

# SCHEME & SYLLABUS

*B.Sc. Hotel Management and Catering Technology*



Department of Hotel Management  
(UICM)

**Sant Baba Bhag Singh University**

2017-18

*Kawar*

*[Signature]*

*[Signature]*

Sant Baba Bhag Singh University  
Vill-Khiala, Jalandhar-144-30



## INDEX

S.No.	Subject Code	Subject Name	Semester	Page No.
		Course Scheme and Summary	All	
1	HM101	Basics of Food Production-I	1	7-8
2	HM103	Basics of Food & Beverage Service-I	1	9
3	HM105	Basics of Front Office-I	1	10
4	HM107	Basics of Housekeeping-I	1	11
5	HM109	Hygiene and Sanitation	1	12
6	HM111	Tourism Business	1	13-14
7	ENG121	Communication Skills-I	1	15
8	HM113	Food Production (practical)	1	16-17
9	HM115	Food & Beverage Service (Practical)	1	18-19
10	HM117	Basics of Front Office-1 (Practical)	1	20
11	HM119	Basics of Housekeeping-1 (Practical)	1	21
12	ENG123	Communication Skills -1(Practical)	1	22
13	HM102	Food Production-I	2	24 - 25
14	HM104	Food and Beverage Service-I	2	26-27
15	HM106	Front Office Operations-I	2	28-29
16	HM108	Housekeeping Operations-I	2	30-31
17	CSA111	Introduction to Computer Applications	2	32 -33
18	ENG114	Communication Skills-II	2	34
19	HM110	Food production (Practical)	2	35
20	HM112	Food & Beverage Service (Practical)	2	36-37
21	HM114	Front Office (Practical)	2	38
22	CSA113	Introduction to Computer Applications (Practical)	2	39-40
23	ENG116	Communication Skills (Practical)	2	41
24	HM201	Food Production-II	3	43 - 44
25	HM203	Food and Beverage Service-II	3	45-46

Sant Baba Bhag Singh University

Vill-Khiala, Jalandhar-144030





26	HM205	Front Office Operations-II	3	47
27	HM207	Accommodation Operations-I	3	48
28	HM209	Catering Management	3	49
29	HM211	Hotel Engineering	3	50- 51
30	HM213	Foundation Course in Management	3	52
31	EVS101	Environmental Studies	3	53-54
32	HM215	Food Production (Practical)	3	55 -56
33	HM217	Food & Beverage Service (Practical)	3	57
34	HM219	Front Office (Practical)	3	58-59
35	HM221	Accommodation Operations-I (Practical)	3	60-61
36	HM202	Industrial Training	4	63
37	HM301	Food Production-III	5	65
38	HM303	Food and Beverage Service-III	5	66-67
39	HM305	Front Office Operations-III	5	68
40	HM307	Accommodation Operations-II	5	69-70
41	HM309	Bakery-I	5	71-72
42	HM311	Hospitality Marketing	5	73-74
43	HM313	Accounting for Hospitality	5	75
44	HM315	Food Production (Practical)	5	76 - 78
45	HM317	Food & Beverage Service (Practical)	5	79
46	HM319	Accommodation Operations-II Practical	5	80
47	HM321	Bakery (Practical)	5	81-82
48	HM302	Food Production-IV	6	84
49	HM304	Food and Beverage Service-IV	6	85-86
50	HM306	Accommodation Operations-III	6	87-88
51	HM308	Advance Bakery-II	6	89-90
52	HM310	Food & Beverage Management	6	91-92

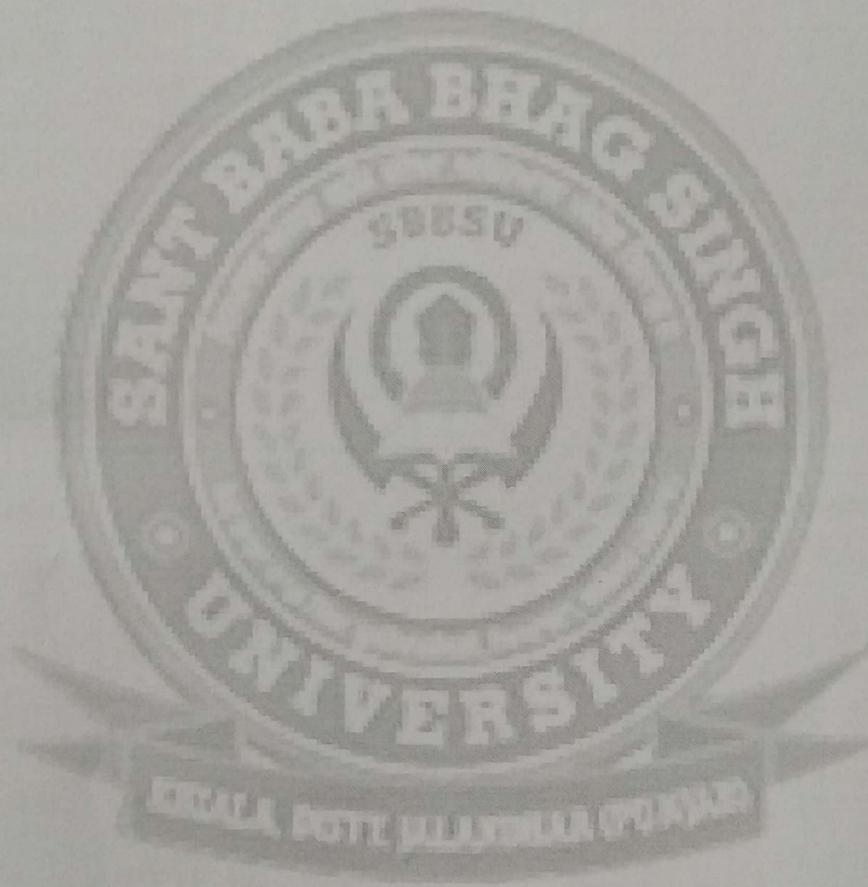
*Farway*


Sant Baba Bhag Singh University

Vill-Khiala, Jalandhar-144000



53	HM312	Human Resource Management in Hotels	6	93-94
54	HM314	Total Quality Management	6	95
55	HM316	Food Production (Practical)	6	96 -97
56	HM318	Food & Beverage Service (Practical)	6	98
57	HM320	Accommodation Operations-III (Practical)	6	99
58	HM322	Bakery (Practical)	6	100-101



  
 Sant Baba Bhag Singh University  
 Vill-Khiala, Jalandhar-144030

*afar away*

*PS*



## Course Scheme, B.Sc Hotel Management and Catering Technology

### SEMESTER- I

#### Theory Subjects

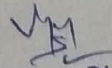
S.No.	Subject Code	Subject Name	Contact hours (L:T:P)	Credits (L:T:P)	Total Contact Hours	Total Credit Hours
1	HM101	Basics of Food Production-I	3:0:0	3:0:0	3	3
2	HM103	Basics of Food & Beverage Service-I	3:0:0	3:0:0	3	3
3	HM105	Basics of Front Office-I	3:0:0	3:0:0	3	3
4	HM107	Basics of Housekeeping-I	3:0:0	3:0:0	3	3
5	HM109	Hygiene and Sanitation	3:0:0	3:0:0	3	3
6	HM111	Tourism Business	2:0:0	2:0:0	2	2
7	ENG121	Communication Skills – I	2:0:0	2:0:0	2	2
<b>TOTAL</b>			<b>19:0:0</b>	<b>19:0:0</b>	<b>19</b>	<b>19</b>

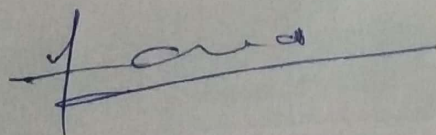
#### Practical subjects

S.No.	Subject Code	Subject Name	Contact hours (L:T:P)	Credits (L:T:P)	Total Contact Hours	Total Credit Hours
1	HM113	Food Production (Practical)	0:0:4	0:0:2	4	2
2	HM115	Food & Beverage Service (Practical)	0:0:4	0:0:2	4	2
3	HM117	Basics of Front Office-1 (Practical)	0:0:2	0:0:1	2	1
4	HM119	Basics of Housekeeping-1(Practical)	0:0:2	0:0:1	2	1
5	ENG123	Communication Skills – I(Practical)	0:0:2	0:0:1	2	1
<b>TOTAL</b>			<b>0:0:14</b>	<b>0:0:7</b>	<b>14</b>	<b>7</b>

Total Contact Hours = 33

Total Credit Hours = 26

  
 Sant Baba Bhag Singh University  
 Vill-Khiala, Jalandhar-144030









SEMESTER- II

**Theory Subjects**

S.No.	Subject Code	Subject Name	Contact hours (L:T:P)	Credits (L:T:P)	Total Contact Hours	Total Credit Hours
1	HM102	Food Production-I	3:0:0	3:0:0	3	3
2	HM104	Food and Beverage Service-I	3:0:0	3:0:0	3	3
3	HM106	Front Office Operations-I	3:0:0	3:0:0	3	3
4	HM108	Housekeeping Operations-I	3:0:0	3:0:0	3	3
5	CSA111	Introduction to Computer Applications	4:0:0	4:0:0	4	4
6	ENG114	Communication Skills-II	2:0:0	2:0:0	2	2
		<b>TOTAL</b>	<b>21:0:0</b>	<b>21:0:0</b>	<b>18</b>	<b>18</b>

Practical subjects

S.No.	Subject Code	Subject Name	Contact hours (L:T:P)	Credits (L:T:P)	Total Contact Hours	Total Credit Hours
1	HM110	Food Production (Practical)	0:0:4	0:0:2	4	2
2	HM112	Food & Beverage Service (Practical)	0:0:2	0:0:1	2	1
3	HM114	Front Office (Practical)	0:0:2	0:0:1	2	1
4	CSA113	Introduction to Computer Applications (Practical)	0:0:4	0:0:2	4	2
5	ENG116	Communication Skills-II	0:0:2	0:0:1	2	1
		<b>TOTAL</b>	<b>0:0:12</b>	<b>0:0:6</b>	<b>14</b>	<b>7</b>

Total Contact Hours = 32

Total Credit Hour = 25

*YK*  
Sant Baba Bhag Singh University  
Vill-Khiala, Jalandhar-144030

*[Signature]*

*[Signature]*





### SEMESTER- III

#### Theory Subjects

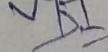
S.No.	Subject Code	Subject Name	Contact hours (L:T:P)	Credits (L:T:P)	Total Contact Hours	Total Credit Hours
1	HM201	Food Production-II	3:0:0	3:0:0	3	3
2	HM203	Food and Beverage Service-II	3:0:0	3:0:0	3	3
3	HM205	Front Office Operations-II	3:0:0	3:0:0	3	3
4	HM207	Accommodation Operations-I	3:0:0	3:0:0	3	3
5	HM209	Catering Management	3:0:0	3:0:0	3	3
6	HM211	Hotel Engineering	3:0:0	3:0:0	3	3
7	HM213	Foundation Course in Management	2:0:0	2:0:0	2	2
8	EVS101	Environmental Studies	3:0:0	3:0:0	3	3
		<b>TOTAL</b>	<b>20:0:0</b>	<b>20:0:0</b>	<b>23</b>	<b>23</b>

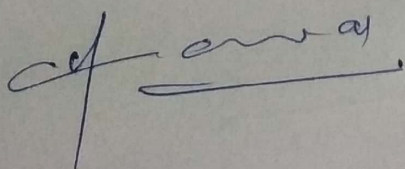
#### Practical subjects

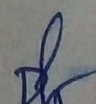
S.No.	Subject Code	Subject Name	Contact hours (L:T:P)	Credits (L:T:P)	Total Contact Hours	Total Credit Hours
1	HM215	Food Production (Practical)	0:0:4	0:0:2	4	2
2	HM217	Food & Beverage Service (Practical)	0:0:2	0:0:1	2	1
3	HM219	Front Office (Practical)	0:0:2	0:0:1	2	1
4	HM221	Accommodation Operations-I (Practical)	0:0:2	0:0:1	2	1
		<b>TOTAL</b>	<b>0:0:10</b>	<b>0:0:5</b>	<b>10</b>	<b>5</b>

Total Contact Hours = 33

Total Credit Hours =

  
Sant Baba Bhag Singh University  
Vill-Khiala, Jalandhar-144030

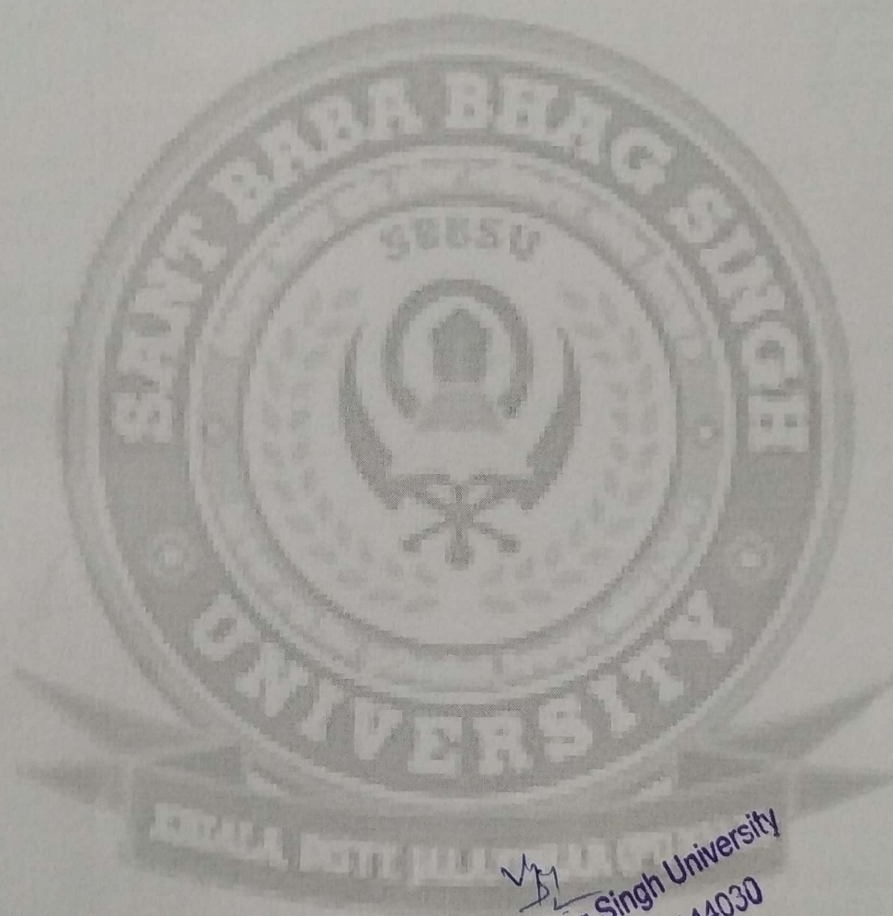




SEMESTER- IV

Industrial Training

S.No.	Subject Code	Subject Name	Contact hours (L:T:P)	Credits (L:T:P)	Total Contact Hours	Total Credit Hours
1	HM202	Project Report				10
2		Log Book				10
3		Viva Voice				5
		<b>TOTAL</b>				<b>25</b>



*Vy*  
Sant Baba Bhag Singh University  
VIII-Khiala, Jalandhar-144030

*afana*

*Dr*





**SEMESTER- V**

**Theory Subjects**


S.No.	Subject Code	Subject Name	Contact hours (L:T:P)	Credits (L:T:P)	Total Contact Hours	Total Credit Hours
1	HM301	Food Production-III	3:0:0	3:0:0	3	3
2	HM303	Food and Beverage service-III	3:0:0	3:0:0	3	3
3	HM305	Front Office Operations-III	3:0:0	3:0:0	3	3
4	HM307	Accommodation Operations-II	3:0:0	3:0:0	3	3
5	HM309	Bakery-I	2:0:0	2:0:0	2	2
6	HM311	Hospitality Marketing	2:0:0	2:0:0	2	2
7	HM313	Accounting for Hospitality	3:0:0	3:0:0	3	3
<b>TOTAL</b>			<b>19:0:0</b>	<b>19:0:0</b>	<b>19</b>	<b>19</b>

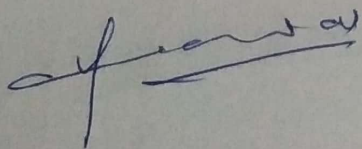
**Practical subjects**

S.No.	Subject Code	Subject Name	Contact hours (L:T:P)	Credits (L:T:P)	Total Contact Hours	Total Credit Hours
1	HM315	Food Production (practical)	0:0:4	0:0:2	4	2
2	HM317	Food & Beverage Service (Practical)	0:0:2	0:0:1	2	1
3	HM319	Accommodation Operations-II Practical	0:0:2	0:0:1	2	1
4	HM321	Bakery (Practical)	0:0:4	0:0:2	4	2
<b>TOTAL</b>			<b>0:0:12</b>	<b>0:0:6</b>	<b>12</b>	<b>6</b>

**Total Contact Hours = 31**

**Total Credit Hours = 25**

  
Sant Baba Bhag Singh University  
Vill-Khiala, Jalandhar-144030







**SEMESTER- VI**

**Theory Subjects**

<b><u>S.NO</u></b>	<b><u>Subject code</u></b>	<b><u>Subject</u></b>	<b><u>Contact hours</u> <u>L:T:P</u></b>	<b><u>Credits</u> <u>L:T:P</u></b>	<b><u>Total contact hours</u></b>	<b><u>Total contact credits</u></b>
1	HM302	Food Production-IV	3:0:0	3:0:0	3	3
2	HM304	Food and Beverage Service-IV	3:0:0	3:0:0	3	3
3	HM306	Accommodation Operations-III	3:0:0	3:0:0	3	3
4	HM308	Advance Bakery-II	2:0:0	2:0:0	2	2
5	HM310	Food & Beverage Management	3:0:0	3:0:0	3	3
6	HM312	Human Resource Management in Hotels	2:0:0	2:0:0	2	2
7	HM314	Total Quality Management	3:0:0	3:0:0	3	3
8	HM300	Front Office Operations-III	3:0:0	3:0:0	3	3
		<b>TOTAL</b>	<b>22:0:0</b>	<b>22:0:0</b>	<b>22</b>	<b>22</b>

**Practical subjects**

<b><u>S.NO</u></b>	<b><u>Subject code</u></b>	<b><u>Subject</u></b>	<b><u>Contact hours</u> <u>L:T:P</u></b>	<b><u>Credits</u> <u>L:T:P</u></b>	<b><u>Total contact hours</u></b>	<b><u>Total contact credits</u></b>
1	HM316	Food Production (Practical)	0:0:4	0:0:2	4	2
2	HM318	Food & Beverage Service (Practical)	0:0:2	0:0:1	2	1
3	HM320	Accommodation Operations-III (Practical)	0:0:2	0:0:1	2	1
4	HM322	Bakery (Practical)	0:0:4	0:0:2	4	2
		<b>TOTAL</b>	<b>0:0:12</b>	<b>0:0:6</b>	<b>12</b>	<b>6</b>

**Total Contact Hours = 34**

**Total Credit Hours = 28**

*[Signature]*  
Sant Baba Bhag Singh University  
Vill-Khiala, Jalandhar-144030

*[Signature]*

*[Signature]*

