Sl no.	Code	Paper	Contact periods per week			Total Contact Hours	Credits
		BSc in Hospitality Studies and Catering Services (HSC)					
			L	T	P		
		YEAR 1 SEMESTER 1					
		THEORY					
1	HSC1	Fundamentals of Food Production and Patisserie 1	2	1	0	3	2
2	HSC2	Fundamentals of Food & Beverage Service 1	2	1	0	3	2
3	HSC3	Fundamentals of Front Office 1	2	1	0	3	2
4	HSC4	Fundamentals of Housekeeping 1	2	1	0	3	2
5	HSC5	Nutrition	2	1	0	3	2
6	HSC6	Principles and Practices of Management	2	1	0	3	2
		Practical					
1	HSC7	Food Production and Patisserie Practical 1	0	0	4	4	2
2	HSC8	Food and Beverage Service Practical 1	0	0	4	4	2
3	HSC9	Front Office Practical 1	0	0	3	3	1.5
4	HSC10	Housekeeping Practical 1	0	0	3	3	1.5
5	HSC11	Computer Application and Hospitality Technology 1	0	0	3	3	2
		TOTAL					21

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Sl no.	Code	Paper	Contact periods per week			Total Contact Hours	Credits
			L	T	P		
		BSc in Hospitality Studies and Catering Services					
		YEAR 1 SEMESTER 2					
		THEORY					
1	HSC12	Food Production and Patisserie 2	2	1	0	3	2
2	HSC13	Food & Beverage Service 2	2	1	0	3	2
3	HSC14	Front Office 2	2	1	0	3	2
4	HSC15	Accounts and Costing	2	1	0	3	2
5	HSC16	Food Science	2	1	0	3	2
6	HSC17	Communication and Study Skills	2	1	0	3	2
		Practical					
1	HSC18	Food Production and Patisserie Practical 2	0	0	4	4	2
2	HSC19	Food &Beverage Service Practical 2	0	0	4	4	2
3	HSC20	Front Office Practical 2	0	0	3	3	1.5
4	HSC21	Housekeeping Practical 2	0	0	3	3	1.5
		TOTAL				19	

		BSc in Hospitality Studies and Catering Services					
Sl no.	Code	Paper	Contact periods per week			Total Contact Hours	Credits
			L	T	P		
		YEAR 2 SEMESTER 3					
	HSC22	Supervised Work Experience (20 -22 weeks) Training Manager's Evaluation					15
		Report, Signed log sheets, Viva Voce					
Total = 15							

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Sl no.	Code	Paper	Contact periods per week			Total Contact Hours	Credits
			L	T	P		
		BSc in Hospitality Studies and Catering Services					
		YEAR 2 SEMESTER 4					
		THEORY					
1	HSC23	Food Production and Patisserie Operations 3	2	1	0	3	2
2	HSC24	Food & Beverage Service Operations 3	2	1	0	3	2
3	HSC25	Front Office Operations 3	2	1	0	3	2
4	HSC26	Housekeeping 3	2	1	0	3	2
5	HSC27	Business Communication 2	2	1	0	3	2
6	HSC28	Hospitality Sales & Marketing	2	1	0	3	2
		Practical					
1	HSC29	Food Production and Patisserie Practical 3	0	0	4	4	2
2	HSC30	Food &Beverage Service Practical 3	0	0	4	4	2
3	HSC31	Front Office Practical 3	0	0	4	4	2
4	HSC32	Housekeeping Practical 3	0	0	3	3	1.5
5	HSC33	Realia - real time activities	0	0	8	8	4
6	HSC34	Hospitality Technology 2	0	0	3	3	1.5
		TOTAL				25	

Sl no.	Code	Paper	Contact periods per week			Total Contact Hours	Credits
			L	T	P		
		BSc in Hospitality Studies and Catering Services					
		YEAR 3 SEMESTER 5					
		THEORY					
1	HSC35	Food Production and Patisserie Management	2	1	0	3	2
2	HSC36	Food & Beverage Service Management	2	1	0	3	2
3	HSC37	Front Office Management	2	1	0	3	2
4	HSC38	Housekeeping Management	2	1	0	3	2
		Practical/project					
1	HSC39	Food Production and Patisserie Practical 4	0	0	4	4	2
2	HSC40	Food &Beverage Service Practical 4	0	0	4	4	2
3	HSC41	Front Office Practical 4	0	0	3	3	1.5
4	HSC42	Hospitality Technology 3	0	0	2	2	1.5
5	HSC43	Professional Development Programme (PDP) 1	0	0	6	6	3
		TOTAL				18	

Sl no.	Code	Paper	Contact periods per week			Total Contact Hours	Credits
		BSc in Hospitality Studies and Catering Services					
			L	T	P		
		YEAR 3 SEMESTER 6					
		THEORY					
1	HSC44/SP1/SP2/SP3/SP4	Specialisation in any one subject - FP and Culinary Arts/F&B Service Operations and Management/Front Office Operations and Management/Housekeeping Operations and Management	4	2	0	6	4
2	HSC45	Hotel Law	2	1	0	3	2
3	HSC46	Facilities Planning	2	1	0	3	2
4	HSC47	Human Resource Management for the Hospitality Industry	2	1	0	3	2
		Practical					
1	HSC48	Specialisation practical as per choice (any one)	0	0	8	8	4
2	HSC49	Live Event	0	0	8	8	4
3	HSC50	Professional Development Programme (PDP) 2	0	0	8	8	4
		TOTAL				22	