



B.Sc. (Hospitality, Catering, Travel, Tourism & Service Industry)

Semester I

Paper Code	Title	Hrs/week		Credit		Total Credit	Marks ESE	Practical	Marks CE	Total Marks
		TH	PR	TH	PR					
BSHM -101	Communication Skills	3	—	3	—	3	70	—	30	100
BSHM -102	Sanitation & Hygiene Management.	3	—	3	—	3	70	—	30	100
BSHM -103	Introduction to Tourism	3	—	3	—	3	70	—	30	100
BSHM -104	French	3	—	3	—	3	70	—	30	100
BSHM -105	Food Production & Bakery - I	2	4	2	2	4	70	100	30	200
BSHM -106	Food & Beverage Service-I	2	4	2	2	4	70	100	30	200
BSHM -107	Front Office Operation - I	4	—	4	—	4	70	—	30	200
BSHM -108	Hotel Housekeeping - I	2	4	2	2	4	70	100	30	200
BSHM -109	Bakery & Patisserie -I	—	4	—	2	2	—	100	—	100
	Total	22	16	22	8	30	560	400	240	1300

Semester II

Paper Code	Title	Hrs/week		Credit		Total Credit	Marks ESE	Practical	Marks CE	Total Marks
		TH	PR	TH	PR					
BSHM -201	Business Communication & Language Skills	3	–	3	–	3	70	–	30	100
BSHM -202	Nutrition & Food Science	3	–	3	–	3	70	–	30	100
BSHM -203	Tours & Travel Technology	3	–	3	–	3	70	–	30	100
BSHM -204	Hospitality French-I	3	–	3	–	3	70	–	30	100
BSHM -205	Food Production & Bakery-II	2	4	2	2	4	70	100	30	200
BSHM -206	Food & Beverage Service-II	2	4	2	2	4	70	100	30	200
BSHM -207	Front Office Operation-II	2	4	2	2	4	70	100	30	200
BSHM -208	Hotel Housekeeping-II	2	–	2	–	2	70	–	30	100
BSHM -209	Bakery & Patisserie -II	–	4	–	2	2	–	100	–	100
BSHM -210	Computer Applications	2	–	2	–	2	70	–	30	100
	Total	22	16	22	8	30	630	400	270	1300

Semester III

Paper Code	Title	Hrs/week		Credit		Total Credit	Marks ESE	Practical	Marks CE	Total Marks
		TH	PR	TH	PR					
BSHM -301	English Communication & Conversation I	4	–	4	–	4	70	–	30	100
BSHM -302	Hospitality French-II	4	–	4	–	4	70	–	30	100
BSHM -303	Airlines & Travel Management	4	–	4	–	4	70	–	30	100
BSHM -304	Food Production & Bakery-III	2	4	2	2	4	70	100	30	200
BSHM -305	Food & Beverage Service-III	2	4	2	2	4	70	100	30	200
BSHM -306	Front Office Management	2	4	2	2	4	70	100	30	200
BSHM -307	Housekeeping Management	4	–	4	–	4	70	–	30	100
BSHM -308	Bakery & Patisserie -III	–	4	–	2	2	–	100	–	100
BSHM -309	Summer Project & Presentation	As per Ordinance 18:1 Table 1: Grade System								
	Total	22	16	22	8	30	490	400	210	1100

Semester IV

Paper Code	Title	Hrs/week		Credit		Total Credit	Marks ESE	Practical	Marks CE	Total Marks
		TH	PR	TH	PR					
BSHM -401	English Communication & Conversation-II	3	–	3	–	3	70	–	30	100
BSHM -402	Retail Management	3	–	3	–	3	70	–	30	100
BSHM -403	International Tourism Technology	3	–	3	–	3	70	–	30	100
BSHM -404	Hotel Accounts Management	3	–	3	–	3	70	–	30	100
BSHM -405	Advance Food Production & Bakery	2	4	2	2	4	70	100	30	200
BSHM -406	Advance Food & Beverage Service	2	4	2	2	4	70	100	30	200
BSHM -407	Event Management	3	–	3	–	3	70	–	30	100
BSHM -408	Sales & Marketing Management	3	–	3	–	3	70	–	30	100
BSHM -409	Bakery & Patisserie -IV	–	4	–	2	2	–	100	–	100
BSHM -410	Housekeeping Practical	–	4	–	2	2	–	100	–	100
	Total	22	16	22	8	30	560	400	240	1200

Semester V

Paper Code	Title	Hrs/week		Credit		Total Credit	Marks ESE	Practical	Marks CE	Total Marks
		TH	PR	TH	PR					
BSHM -501	Personality Development & Interview Techniques	3	–	3	–	3	70	–	30	100
BSHM -502	Principles of Management	3	–	3	–	3	70	–	30	100
BSHM -503	Travels & Tourism Management	3	–	3	–	3	70	–	30	100
BSHM -504	Human Resource Management	3	–	3	–	3	70	–	30	100
BSHM -505	Industrial Training Report & Presentation	–	12	–	6	6	–	100	–	100
BSHM -506	Advance Front Office Operation	2	–	2	–	2	70	–	30	100
BSHM -507	Advance Accommodation & Environmental Studies	2	–	2	–	2	70	–	30	100
BSHM -508	Bakery & Patisserie -V	–	4	–	2	2	–	100	–	100
BSHM -509	Hospitality & Hotel Law	2	–	2	–	2	70	–	30	100
BSHM -510	Food Production	–	4	–	2	2	–	100	–	100
BSHM -511	Food & Beverage Service	–	4	–	2	2	–	100	–	100
	Total	18	24	18	12	30	490	400	210	1100

Semester VI

Paper Code	Title	Hrs/week		Credit		Total Credit	Marks ESE	Marks CE	Total Marks
		TH	PR	TH	PR				
BSHM -601	Cultural Heritage of India	—	—	6	—	6	70	30	100
BSHM -602	Food & Beverage Management	—	—	6	—	6	70	30	100
BSHM -603	Professional Elective (Practical-Any Two)	—	—	—	—	—	—	—	—
	a.) Front Office Management	—	—	—	6	6	100	—	100
	b.) Housekeeping Management	—	—	—	6	6	100	—	100
	c.) Food Production Management	—	—	—	6	6	100	—	100
	d.) F & B Service Management	—	—	—	6	6	100	—	100
BSHM -604	Project Report & Presentation	—	—	—	—	12	200	—	200
	Total	—	—	12	12	36	540	60	600