७९/२०१९


विषय: विद्यापीठातील सर्व विद्याशाखांचे प्रथम वर्ष पदवी अभ्यासक्रम सत्र पध्दत (Semester-wise) व पसंती श्रेयांक पध्दतीनुसार (Choice Based Credit System) शैक्षणिक वर्ष २०१९-२० पासून सुधारित करण्याबाबत...

सर्व संबंधितांना याद्वारे कळविण्यात येते की, विद्यापीठातील सर्व विद्याशाखांचे प्रथम वर्ष पदवी अभ्यासक्रम सत्र पध्दत (Semester-wise) व पसंती श्रेयांक पध्दतीनुसार (Choice Based Credit System) शैक्षणिक वर्ष २०१९-२० पासून सुधारित करण्यास विद्यापीठ अधिकार मंडळाने मान्यता दिलेली आहे.

सदरचे अभ्यासक्रम सावित्रीबाई फुले पुणे विद्यापीठाच्या www.unipune.ac.in या संकेत स्थळावर Syllabi ↔ Revised Syllabus from the Academic Year 2019 (New Syllabus) या शीर्षकाखाली विद्याशाखेनुसार उपलब्ध आहेत.

मा. प्राचार्य, सर्व संलग्नित महाविद्यालये व मा. संचालक, सर्व मान्यताप्राप्त संस्था यांना विनंती की, सदर परिपत्रकाचा आशय सर्व संबंधितांच्या निदर्शनास आणून द्यावा.




उपकुलसचिव
(शैक्षणिक विभाग)

प्रत माहीतीसाठी व पुढील योग्य त्या कार्यवाहीसाठी:-

१. मा. अधिष्ठाता, विज्ञान व तंत्रज्ञान विद्याशाखा
२. मा. संचालक, परीक्षा व मूल्यमापन मंडळ
३. मा. प्राचार्य, सर्व संलग्नित महाविद्यालये
४. मा. उपकुलसचिव, शैक्षणिक प्रवेश विभाग
५. मा. उपकुलसचिव, नियोजन व विकास विभाग
६. मा. उपकुलसचिव, शैक्षणिक पात्रता विभाग
७. मा. उपकुलसचिव, सभा व दफ्तर विभाग
८. सहाय्यक कुलसचिव, परीक्षा समन्वय कक्ष
९. सहाय्यक कुलसचिव, परीक्षा-एस. अँड टी. विभाग
१०. सहाय्यक कुलसचिव, गोपनीय कक्ष
११. वरिष्ठ कायदा अधिकारी
१२. मा. संचालक, आंतरराष्ट्रीय केंद्र
१३. जनसंपर्क अधिकारी
१४. कक्षाधिकारी (बहिःस्थ)
१५. मा. अधिकारी, सिस्टीम ऑनॅलिस्ट डेटा प्रोसेसिंग युनिट
१६. सहाय्यक कुलसचिव, मा. प्र-कुलगुरू कार्यालय
१७. प्रमुख, विद्यापीठ उपकेंद्र : अहमदनगर, नाशिक.



INSTITUTE OF

HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR

Lal Taki Road, Ahmednagar - 414 001. Ph. / Fax (0241) 2326778

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AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 INST.CODE NO. C001863

Ref. No. :

Date : / / 20

Conversion Certificate

This is to certify that the Circular No. 179/2019 (Dated 22/07/2019) with Ref. no. CBS/694 is by Dy. Registrar, Academic section of S. P. Pune University. It is to inform all the colleges under S. P. Pune University about decision taken by Academic Council for the approval to implementation of Revised Structure and Revised Syllabus of Choice Based Credit System to all the programs of all the disciplines of S. P. Pune University from Academic Year 2019-20.

The syllabus is made available on the website under Syllabi section.



Principal

I/c. Principal
Institute of

Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001.



सावित्रीबाई फुले पुणे विद्यापीठ
(पूर्वीचे पुणे विद्यापीठ)

Academic Section

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शैक्षणिक विभाग

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Savitribai Phule Pune University
(Formerly University of Pune)

संदर्भ क्र : CBS/628

दिनांक : 4/7/2019

परिपत्रक क्र. १६३/२०१९

विषय: विज्ञान व तंत्रज्ञान विद्याशाखेअंतर्गत बी.एस्सी. (B.Sc.) व एम.एस्सी. (M.Sc.) या पदवी आणि पदव्युत्तर पदवीचा पसंतीनुसार श्रेयांक पध्दतीनुसार (CBCS) सुधारित आराखडा व सुधारित प्रथम वर्ष अभ्यासक्रमास शैक्षणिक वर्ष २०१९-२० पासून मान्यता देणेबाबत

विद्यापीठ अधिकार मंडळाने घेतलेल्या निर्णयानुसार सर्व संबंधितांस या परिपत्रकाद्वारे कळविण्यात येते की, विज्ञान व तंत्रज्ञान विद्याशाखेतर्गत पसंतीनुसार श्रेयांक पध्दतीनुसार (Choice Based Credit System) खालील बी.एस्सी. (B.Sc.) व एम.एस्सी. (M.Sc.) या पदवी आणि पदव्युत्तर पदवीचा सुधारित आराखडा व सुधारित प्रथम वर्षाच्या अभ्यासक्रमास शैक्षणिक वर्ष २०१९-२० पासून मान्यता देण्यात येत आहे.

Sr. No.	Name of Revised UG Programme
1	F.Y.B.Sc. (Botany)
2	F.Y.B.Sc. (Mathematics)
3	F.Y.B.A. (Geography)
4	F.Y.B.Sc. (Geography)
5	F.Y.B.Com. (Geography)
6	F.Y.B.Sc. (Electronics)
7	F.Y. B. Sc. Electronics of B. Sc.(Computer Science)
8	F.Y.B.Sc. (Microbiology)
9	F.Y.B.Sc. (Wine Technology)
10	F.Y.B.Sc. (Zoology)
11	F.Y.B.Sc. (Physics)
12	F.Y.B.Sc. (Chemistry)
13	F.Y.B.Sc. (Computer Science)
14	F. Y. B. A. Applied Statistics
15	F. Y. B. A. Mathematical Statistics
16	F. Y. B. A. Statistical Pre-Requisites
17	F. Y. B. A. Statistics
18	F.Y.B.Sc. Statistics / Statistical Techniques
19	F.Y. B. Sc. Statistics of B. Sc. (Computer Science)



20	F.Y.B.Sc. (Biotechnology)
21	F.Y., S.Y., T.Y. B.Sc. (Hospitality Studies)
22	F.Y.B.Sc. (Aviation)
23	F.Y.B.Sc. (Home Science)
24	F.Y. (Bachelor of Computer Applications)
25	F.Y.B.Sc. (Environmental Science)
26	F.Y.,S.Y.,T.Y.B.Sc.(Blended Mode) Earth and Atmospheric Science

Sr. No.	Name of Revised PG Programme
1	M.Sc.-I (Botany) (for Colleges & Centers)
2	M.Sc.-I (Mathematics) (for Colleges & Centers)
3	M.Sc.-I (Geography) (for Colleges & Centers)
4	M.Sc. (Applied) Petroleum Technology (for Colleges & Centers)
5	M.A./M.Sc.-I (Statistics) (for Colleges & Centers)
6	M.Sc.-I (Electronics) (for Colleges & Centers)
7	M.Sc.-I (Electronics) for Department of Electronic Science
8	M.Sc.-I (Microbiology) (for Colleges & Centers)
9	M.Sc.-II (Microbiology) (for Department of Microbiology)
10	M.Sc. (PPPR) Microbiology (for Colleges & Centers)
11	M.Sc.-I (Zoology) (for Colleges & Centers)
12	M.Sc.-I (Physics) (for Colleges & Centers)
13	M.Sc.-I (Chemistry) (for Colleges & Centers)
14	M.Sc.-II (Computer Science) (for Colleges & Centers)
15	Master in Computer Application (M.C.A.) (for Colleges & Centers)
16	M.Sc.-I (Biotechnology) (for Colleges & Centers)
17	M.Sc.-I (Biodiversity) (for Colleges & Centers)
18	M.Sc.-I (Environmental Science) (for Colleges & Centers)
19	M.Sc. Mathematics (Part-I & II) (for Department)
20	M.Sc. Industrial Mathematic with Computer Application (for Department)

सदरचा अभ्यासक्रम सावित्रीबाई फुले पुणे विद्यापीठाच्या www.unipune.ac.in या संकेत स्थळावर Syllabi या शीर्षकाखाली उपलब्ध आहे.

मा. प्राचार्य, सर्व संलग्नित विज्ञान महाविद्यालये व मा. विभागप्रमुख, सावित्रीबाई फुले पुणे विद्यापीठ यांना विनंती की, सदर परिपत्रकाचा आशय सर्व संबंधितांच्या निदर्शनास आणून द्यावा.




उपकुलसचिव
(शैक्षणिक विभाग)



प्रत माहीतीसाठी व पुढील योग्य त्या कार्यवाहीसाठी:—

१. मा. अधिष्ठाता, विज्ञान व तंत्रज्ञान विद्याशाखा
२. मा. संचालक, परीक्षा व मूल्यमापन मंडळ
३. मा. प्राचार्य, सर्व संबंधित विज्ञान महाविद्यालये
४. मा. विभागप्रमुख, सर्व संबंधित विभाग, सावित्रीबाई फुले पुणे विद्यापीठ
५. मा. उपकुलसचिव, शैक्षणिक प्रवेश विभाग
६. मा. उपकुलसचिव, नियोजन व विकास विभाग
७. मा. उपकुलसचिव, शैक्षणिक पात्रता विभाग
८. मा. उपकुलसचिव, सभा व दफ्तर विभाग
९. सहाय्यक कुलसचिव, परीक्षा समन्वय कक्ष
१०. सहाय्यक कुलसचिव, परीक्षा—एस. अँड टी. विभाग
११. सहाय्यक कुलसचिव, गोपनीय कक्ष
१२. वरिष्ठ कायदा अधिकारी
१३. मा. संचालक, आंतरराष्ट्रीय केंद्र
१४. जनसंपर्क अधिकारी
१५. कक्षाधिकारी (बहिःस्थ)
१६. मा. अधिकारी, सिस्टीम ऑनॅलिस्ट डेटा प्रोसेसिंग युनिट
१७. सहाय्यक कुलसचिव, मा. प्र—कुलगुरु कार्यालय
१८. प्रमुख, विद्यापीठ उपकेंद्र : अहमदनगर, नाशिक.



वि.प.क्र. ब ५० पीए/५०/१९, दि. ११ जून, २०१९

वि.प.क्र. ब २२ पीए/२२/१९, दि. ११ जून, २०१९

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AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 INST.CODE NO. C001863

Ref. No. :

Date : / / 20

Conversion Certificate

This is to certify that the Circular No. 163/2019 (Dated 04/07/2019) with Ref. no. CBS/628 is by Dy. Registrar, Academic section S. P. Pune University. It is about decision taken by Academic Council for the approval and implementation of Revised Structure and Revised Syllabus of Choice Based Credit System to B.Sc. and M.Sc. programs under Science and Technology faculty of S. P. Pune University. It is to be effective from Academic Year 2019-20. The syllabus is made available on the website under Syllabi section. The program F.Y., S.Y., T.Y. B.Sc. (Hospitality Studies) is highlighted in the first table at Sr. No 21.



Principal

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



Tital 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)	



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)	
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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)
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[Signature]
 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Savitribai Phule Pune University