

BSC IN HOSPITALITY STUDIES

SEMESTER - I

1. Food Production & Patisserie - I
2. Food & Bev Service - I
3. Front Office - I
4. Housekeeping - I
5. Rooms Division Mgmt. (P) - I
6. Communication Skill - I (Eng. & French)
7. Information Technology
8. Food Safety & Nutrition

SEMESTER - II

1. Food Production & Patisserie - II
2. Food & Bev Service - II
3. Front Office - II
4. Housekeeping - II
5. Rooms Division Mgmt. (P) - II
6. Communication Skill - II (Eng. & French)
7. Principles of Hotel Accountancy
8. Principles of Management

SEMESTER - III

1. Industrial Exposure Training
2. Industrial Training Report Submission

SEMESTER - IV

1. Food Product & Patisserie - III
2. Food & Beverages Service - III
3. Front Office III
4. Housekeeping III
3. Rooms Division Mgmt. (P) - III
4. Hotel Accountancy & Cost Control
5. Hospitality Law & Human Resource
6. Management Information Systems

SEMESTER - V

1. Food Production & Patisserie
2. Food & Bev Service
3. Front Office
4. Housekeeping
5. Rooms Division Mgmt. (P)
6. Corporate English
7. Environment & Sustainable Tourism

SEMESTER - VI

1. Organisation Behaviour
2. Strategic Management
3. Event Planning Mkt. & Mgt.
4. Core Elective (Any Two)
 - (a) Advanced Food Production
 - (b) Advanced F & B Open Mgt.
 - (c) Advanced Housekeeping
 - (d) Advanced Front Office
 - (e) Advanced Bakery & Confectionery
5. Allied Elective (Any One)
 - (a) Revenue Management
 - (b) Foreign Language (French)
 - (c) Services Marketing
 - (d) Financial Mgt.
 - (e) Strategic HRM