

Programme Structure B.Sc. Hospitality Studies

Subject Basket:

FIRST YEAR Semester I	FIRST YEAR Semester II	SECOND YEAR Semester III	SECOND YEAR Semester IV	THIRD YEAR Semester V	THIRD YEAR Semester VI
Food Production & Culinary Arts - 1	Food Production & Culinary Arts - II	Food Production Operation - I	Bakery & Confectionary	Industrial Exposure Training (24 weeks) 6 months	Spl. Food Production Management
Food & Beverage Service Operation - 1	Food & Beverage Service Operation - II	Food & Beverage Service Management - I	Food & Beverage Service Management - II		Spl. Food & Beverage Service Management
Front Office Operation - 1	Front Office Operation - II	Front Office Management - I	Front Office Management -II		Spl. Accommodation Management
Housekeeping Operation - 1	Housekeeping Operation - II	Accommodation Management - I	Accommodation Management - II		Research Project
Communication Skills (English)	Communication Skills (English) - II	Foreign Language (French) - I	Foreign Language (French) - II		Entrepreneurship Development
Ability Enhancement (Choose any one)					
Catering Science -I	Nutrition & Food Science	Fundamental of Hospitality Accounting	Facility Management Planning & Design - I		Ability Enhancement (Choose any one)
Fundamentals of Management - I	Fundamentals of Management - II	Hospitality & Tourism Law	Hospitality & Tourism Research Methodology		Disaster Mgmt.
Skill Enhancement (Choose any one)					
Computer & Information Technology - 1	Computer & Information Technology - II	Soft Skill Management	Facility Management Planning & Design		Plating Presentation Skill
Food Media-I	Food Media-II	Bartending-I	Bartending-II		Service Management
					Internet Marketing in Hospitality