

# B Sc. Hotel Management and Catering Science

## Course Curriculum

### Semester - I

S.No	Code	Course	Subject	Credit	Hrs/ Week
1.	Common	A01	Transactions: Essential English Language skills	3	4
2.	Common	A02	Ways with words: Literatures in English	3	5
3.	Common	FRE1A07(3)	Communicative Skills in French	4	4
4.	Core	BSH/C1B01	Introduction to Hospitality Industry	4	5
5.	Complementary	BSH/C1C01	Sales and Marketing	3	4
6.	Complementary	BSH/C1C02	Travel and Tourism	3	4

### Semester II

S.No.	Course	Code	Subject	Credit	Hrs./
1.	Common	A03	Writing for Academic and Professional Success	4	4
2.	Common	A04	Zeitgeist: Readings on Contemporary Culture	4	5
3.	Common	FRE2A08(3)	Translation and communication in French	4	4
4.	Core	BSH 2BO2	Accommodation Operation	4	4
5.	Core	BSH 2BO2 (P)	Accommodation Operation (Practical)	2	2
6.	Complementary	BSH/C2C03	Event Management	3	3
7.	Complementary	BSH/C2C04	Management Principles and Practices	3	4

### Semester III

S.No	Course	Code	Subject	Credit	Hrs/
1.	Common	A11	Basic Numerical Methods	4	4
2.	Common	A12	Professional Business Skills	4	4
3.	Core	BSH3B03	Food and Beverage Production - I	3	3
4.	Core	BSH3B03(P)	Food and Beverage Production – I (Practical)	3	3
5.	Core	BSH3B04	Food and Beverage Service - I	3	3
6.	Core	BSH3B04(P)	Food and Beverage Service – I(P)	3	2

7.	Complementary	BSH/C3C05	Nutrition Hygiene and Sanitation	3	3
8.	Complementary	BSH/C3C06	Facility Planning	3	3

#### Semester IV

S. No	Course	code	Subject	Credit	Hrs/
1.	Common	A13	Entrepreneurship Development	4	4
2.	Common	A14	Banking & Insurance	4	4
3.	Core	BSH4BO5	Food and Beverage Service II	3	3
4.	Core	BSH4BO5 (p)	Food and Beverage Service II(Practical)	3	2
5.	Core	BSH4B06	Food and Beverage Production - II	3	3
6.	Core	BSH4B06(P)	Food and Beverage Production – II (Practical)	3	3
7.	Complementary	BSH/C4C07	Hotel laws	3	3
8.	Complementary	BSH/C4C08	Human Resource Management	3	3

#### Semester V

S.No	Course	Code	Subject	Credit	Hrs/Week
1.	Core	BSH5B07	Industrial Exposure Training and Report	3	18
2.	Core	BSH5B08	Comprehensive Self Study	2	5
3.	Open Course	BSH/C5D02	Basics in Culinary	3	2

#### Semester V1

S.No	Course	Code	Subject	Credit	Hrs/Week
1.	Core	BSH6B09	Front Office Operation	3	5
2.	Core	BSH6B09 (P)	Front Office Operation – Practical	2	2
3.	Core	BSH6B10	Accommodation Management	3	4
4.	Core	BSH6B11	Rooms Division Management	3	4
5.	Core	BSH6B12	Food and Beverage Management	3	5
6.	Core	BSH6B13	Project Report and Viva	2	5