

Program Structure:

**FIRST YEAR: Trimester – I**

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Principles of Tourism	2	-	-	2
	Professional Skills for Hoteliers	4	-	-	4
	Basic Accounting	2	1	-	3
	Food Safety & Hygiene	2			2
	Principles of Management	2	-	-	2
	<i>TOTAL</i>	<b>12</b>	<b>1</b>		<b>13</b>

**Trimester – II**

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Fundamentals Culinary Art – I	2	-	-	2
	Fundamentals of F&B Service – I	2	-	-	2
	Fundamentals Front Office – I	2	-	-	2
	Fundamentals Accommodation – I	2	-	-	2
	Sustainable Tourism	2	-	-	2
	Disaster Management	2	-	-	2
<b>Practical/Laboratories</b>					
	Fundamentals Culinary Art – I	-	-	4	2
	Fundamentals of F&B Service – I	-	-	2	1
	Fundamentals Front Office – I	-	-	2	1
	Fundamentals Accommodation – I	-	-	2	1
	<i>TOTAL</i>	<b>12</b>	<b>-</b>	<b>10</b>	<b>17</b>

**Trimester – III**

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Fundamentals Culinary Art – II	2	-	-	2
	Fundamentals of F&B Service – II	2	-	-	2
	Fundamentals Front Office – II	2	-	-	2
	Fundamentals Accommodation – II	2	-	-	2
	Principles of Marketing	2	-	-	2
	Hospitality Law	2	-	-	2
<b>Practical/Laboratories</b>					
	Fundamentals Culinary Art – II	-	-	4	2
	Fundamentals of F&B Service – II	-	-	2	1
	Fundamentals Front Office – II	-	-	2	1
	Fundamentals Accommodation – II	-	-	2	1
	<i>TOTAL</i>	<b>12</b>		<b>10</b>	<b>17</b>

### Second Year - Trimester I

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Indian Regional Culinary Arts	2	-	-	2
	Food & Beverage Service Operations (Liquors)	2	-	-	2
	Front Office Operations	2	-	-	2
	Accommodation Operations	2	-	-	2
	Applied Nutrition	2	-	-	2
	Environmental Studies	3	-	-	3
<b>Practical/Laboratories</b>					
	Indian Regional Culinary Arts	-	-	4	2
	Food & Beverage Service Operations (Liquors)	-	-	2	1

	Front Office Operations	-	-	2	1
	Accommodation Operations	-	-	2	1
	<b>TOTAL</b>	<b>13</b>		<b>10</b>	<b>18</b>

### Trimester II & III

<b>INDUSTRIAL EXPOSURE TRAINING</b>					
<b>Course Code</b>	<b>Course Title</b>	<b>Lectures (L) Hours/Week</b>	<b>Tutorial (T) Hours/Week</b>	<b>Practical (P) Hours/Week</b>	<b>Total Credits</b>
	F&B Production Training Report	-	-	-	07
	Food & Beverage Service Training Report				07
	Front Office Training Report				07
	Accommodation Training Report	-	-	-	07
<b>TOTAL</b>		-	-	-	<b>28</b>

### THIRD YEAR – Trimester I

<b>Course Code</b>	<b>Course Title</b>	<b>Lectures (L) Hours/Week</b>	<b>Tutorial (T) Hours/Week</b>	<b>Practical (P) Hours/Week</b>	<b>Total Credits</b>
	Service Marketing Management	2	-	-	2
	Human Resources Management	2	-	-	2
	Behavioral Science	2	-	-	2
	Integrated Resort Management	2	-	-	2
	Entertainment & Event Management	2	-	-	2
	Food Styling	2	-	-	2
	Entrepreneurship Development	2	-	-	2

	<b>Total</b>	<b>12</b>	-	-	<b>14</b>
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**Trimester – II**

<b>Specialization (Choose anyone)</b>					
	Food Production Management – I (International Culinary)	2	-	-	2
	Food & Beverage Management-I	2	-	-	2
	Rooms Division Management-I	2	-	-	2
<b>Compulsory Courses</b>					
	Research Methodology	3	-	-	3
	Research Project Report or Dissertation	-	-	-	4
<b>Practical/Laboratories (As per chosen Specialization)</b>					
	Food Production Management –I	-	-	4	2
	Food & Beverage Management-I	-	-	4	2
	Rooms Division Management –I	-	-	4	2
	<i>TOTAL</i>	<b>11</b>		<b>12</b>	<b>19</b>

**Trimester III**

<b>Specialization (Choose anyone)</b>					
	Food Production Management –II	2	-	-	2
	Food & Beverage Management-II	2	-	-	2
	Rooms Division Management-II	2	-	-	2
<b>Practical/Laboratories (As per chosen Specialization)</b>					
	Food Production Management –II	-	-	4	2
	Food & Beverage Management-II	-	-	4	2
	Rooms Division Management –II	-	-	4	2
	<i>TOTAL</i>	<b>06</b>	-	<b>12</b>	<b>12</b>
<b>TOTAL</b>					<b>138</b>