

Three Year B.Sc. Degree Program in Hospitality Studies (Faculty of Science & Technology)

Objectives and Framework of the Curriculum of BSc -HS programme

I. The basic objective is to provide to the hospitality industry a steady stream of competent young men and women with the necessary knowledge, skills, values and attitudes to occupy key operational positions.

II. The Program structure is designed keeping in view the basic objectives stated above. Consequently, certain essential features of the model are:

- To impart to the students latest and relevant knowledge from the field of Hospitality Operations.
- To ensure that students are equipped with necessary operational skills related to the hospitality industry.
- To develop the right kind of values and attitudes to function effectively in the hospitality trade.

III. The following considerations have been taken into account.

- The knowledge inputs and opportunities for skill development have been offered in an evenly distributed and logically sequenced manner with appropriate options.
- The design is simple and logical and offers the student a choice of subjects.

IV. The relative importance of skills and ability development and attitudinal orientation in hospitality education has been kept in mind. The courses have been designed and classified as core, ability enhancement, discipline specific, skills enhancement and general courses, with the freedom to choose courses from amongst discipline specific and general electives.

Course Code / Subject Code	Course Name / Subject Name	Course Outcomes
First Year – Semester- I		
HS 101	Food Production – I (Theory)	1 Introduction to the art of cookery and the basic cooking techniques. 2 Knowledge of food & kitchen safety practices. 3 Identify and apply various cooking methods and technique 4 Classify kitchen brigade and equipment used
HS 102	Food and Beverage Service – I (Theory)	1. The course would explore the scope and nature of F & B service operations. 2. It would develop the essential attributes and elementary skills of students in the service procedures. 3. Basics of Food and Beverage Service Department will be covered in the semester.
HS 103	Housekeeping Operations - I (Theory)	1 Introduction to basic Housekeeping. 2 Understand role of Housekeeping in Hotel Industry. 3 Knowledge of different departments in House Keeping. 4 Introduction to Basic operational aspects of accommodation operations 5 Introduction to Hospitality Industry
HS 104	Front Office Operations - I (Theory)	1 Introduction to basic Front office. 2 Understand role of front office in Hotel Industry. 3 Knowledge of different departments in Front Office 4 Introduction to Basic operational aspects of accommodation operations 5 Introduction to Hospitality Industry
HS 105	Food Production – I (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Food Production.
HS 106	Food and Beverage Service – I (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Food and Beverage Service.
HS 107	Housekeeping Operations - I (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Housekeeping Operations.
HS 108	Front Office Operations - I (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Front Office Operations.
HS 109	Development of Generic Skills	1 Introduction to Generic Skills 2 Development of self-management skills 3 Development of team management skills 4 Development of task management skills 5 Knowledge of effective problem solving techniques
First Year Semester - II		
HS 201	Food Production – II (Theory)	1 Identify and prepare basic stocks, soups and sauces. 2 List & Prepare various types of salads, sandwiches and appetizers. 3 Recognize different types of fruits, vegetables & eggs with its uses

		4 Understand characteristics & functions of various bakery ingredients.
HS 202	Food and Beverage Service – II (Theory)	1. The course would explore the scope and nature of f & b service operations. It would develop the essential attributes and elementary skills of students in the service procedures.
		2. Basics of Food and Beverage Service Department (Food and Beverage) will be covered in the semester.
HS 203	Housekeeping Operations II (Theory)	1 Understand role of Housekeeping in the Hospitality Industry.
		2 Study basic Skills for different tasks and aspects in Housekeeping.
		3 Learn Operational aspects like Cleaning Routine of House Keeping Department.
		4 Understand Various Procedural aspects of cleaning public areas.
HS 204	Front Office Operations II (Theory)	1 Understand role of Front Office in Hospitality Industry.
		2 Study basic Skills for different tasks and aspects in Front Office.
		3 Understand Various Front Office Operational Procedures.
		4 Learn about Guest cycle in Front Office.
HS 205	Food Production – II (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Food Production.
HS 206	Food and Beverage Service – II (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Food and Beverage Service
HS 207	Housekeeping Operations - II (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Housekeeping Operations.
HS 208	Front Office Operations - II (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Front Office Operations.
HS 209	French	1 To understand the importance of French in Hotel Operations.
		2 Help to acquire the correct pronunciation of French terminology.
		3 Basic introduction to spoken French.
Second Year Semester III		
HS 301	FOOD PRODUCTION – III (Theory)	1. To know various sectors of catering industry, Bulk cooking & quantity equipment used.
		2. To understand importance of Menu planning, Volume forecasting, Yield management
		3. To know Fish Cookery wrt types of Fish, cuts of fish & methods of cooking.
		4. To understand Indian regional cooking styles in detail .
		5. To know preparations methods of Bread, Cake & cookies making.
HS 302	Food and Beverage Service – III (Theory)	1. The courses will give a comprehensive knowledge of the various alcoholic beverages used in the Hospitality Industry.
		2. It will give an insight into their history, manufacture, classification, and also to develop technical and specialized skills in the service of the same.
HS 303	ACCOMODATION OPERATIONS – III (Theory)	1. Establish the importance of Rooms Division Principles within the hospitality industry.
		2. Learn basic skills and knowledge necessary to successfully identify the required standards in this area
		3. Understand all aspects of cost control and establishing profitability.
HS 304	Food Production – III (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Food Production.
HS 305	Food and Beverage Service – III (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Food and Beverage Service
HS 306	ACCOMODATION OPERATIONS- I (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Accommodation Operations.
HS 307	Environmental Science- I	Acquiring skills to help concerned individuals in identifying and solving environmental issues.
		Environment should be an approach by including physical, chemical, biological as well as socio-cultural aspects of the environment.
		Environmental studies should build a bridge between biology, Technology and human effort.
HS 308	Communication Skills- I	1. Introduction to an important skill – Communication

		2. Understand the importance and application of Communications skills in daily life
		3. Background and practice of listening, speaking, reading, writing skills
		4. Be well versed with Group Discussions and Personal Interviews
		5. Understand the concept of Body Language and its importance and application in the hotel industry
Second Year Semester IV		
HS 401	Internship	1. It gives an opportunity for the students to explore various departments of the hotel.
		2. It allows students to get familiar with the equipments used in the operational areas.
		3. Students would be able to understand the hierarchy in each department.
		4. Students would be aware of the hotel operations at macro level.
		5. Students would get an insight with the new trends followed in Hospitality Industry.
Third Year Semester V		
HS 501	Advanced Food Production – I (Theory)	1. To Understand European, North & South American cuisine food.
		2. Identify cuts of meat, poultry and game with its appropriate uses.
		3. Sketch & illustrate kitchen layout of various areas.
		4. To know various types of Flour Pastries, Icings, Chocolates & food additives.
		5. To learn modern plating styles for food presentation
HS 502	ADVANCED FOOD & BEVERAGE SERVICE – I (Theory)	The students will gain a comprehensive knowledge and develop technical skills in aspects of Specialized Food and Beverage services.
HS 503	ADVANCED ACCOMODATION OPERATIONS – I (Theory)	1 To establish the importance of Rooms Division within the hospitality Industry.
		2 To prepare the students to acquire skills and knowledge necessary to successfully identify the required standards and Control Systems in accommodation area
		3 To teach students managerial decision-making aspects of this department.
HS 504	Advanced Food Production I (P)	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Food Production.
HS 505	ADVANCED FOOD & BEVERAGE SERVICE – I (P)	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Food and Beverage Service
HS 506	ADVANCED ACCOMODATION OPERATIONS I (P)	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Accommodation Operations.
HS 507	Environmental Science- II	Acquiring skills to help concerned individuals in identifying and solving environmental issues.
		Environment should be an approach by including physical, chemical, biological as well as socio-cultural aspects of the environment.
		Environmental studies should build a bridge between biology, Technology and human effort.
HS 508	Communication Skills II	1. Introduction to the concept of personality and develop personality
		2. Understand the nuances of power point presentation
		3. Managing self and optimizing potential
		4. Understand recruiters' expectations and prepare to meet the standards
		5. Understand the concept of teamwork and its importance and application in the hotel industry
HS 509	Basic Accountancy Skills	1. Introduction to basic concepts of Accounting.
		2. Utilization of Accounting principles in Hotel Accounting.
		3. Introduction to Accounting Books used for recording business transaction.
		4. Ascertain Financial Results and Financial Position of the business.
Third Year Semester VI		
HS 601	RESEARCH PROJECT	1 : Introduction to research methodology.
		2 : Acquiring knowledge about data collection, data analysis techniques

		3 : Preparing a research project report on the chosen topic
		4 : Defending the research project during viva voce.
HS 602	Advanced Food Production – II (Theory)	1. To learn & prepare International food – Oriental, Middle eastern
		2. To understand the production & processing of various Charcutiere products
		3. To know various record maintained by kitchen department
		4. To understand concepts of Production management & budgetary controls.
		5. To understand the importance of product research & development.
HS 603	ADVANCED FOOD& BEVERAGE SERVICE - II	1. This course enables the student to gain a better understanding of the role of Food and Beverage Management in the context of overall catering operations.
		2. To familiarize the student with the current trends in hospitality operations like Standard Operating Procedures and Software Applications
HS 604	Advanced Accommodation Operations II	1 Develop professional specialized skills in the field of accommodation.
		2 Understand the principles of Interior Designing with respect to Color , Lighting Etc.
		3 Demonstrate the knowledge of design and layout of accommodation facilities
HS 605	Advanced Food Production – II (P)	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Food Production.
HS 606	ADVANCED FOOD & BEVERAGE SERVICE – II (P)	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Food and Beverage Service
HS 607	ADVANCED ACCOMODATIONS OPERATIONS II	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Accommodation Operations.
HS 608	Entrepreneurship Development	1. Introduction to the concept of Entrepreneurship.
		2. Knowledge of the functional plans
		3. Understanding the process of preparing a business plan
		4. Preparing a Business plan as per the guideline
		5. Understand the legal compliances and challenges for a business in India
HS 609	Principles of Management	1: Understand the Principles of Management & thoughts
		2: Use the principles of planning & organizing
		3: Know leadership and motivation theories
		4: Make effective communication and improve coordination
		5: Use the principles of control efficiently
HS 610	TOURISM OPERATIONS	1. To inculcate a sense of importance and establish a link between the tourism industry and the hotel industry and to highlight tourism industry as an alternative career path.
		2. Plan, lead, organize and control resources for effective and efficient tourism operations.
		3. Contextualize tourism within broader cultural, environmental, and economic dimensions of society.
HS 611	Hotel Related Law	1 Business Law.
		2 Industrial Law.
		3 Food Legislations
		4 The Sexual Harassment of Women at Workplace
		5 Licenses and Permits
		6 GST Rules and Regulations
HS 612	Food Science	1. Introduction to Hygiene & Sanitation in catering establishments.
		2. Study of microbes to prevent food borne diseases.
		3. Introduction to Nutritional aspects.
		4. Importance of Balanced diet and planning Modified diets.
		5. New trends in Nutrition with respect to catering industry

Bachelor of Hotel Management & Catering Technology (BHMCT)

Programme Outcomes:

- I. Provide a common body of knowledge in hospitality management coupled with broad education and awareness of skills and attitudes which will prepare students for responsible leadership roles in the hospitality industry.
- II. Familiarization with the practical aspects of the hospitality industry.
- III. Synthesize and summarize information and to professionally communicate. Be skilled in written, verbal & oral communication and will be able to effectively choose communication methods that are appropriate.
- IV. Develop employability skills required for hotels and restaurant managements in hospitality and allied sectors.
- V. Equip students with the requisite entrepreneurial skills for self-employment.
- VI. Develop an ability to interpret, analyze, innovate, communicate and apply technical concepts.
- VII. Understand and evaluate issues related to environmental sustainability and ethics to make business decisions.

Course Code / Subject Code	Course Name / Subject Name	Course Outcomes
First Year Semester-I		
C101	Food Production - I	Food Production is an integral part of the Hospitality Industry. This course aims to prepare the students to cater to the needs of the industry. It would inculcate in them sound knowledge of the principles of Food Production so that they can be put to use in an efficient & effective way.
C102	Food & Beverage Service - I	The course would explore the scope and nature of f & b service operations. It would develop the essential attributes and elementary skills in the service procedures of a catering establishment.
C103	Basic Rooms Division – I	The subject aims to establish the importance of the House Keeping and Front Office department of a hotel and its role in the Hospitality Industry. It also prepares the student to acquire knowledge and skills necessary for various tasks and aspects of Rooms Division.
C104	Principles of Management	To make the students understand the concepts of management and its practical application in the hospitality industry.
C105	French	The syllabus aims to impart an additional soft skill that is very closely related to the core curriculum of Hotel Operations, viz. to help communicate in French, through the acquisition of a basic knowledge of listening, speaking, reading & writing skills. It also aims to sensitize students to the different communicative approaches, based on cultural differences, which come into play during interpersonal interactions at a global level in the Hotel Industry.
C106	Communication Skills (English) - I	Communication is an essential life skill, and a professional pre-requisite in the hospitality industry. This course provides theoretical inputs backed with practice sessions, in order to communicate effectively. The course aims at enhancing listening, speaking, reading and writing skills.
First Year Semester II		
C201	Food Production - II	Food Production is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry. It also aims to inculcate in them sound knowledge of the principles of Food Production so that they can be put to use in an efficient & effective way.
C202	Food & Beverage Service - II	This subject aims to provide intrinsic knowledge of Food and Beverage menus with purpose and necessity in various types of meals. It enables students to apply the knowledge and skills required to advise and serve customers in food service outlets and analyze the food service operations of in room dining.
C203	Basic Rooms Division – II	The subject aims to provide students with the knowledge about the daily operations of the Housekeeping and Front Office department. It also prepares the student to acquire knowledge and skills necessary for various tasks and aspects of Rooms Division.
C204	French II	The syllabus aims to impart an additional soft skill that is very closely related to the core curriculum of Hotel Operations, viz. to help communicate in French, through the acquisition of a basic knowledge of listening, speaking, reading & writing skills. It also aims to sensitize students to the different communicative approaches, based on cultural differences, which come into play during interpersonal

		interactions at a global level in the Hotel Industry.
C205	Communication Skills (English) - II	Communication is an essential life skill, and a professional pre-requisite in the hospitality industry. This course provides theoretical inputs backed with practice sessions, in order to communicate effectively.
		The course aims at enhancing listening, speaking, reading and writing skills.
GE206A	Basic Accounting	The course aims to help students to acquire the basic knowledge of Accounting required for Hospitality Management.
		It would also prepare them to comprehend and utilize this knowledge for the day-to-day operations of the organization.
GE206B	Logistics and Supply Chain Management	The course aims at enhancing the ability of the students to understand the importance of Supply Chain Management and to know the various aspects of Supply Chain Management and also to study the current trends in SCM.
Second Year Semester III		
C301	Bakery and Confectionery	This module provides Theoretical and Practical foundation in Baking practices. It includes Selection of ingredients, proper mixing and Baking techniques involved in preparation of Breads, Cakes, Flour Pastry, Cookies and Icing.
C302	Food & Beverage Service – III	The course will give comprehensive knowledge on various fermented alcoholic beverages used in the Hospitality Industry. It will also help in understanding the classification, manufacturing process and the various styles, along with technical and specialized skills in the service of the same.
		It will familiarize students to barprofile.
C303	Accommodation Operations I	This subject aims to establish the importance of Rooms Division within the Hospitality Industry. It also prepares the student to acquire skills and knowledge to identify the required standards and decision-making considerations of this department.
C304	Hotel Law	The aim of studying this subject is to acquire the knowledge of basic laws related to the hotel industry and to understand business laws related to day-to-day working.
C305	Soft Skills Management	To develop personality and communication skills of students, so as to prepare them to secure placement in the Hospitality Industry. Importantly, equip the students with convivial skills that enable them to handle their personal and professional lives more effectively.
DSE306A	Hospitality Sales	The course aims at enhancing the ability of the students in Hospitality Sales. It highlights the role of hotel employees in sales process & attributes required for hospitality sales personnel with the selling techniques adopted by the sales department of the hotel.
DSE306 B	Computer Fundamental	The subject aims to give a basic knowledge about Computers and its operations. It enables students to operate Computers and its allied Hardware and Software. It also gives insight in Internet, Email and other social media.
Second Year Semester IV		
C401	Quantity Food Production	This subject aims at imparting the knowledge and skill sets required in bulk catering in welfare & commercial sectors. In addition to this, the students are exposed to the features of Indian regional cuisines and operations of industrial caterings. The course familiarizes the students with equipment, types of catering, methods of purchasing & indenting, storing, portioning and planning in quantity food production.
C402	F&B Service -IV	The course will give a comprehensive knowledge of various distilled alcoholic beverages used in Hospitality Industry. It will also help in understanding the classification, manufacturing process and the various styles along with technical and specialized skills in the service of the same. The course also covers basics of buffet and banquet set ups and develops skills in the various arrangements and service procedures of the same.
C403	Accommodation Operations - II	This subject aims to establish the importance of Rooms Division within the hospitality Industry.

		It also prepares the student to acquire skills and knowledge necessary to successfully identify the required standards in this area and to consider decision-making aspects of this department
C404	Event Management	Event management is one of the promising career options for budding hospitality professionals.
		The syllabus is designed in such a manner that it will enable the students to enhance their theoretical knowledge and practical skills in planning and organizing varied events ranging from small parties to weddings to corporate events.
C405	Food Safety Management Systems	The ISO 22000 family of standards relates to Food Safety Management Systems and are designed to help organizations of any size and at any stage in the food chain to ensure they meet the needs of customers and other stakeholders.
		This model will enable students to work towards a systematic approach to developing, planning, validating, establishing, implementing, monitoring, verifying and improving the Food Safety Management System.
GE406A	Customer Relationship Management	CRM ensures proficiency to manage interaction of organization with customers, clients and sales prospects with the aim to understand, anticipate, manage and personalize the needs of the current and potential customers.
		Needless to say hospitality being the customer centric industry the need of CRM is unquestionable as it is the strongest tool and the most efficient approach in maintaining and creating relationships with customers.
		The course therefore enables the students to have a customer sense as CRM is the latest buzzword across industries and definite key to drive business to new levels of success.
GE406B	Facility Planning	The subject aims to impart the basic knowledge and practices of Facility Planning to the students.
Third Year Semester V		
C501	Industrial Training	The Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices prevalent in the Industry.
		It provides an opportunity to the students to acquire real-time hands on experience and observe the trends in the industry.
Third Year Semester VI		
CS601A	Specialization in Food Production Management - I	This subject is an introduction to the specialization in Food Production Management and is primarily aimed at developing the knowledge of the classical European Cuisine & imparting the concept of Nouvelle cuisine.
		It deals with other prerequisite skills and knowledge to pursue career in culinary art.
CS601B	Specialization in Food and Beverage Service Management-I	The subject aims to inculcate a comprehensive understanding of management aspects of food and beverage operations and controlling characteristics of service outlets.
CS601C	Specialization in Accommodation Management –I	The subject aims to establish the importance of Accommodation Management within the Hospitality Industry.
		It equips the student to acquire knowledge and skills with respect to the various aspects of Accommodation Operations.
C602	Food and Beverage Control	The student will gain comprehensive knowledge on various aspects of control procedures, adopted by the Food and Beverage department.
C603	Human Resource Management	The competitive edge of an organization lies in human factors and needless to say as hospitality is the people business so it becomes all the more important.
		Irrespective of the level or the specialization, HR skills are required by all managers for successful careers.
		To sustain growth in the hospitality industry, it is crucial to source talented manpower, retain it and keep it motivated and satisfied. Happy and committed employees create goodwill for companies and create delighted customers.
		Studying Human Resource Management would help students to understand the HR implications in service industry, challenges faced and various

		competencies required by today's HR professionals.
C604	Services Marketing	The subject aims to enable the students to enhance their ability to understand the concepts of Services Marketing with special focus on hospitality marketing and be able to apply it in service business.
		This course deals with the intricacies of services mix and the importance of customer satisfaction through service quality.
C605	Hotel Maintenance	The subject will provide information regarding role of Engineering department in hotel industry.
		At the end of the semester students will be thorough with various maintenance, refrigeration and air conditioning, electricity, safety and security, water distribution systems and energy conservation in hotel.
GE606A	Food Science	The subject aims to develop the knowledge and awareness about hygiene, nutrition & balanced diet in Hotel Industry.
		It also helps to understand the relation between food and human health.
GE606B	Nutrition	The subject aims to develop basic awareness of important nutrients, and acquire knowledge of nutritional requirements for human beings and plan a balanced diet.
Fourth Year Semester VII		
CS701A	Specialization in Food Production Management - II	The course gives an overview of International cuisine and intends to develop specialized culinary skills amongst the students to prepare them for the industry.
CS701B	Specialization in Food & Beverage Service Management – II	The subject aims to inculcate a widespread understanding of management aspects of food and beverage operations and controlling characteristics of service outlets.
		It introduces the students with various software and inculcates supervisory skills required in the department.
CS701C	Specialization in Accommodation Management – II	The subject aims to establish the importance of Accommodation Management within the Hospitality Industry.
		It equips the student to acquire knowledge and skills with respect to the various aspects of Accommodation Operations.
C702	Disaster Management	The course is intended to provide knowledge to the students about the basic concepts of disaster management.
C703	Total Quality Management	This subject will impart to the students the importance of Quality Management in Hotels. It focuses on continuous improvement, Team Building, Methods of solving quality problems, importance of team work.
		At the end of the semester students will be able to understand importance of customer satisfaction (Internal and External), Thoughts of Quality Gurus on Quality Management and different systems to manage Quality.
C704	Environment Science	The course aims to establish the importance of environmental issues.
		It provides insight on Environment Management in Hospitality Industry.
		It also helps students to understand the benefits of Eco-friendly practices to have a sustainable environment in daily operations of hotel.
C705	Research Methodology	Research has become an inevitable part of today's academic and professional world. Hospitality industry is no exception to this.
		This course aims at honing the research skills of the students by exposing them to the research environment and guiding them in the research process.
GE706A	Managerial Economics	To explain the students the basic principles of Managerial Economics and its application to Hotel Industry both at micro and macro levels.
GE706B	Tourism Operations	Travel & Tourism industry has witnessed a rapid growth in recent years. It includes varied constituents ranging from tourist, to local population to government and non-government organizations.
		This course aims to acquaint the students to all aspects of Tourism Industry. The student will gain the preliminary knowledge of the role of a travel agent and understand the career opportunities available in this field.
Fourth Year Semester VIII		
CS801A	Specialization in Food Production Management -	This being the concluding culinary course for the programme, it is aimed at consolidating the food production skills and knowledge of the students and

	III	developing the managerial and conceptual skill sets required in the professional culinary industry
CS801B	Specialization in Food and Beverage Service Management- III	The subject aims to inculcate in students the international standards understanding & Management aspects of food and beverage operations and controlling characteristics of service outlets.
		It also introduces the students with various trends required in the department which is accepted internationally.
CS801C	Specialization in Accommodation Management – III	The subject aims to establish the importance of Accommodation Management within the Hospitality Industry.
		It equips the student to acquire knowledge and skills with respect to the <u>Planning and Designing</u> of hotel.
C802	Research Project	Research has become an inevitable part of today's academic and professional world. Hospitality industry is no exception to this.
		This course aims at honing the research skills of the students by exposing them to the research environment and <u>guiding</u> them in the research process.
C803	Organization Behaviour	To understand the concept of organizational behavior and its application in managing individual and group within the organization and to enhance human relation within organization.
C804	Entrepreneurship Development	The course delves into various aspects of starting a new venture and various requirements associated with it.
		It highlights the process of developing a business plan and elaborates the laws and regulations and also the social responsibility to be followed for any business.
C805	Introduction to Cyber Security & Information Security	The subject aims at creating awareness amongst students about Cyber-crimes and prevalent Laws and Standards framed to conquer the issue.
		It gives an overview of Cyber and Information Security Concepts along with various security management practices adopted to prevent Cyber-crimes.