

SCHEME & SYLLABUS

B.Sc. Hotel Management and Catering Technology



Department of Hotel Management
(UICM)

Sant Baba Bhag Singh University

2018

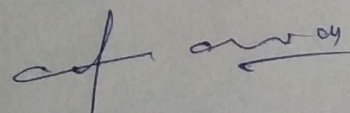
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Course Scheme, B.Sc Hotel Management and Catering Technology

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
		TOTAL	19:0:0	19:0:0	19	19

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
		TOTAL	0:0:14	0:0:7	14	7

Total Contact Hours = 33

Total Credit Hours = 26


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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
TOTAL			21:0:0	21:0:0	18	18

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
TOTAL			0:0:12	0:0:6	14	7

Total Contact Hours = 32
Total Credit Hour = 25

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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
TOTAL			20:0:0	20:0:0	23	23

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
TOTAL			0:0:10	0:0:5	10	5

Total Contact Hours = 33

Total Credit Hours =

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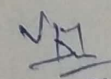
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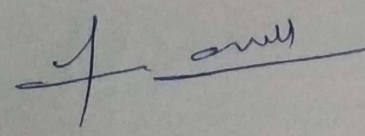
SEMESTER- IV

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
		TOTAL				25




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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
TOTAL			19:0:0	19:0:0	19	19

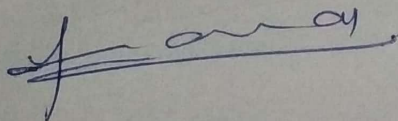
Practical subjects


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
TOTAL			0:0:12	0:0:6	12	6

Total Contact Hours = 31

Total Credit Hours = 25


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SEMESTER- VI

Theory Subjects

<u>S.NO</u>	<u>Subject code</u>	<u>Subject</u>	<u>Contact hours</u> L:T:P	<u>Credits</u> L:T:P	<u>Total contact hours</u>	<u>Total contact credits</u>
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
		TOTAL	22:0:0	22:0:0	22	22

Practical subjects

<u>S.NO</u>	<u>Subject code</u>	<u>Subject</u>	<u>Contact hours</u> L:T:P	<u>Credits</u> L:T:P	<u>Total contact hours</u>	<u>Total contact credits</u>
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
		TOTAL	0:0:12	0:0:6	12	6

Total Contact Hours = 34

Total Credit Hours = 28

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