

## **Institute Examination and Evaluation Guidelines**

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Examinations play a very important role in student's curriculum and the quality of education provided by the Institute. The Outcome Based education has become increasingly important to compete with increasing competencies. The Outcome Based Education is mainly driven by following two criteria:

Student's performance in examination in the form of grades earned course wise

- i. Attainment of desired learning outcomes along with program outcomes to meet the objectives of the program.

## **I. Examination System**

Hospitality curriculum imparts not only the theoretical knowledge for a course but gives insight into the experiential learning through practical for the appropriate courses. Every course is assessed for theory and practical's as separate head of passing as per the guidelines by syllabus approved by Savitribai Phule Pune University.

The internal assessments are formative and summative examination. The Examination question papers are set aligned to the Blooms Taxonomy and help in achieving the attainment for course outcome and program outcomes.

### **Examination Committee and Responsibilities**

Examination Committee plays an important role for the planning and execution of all examination with transparency, correctness and equality. This helps students to be independent and helps maintain credibility of the institute.

The composition and responsibilities of Examination committee are broadly defined by the administrative body of the institute and is responsible for the planning, coordination and conduct of all examination for B.H.M.C.T. and B.Sc Hospitality Studies

The Examination Committee is Led by Principal, College Examination Officer nominated by the Institute and Internal Senior Supervisor; works in liaison with the University for all communication regarding university examination.

The committee is composed of:

**Prof.Partha Pratim Nath**  
**Prof.Raghavendra Gade**  
**Prof.Rahul R Shende**

**Chairman**  
**College Examination Officer**  
**Internal Senior Supervisor and**

The examinations are conducted as per the guidelines of Savitribai Phule Pune University.

### **Responsibilities handled by examination committee are:**

1. Prepare tentative schedules and internal assessment calendar based on Academic calendar from the University.
2. Coordination with subject teachers regarding the continuous assessment mode and frequency along with the assessment pattern.
3. Display of exam timetable, notices/circulars for the conduct of examination ten days

prior to any exam

4. Vigilant monitoring during the examination, maintaining records of stationary utilization, students appearing for examination and evaluation of answer sheets by subject teachers.
6. Addressing student's grievances during internal examination, exam form filling process for University exam and during end semester examination.
7. Monitoring the internal marks entry by subject teachers in internal marks register
8. Notification to students to verify internal marks before final submission to university.

## **II. PROCESS FLOW FOR INTERNAL EXAMINATION**

Examinations shall be conducted as per the rules and regulations of the Savitribai Phule Pune University, Pune. Examination pattern defined for a particular Program shall be followed and any changes in the same shall be taken into consideration from time to time and notification will be provided to all stakeholders [Teachers/students/parents]

Examination and assessments shall include both internal assessments and end semester examination for theory and practical's.

**A. EXAMINATION PATTERN/SCHEME****Sem. – III**

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
C301	Bakery & Confectionery	Theory/ Practical	6	2 L. 8 P	50	40	60	150
C302	F & B Service - III	Theory/ Practical	4	2 L. 4 P	30	40	30	100
C303	Accommodation Operations - I	Theory/ Practical	4	2 L. 4 P	30	40	30	100
C304	Hotel Law	Theory	2	2 L.	50	--	--	50
C305	Soft Skills Mgmt.	Theory	2	2 L.	50	--	--	50
DSE306 A	Hospitality Sales	Theory	3	3 L.	30	70	--	100
DSE306 B	Computer Fundamental							
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>7</b>				

**Sem. – IV**

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
C401	Quantity Food Production	Theory/ Practical	6	2 L. 8 P	50	40	60	150
C402	F & B Service - IV	Theory/ Practical	4	2 L. 4 P	30	40	30	100
C403	Accommodation Operations - II	Theory/ Practical	4	2 L. 4 P	30	40	30	100
C404	Event Mgmt.	Theory	2	2 L.	50	--	--	50
C405	Food Safety Mgmt. Systems	Theory	2	2 L.	50	--	--	50
GE406A	Customer Relationship Mgmt.	Theory	3	3 L.	30	70	--	100
GE406B	Facility Planning							
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>7</b>				

**Sem. – V**

Course Code	Course Name	Credits	Evaluation		
			Concurrent (Log Book & Internal Viva)	University Presentation / Viva	Total
C501	Internship – 15 Weeks (Minimum of 45 hours per week)	15	150	150	300

## Sem. – VI

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
CS601A	Sp. in Food Production Mgmt.- I	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS601B	Sp. In F & B Service Mgmt. - I							
CS601C	Sp. In Accommodations Management - I							
C602	F & B Control	Theory	3	3 L	30	70	--	100
C603	Human Resource Mgmt.	Theory	3	3 L	30	70	--	100
C604	Services Mktg.	Theory	3	3 L	30	70	--	100
C605	Hotel Maintenance	Theory	2	2 L	50	--	--	50
GE606A	Food Science	Theory	2	2 L	50	--	--	50
GE606B	Nutrition							
<b>Total</b>			<b>21</b>	<b>25</b>				<b>600</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>11</b>				



## Sem. – VII

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
CS701A	Sp. in Food Production Mgmt.- II	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS701B	Sp. In F & B Service Mgmt. - II							
CS701C	Sp. In Accommodations Management - II							
C702	Disaster Mgmt.	Theory	3	3 L	30	70	--	100
C703	Total Quality Mgmt.	Theory	3	3 L	30	70	--	100
C704	Environment Science	Theory	3	3 L	30	70	--	100
C705	Research Methodology	Theory	2	2 L	50	--	--	50
GE706A	Managerial Economics	Theory	2	2 L	50	--	--	50
GE706B	Tourism Operations							
<b>Total</b>			<b>21</b>	<b>25</b>				<b>600</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>11</b>				

## Sem. – VIII

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
CS801A	Sp. in Food Production Mgmt.- III	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS801B	Sp. In F & B Service Mgmt. - III							
CS801C	Sp. In Accommodations Management - III							
C802	Research Project	Practical	5	10 P	70	80 (Report/ Presentation)		150
C803	Organization Behavior	Theory	3	3 L	30	70	--	100
C804	Entrepreneurship Development	Theory	3	3 L	30	70	--	100
C805	Introduction to Cyber Security	Theory	2	2 L	50	--	--	50
<b>Total</b>			<b>21</b>	<b>30</b>				<b>600</b>
<b>Project Work /Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>06</b>				
<b>Total (Semester I – VIII)</b>			<b>162</b> Credits					<b>4300</b> Marks



**Course Structure****First Year – Semester I**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 101	Food Production - I	04	04	100 (70 External +30 Internal)
HS 102	Food & Beverage Service - I	04	04	
HS 103	Housekeeping Operations - I	04	04	
HS 104	Front Office Operations – I	04	04	
HS 105	Food Production – I (Practical)	03	1.5	50 (35 External +15 Internal)
HS 106	Food & Beverage Service – I (Practical)	03	1.5	
HS 107	Housekeeping Operations – I (Practical)	03	1.5	
HS 108	Front Office Operations – I (Practical)	03	1.5	
HS 109	Development of Generic Skills	02	02	
<b>Total</b>		<b>30</b>	<b>24</b>	<b>650</b>

**First Year – Semester II**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 201	Food Production – II	04	04	100 (70 External +30 Internal)
HS 202	Food & Beverage Service - II	04	04	
HS 203	Housekeeping Operations – II	04	04	
HS 204	Front Office Operations – II	04	04	
HS 205	Food Production – II (Practical)	03	1.5	50 (35 External +15 Internal)
HS 206	Food & Beverage Service – II (Practical)	03	1.5	
HS 207	Housekeeping Operations – II (Practical)	03	1.5	
HS 208	Front Office Operations – II (Practical)	03	1.5	
HS 209	French	02	02	
<b>Total</b>		<b>30</b>	<b>24</b>	<b>650</b>

**Second Year – Semester III**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 301	Food Production - III	04	04	100 (70 External +30 Internal)
HS 302	Food & Beverage Service - III	04	04	
HS 303	Accommodation Operations - I	04	04	
HS 304	Food Production – III (Practical)	04	02	50 (35 External +15 Internal)
HS 305	Food & Beverage Service – III (Practical)	04	02	
HS 306	Accommodation Operations – I (Practical)	04	02	
HS 307	Environmental Science – I	02	02	
HS 308	Communication Skills – I	02	02	
<b>Total</b>		<b>28</b>	<b>22</b>	<b>550</b>

**Second Year – Semester IV**

Course Code	Course Title	Number of Weeks	Credits	Marks per subject
HS 401	Internship	16	12	300 (180 External +120 Internal)
<b>Total</b>		<b>16</b>	<b>12</b>	<b>300</b>





**Third Year – Semester V**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 501	Advanced Food Production - I	04	04	100 (70 External +30 Internal)
HS 502	Advanced Food & Beverage Service - I	04	04	
HS 503	Advanced Accommodation Operations - I	04	04	
HS 504	Advanced Food Production I (Practical)	04	02	50 (35 External +15 Internal)
HS 505	Advanced Food & Beverage Service - I (Practical)	04	02	
HS 506	Advanced Accommodation - I Operations (Practical)	04	02	
HS 507	Environmental Science - II	02	02	
HS 508	Communication Skills – II	02	02	
HS 509	Basic Accountancy Skills	02	02	
<b>Total</b>		<b>30</b>	<b>24</b>	<b>600</b>



**Third Year – Semester VI**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 601	Research Project	06 (Field Work)	06	150 (100 External +50 Internal)
HS 602	Advanced Food Production - II	04	04	100 (70 External +30 Internal)
HS 603	Advanced Food & Beverage Service - II			
HS 604	Advanced Accommodation Operations - II			
HS 605	Advanced Food Production - II (Practical)	04	02	50 (35 External +15 Internal)
HS 606	Advanced Food & Beverage Service - II (Practical)			
HS 607	Advanced Accommodation Operations -II (Practical)			
HS 608	Entrepreneurship Development	04+	06	100 (70 External +30 Internal)
HS 609	Principles of Management	02 (Tutorials)		
HS 610	Tourism Operations	04+	06	
HS 611	Hotel related Law	02 (Tutorials)		
HS 612	Food Science	02	02	50 (35 External +15 Internal)
<b>Total</b>		<b>28</b>	<b>26</b>	<b>550</b>

**Note:**

- 1) Each credit = 15 lectures (Theory)
- 2) Each credit = 30 lectures (Practical)
- 3) Each lecture period is of 50 minutes



## INTERNAL ASSESSMENTS

### 1. Continuous internal assessments

Before the commencement of the term, the examination committee, academic monitoring committee in coordination with Head of departments will discuss the mode of conduct of assessment among the following as listed in syllabus:

- a) Written test
- b) Assignments
- c) Presentations
- d) Model Making/small project
- e) An open book test

Continuous internal assessment will be conducted on regular basis using the following tools.

- i) Assignments : Number of assignments as mentioned in the syllabus
- ii) Presentations : One or Two

## INTERNAL EXAMINATION:

**Sessional examination shall be conducted as per the guidelines of Savitribai Phule Pune University forevery program.**

- Sessional shall be conducted after minimum of six weeks from the commencement of Term
- Timetable and circulars shall be prepared and displayed for students' information and circulated for staff at least 10 days before scheduled exam
- Seating arrangements and Invigilation schedules shall be planned by Examination team and informed accordingly to students and staff respectively.
- Question papers shall be drafted based on Blooms Taxonomy, verified from HODs and soft and hard copy submitted to the examination section minimum two days before the scheduled examination. The same shall be printed a day prior to the examination and kept under lock and key.
- The examination committee shall arrange the necessary stationary (answer sheets/attendance record/supplement record) for sessional examination as per the blocks
- Invigilators shall collect the required stationary 15 mins earlier to the examination time.
- Students shall be given appropriate instructions before the start of examination.
- Student suspected or found with any intention copy material shall be penalized as per the guidelines from university.
- After the completion of sessional examination, the number of answer sheet shall be recorded and subject twice bundles are tied to hand over to the subject teacher. Attendance and supplementary record along with set of three question paper is filed for documentation.
- The answer sheet shall be assessed by the teacher in given stipulated time period, same should be verified by students and teachers shall discuss the expected answers for the questions asked. Queries of students shall be resolved by the concern teacher.
- Teachers shall enter the Sessional marks in the internal mark's registers and before the end semester examination; the compilation of marks shall be done. The students shall verify their average marks for internal examination before the end semester examination.

## C. GRIEVACE FOR INTERNAL ASSESSMENT

- The Examination committee resolves the grievances of the students for their internal assessments:
- For a student who remains absent for continuous assessment and sessional examination on medical grounds, he/she shall take prior permission from subject teacher/HOD and College examination officer to appear for the re-examination.
- The student shall submit his/her application and seek permission from the concern authority with appropriate supporting documents.
- The performance of the students in CIA and sessional examination will be discussed by concerned Faculty after evaluation of the answer sheets.
- Subject teachers shall clarify the doubts/queries of students in continuous assessments and related to sessional exam if any.

### **III. Process flow for End Semester Examination**

#### **A. Pre – Examination**

1. University schedule for online filling of forms and last date for acceptance of forms
2. shall be displayed on notice board and informed to students through class teachers
3. Examination committee shall resolve any queries and problems in examination forms if any within 2-4 days in communication with university through mail and letters
4. Students shall pay the exam fees and submit the receipt of the same along with the hard copy of exam form to the examination section as per the schedule notified to students.
5. The exam forms shall be approved by exam team on the university portal and fees collected will be deposited to bank on daily basis.
6. The University chalan shall be generated after all students are approved and the examination form fees payment shall be done.
7. Hall tickets, summary and name list of students applied for university examination received from university two weeks prior to examination.
8. The hall tickets are distributed to students after all verification and stamping on photo I-D.
9. For Practical exam -Time tables are prepared and Display of Practical time table with details of batches.
10. For theory exam -Display of Time table, Hall arrangements and rules for conduct of exam shall be done by exam team.

#### **B. During Examination**

1. A day before the examination, seating arrangement with room numbers shall be prepared as per the format, and display on exam day for the benefit of the students.
2. An invigilation chart shall be prepared a week ahead of examination along with instructions for invigilators. The same shall be circulated for information to staff, in case, faculty has to avail leave for personal reasons and is not available for the duty, alternative arrangement should be made by the concerned in coordination with examination In charge.
3. The In charge of examinations is to clearly educate invigilators of conduct of examinations to before the commencement of the examinations.
4. The appointment of senior supervisor shall be done by University
5. The College exam officer shall contact the senior supervisor and confirm his/her availability for the examination.
6. In case the appointed person is not available, in discussion with head of Institute another faculty with minimum five years' experience from other college is appointed or the duty.
7. The stationary arrangements will be done by the exam section as per the seating arrangements.
8. A register shall be circulated in the blocks for noting the Invigilator details, students present in block and seat no's, of absent students.
9. In charge of examinations is to ensure receipt of the answer scripts from the invigilators.
10. The answer scripts shall be packed set wise, branch wise, sealed and kept ready for evaluation.
11. In case of malpractice case found, the senior supervisors (Internal and external) will discuss the same with Head of institute and penalize the students as per the procedure.

#### **C. Post-Examination**

1. As per the guidelines of university, the answer sheet bundles are packed and sealed by the appointed senior supervisors and after every two papers the same shall be dispatched to CAP centre with the covering letter.
2. As per the appointment letters from the CAP centers the faculty shall go for paper evaluation.
3. The marks for internal and university practical examination are entered by faculty on University portal.

#### D. External Examination Related Grievances

1. Students shall be notified about the exam form filling process as per the guidelines of Savitribai Phule Pune University.
2. Students shall approach the Examination committee for any issues during University exam form filling process.
3. Examination committee shall mail or communicate all grievances to university through College examination officer nominated by institute.
4. Students having issues related to error in mark sheets (spelling mistake, change in name) shall submit an application along with supporting documents to examination section and same will be communicated to the University with request letters for the amendments.
5. Students shall report to examination section about any discrepancies found in question papers during internal/end semester exam with a written application to examination committee and the same shall be communicated to university for corrective action.
6. A student who faces any accidental mishap/physically challenged candidate can approach the examination section for availing the facility for writer as per the university guidelines.
7. The examination section shall coordinate for separate sitting arrangements and writer. In such cases the student shall be given 20 min. extra time per hour.
8. Students can avail the Provision for photocopy of answer sheets for Verification and reevaluation process by applying through the online system of university.
9. For the graduating students who wish to improve their Class shall have provision to improve their marks by appearing for minimum three Theory subjects within five years of the graduating year.

#### IV. Result Review for End Semester Examination

1. The University declares the results within 45 days of conclusion of term examination.
2. The students view the results on the university website.
3. The result ledger is received from university through the web portal of university.
4. The examination section shall take the print of the same and work out the statistics with respect to students who top the class, number of students with distinction /first class/second class or based on the SGPA and grade points earned.
5. A review of students who get backlog in the various subjects shall be done. The same shall be brought to the information of subject teacher and students.
6. Students shall be informed to go for photocopy and verification.
7. Subject teachers shall conduct the result analysis and calculate the CO/PO attainment for the respective subject.

#### V. Reforms in Examination Administrative Aspect

1. Online platforms developed by Savitribai Phule Pune University and the institutes shall be the Interface for all examination related activities to be taken up by students and Institute.
2. Students shall fill university Examination forms with their Unique ID (mail id/Mobile numbers) through online platforms for university examination form filling.
3. University shall update the students all information related to examination via SMS and emails.
4. University web portal shall be available to Institute for exam form inward process, marks entry, examination stationary requirements Communication with university is through the webmail provided by university.

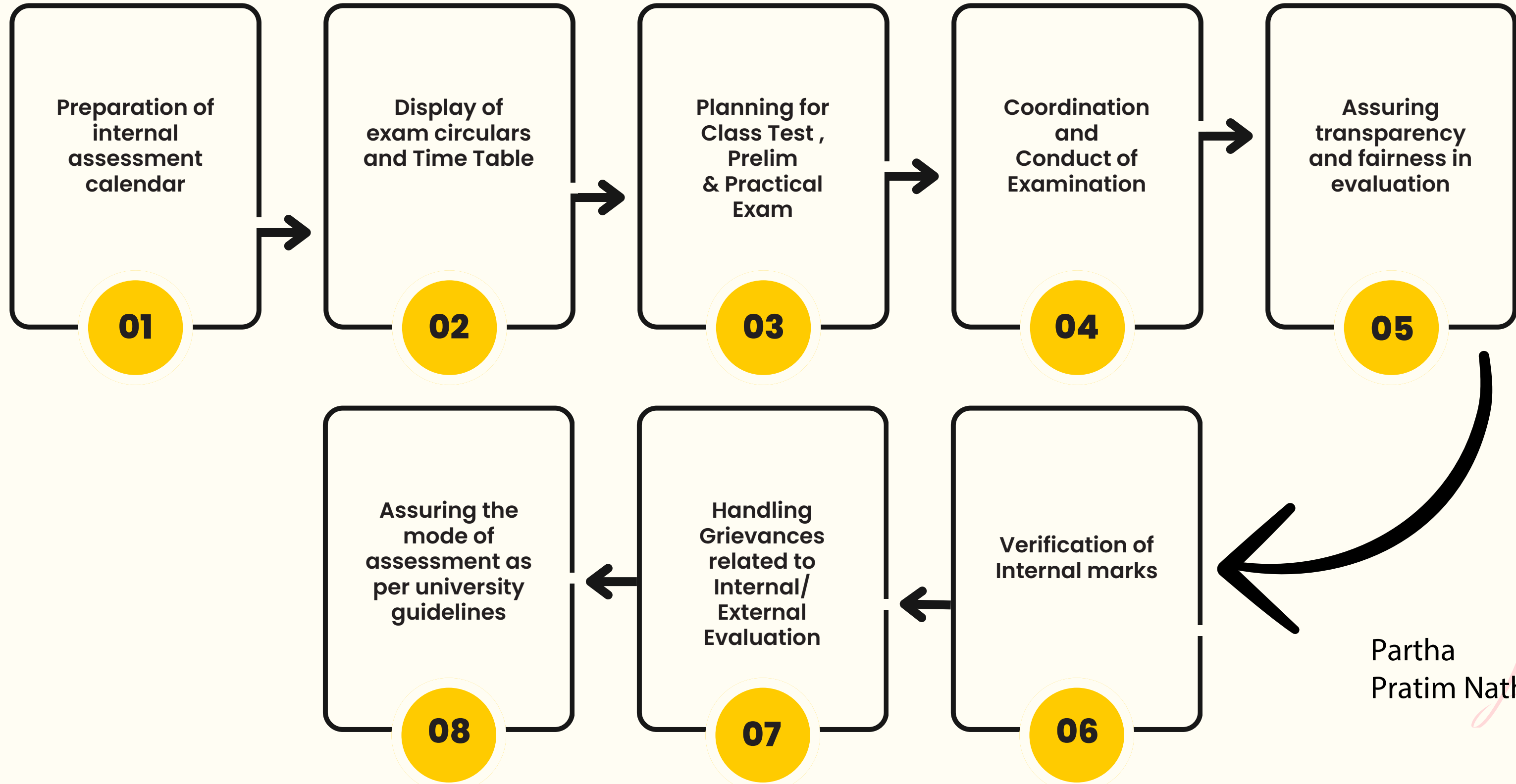
#### Conduct of Examination

1. Based on the guidelines of AICTE for Examination reforms, the implementation of Blooms Taxonomy shall be done while planning for the assessment.
2. Course outcome shall be prepared and mapped with Program outcome.
3. Institute encourages faculty to plan assessment based on activities like model making, quiz, seminars, online platforms for assessment etc.

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## Institute Examination Team Workflow



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**Course Structure****First Year – Semester I**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 101	Food Production - I	04	04	100 (70 External +30 Internal)
HS 102	Food & Beverage Service - I	04	04	
HS 103	Housekeeping Operations - I	04	04	
HS 104	Front Office Operations – I	04	04	
HS 105	Food Production – I (Practical)	03	1.5	50 (35 External +15 Internal)
HS 106	Food & Beverage Service – I (Practical)	03	1.5	
HS 107	Housekeeping Operations – I (Practical)	03	1.5	
HS 108	Front Office Operations – I (Practical)	03	1.5	
HS 109	Development of Generic Skills	02	02	
<b>Total</b>		<b>30</b>	<b>24</b>	<b>650</b>

**First Year – Semester II**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 201	Food Production – II	04	04	100 (70 External +30 Internal)
HS 202	Food & Beverage Service - II	04	04	
HS 203	Housekeeping Operations – II	04	04	
HS 204	Front Office Operations – II	04	04	
HS 205	Food Production – II (Practical)	03	1.5	50 (35 External +15 Internal)
HS 206	Food & Beverage Service – II (Practical)	03	1.5	
HS 207	Housekeeping Operations – II (Practical)	03	1.5	
HS 208	Front Office Operations – II (Practical)	03	1.5	
HS 209	French	02	02	
<b>Total</b>		<b>30</b>	<b>24</b>	<b>650</b>

**Second Year – Semester III**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 301	Food Production - III	04	04	100 (70 External +30 Internal)
HS 302	Food & Beverage Service - III	04	04	
HS 303	Accommodation Operations - I	04	04	
HS 304	Food Production – III (Practical)	04	02	50 (35 External +15 Internal)
HS 305	Food & Beverage Service – III (Practical)	04	02	
HS 306	Accommodation Operations – I (Practical)	04	02	
HS 307	Environmental Science – I	02	02	
HS 308	Communication Skills – I	02	02	
<b>Total</b>		<b>28</b>	<b>22</b>	<b>550</b>

**Second Year – Semester IV**

Course Code	Course Title	Number of Weeks	Credits	Marks per subject
HS 401	Internship	16	12	300 (180 External +120 Internal)
<b>Total</b>		<b>16</b>	<b>12</b>	<b>300</b>





**Third Year – Semester V**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 501	Advanced Food Production - I	04	04	100 (70 External +30 Internal)
HS 502	Advanced Food & Beverage Service - I	04	04	
HS 503	Advanced Accommodation Operations - I	04	04	
HS 504	Advanced Food Production I (Practical)	04	02	50 (35 External +15 Internal)
HS 505	Advanced Food & Beverage Service - I (Practical)	04	02	
HS 506	Advanced Accommodation - I Operations (Practical)	04	02	
HS 507	Environmental Science - II	02	02	
HS 508	Communication Skills – II	02	02	
HS 509	Basic Accountancy Skills	02	02	
<b>Total</b>		<b>30</b>	<b>24</b>	<b>600</b>



**Third Year – Semester VI**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 601	Research Project	06 (Field Work)	06	150 (100 External +50 Internal)
HS 602	Advanced Food Production - II	04	04	100 (70 External +30 Internal)
HS 603	Advanced Food & Beverage Service - II			
HS 604	Advanced Accommodation Operations - II			
HS 605	Advanced Food Production - II (Practical)	04	02	50 (35 External +15 Internal)
HS 606	Advanced Food & Beverage Service - II (Practical)			
HS 607	Advanced Accommodation Operations -II (Practical)			
HS 608	Entrepreneurship Development	04+	06	100 (70 External +30 Internal)
HS 609	Principles of Management	02 (Tutorials)		
HS 610	Tourism Operations	04+	06	
HS 611	Hotel related Law	02 (Tutorials)		
HS 612	Food Science	02	02	50 (35 External +15 Internal)
<b>Total</b>		<b>28</b>	<b>26</b>	<b>550</b>

**Note:**

- 1) Each credit = 15 lectures (Theory)
- 2) Each credit = 30 lectures (Practical)
- 3) Each lecture period is of 50 minutes



## Course Structure

### Sem. – I

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
C101	Food Production - I	Theory/ Practical	6	2 L 8 P	50	40	60	150
C102	F & B Service - I	Theory/ Practical	4	2 L 4 P	30	40	30	100
C103	Basic Rooms Division - I	Theory/ Practical	4	2 L 4 P	30	40	30	100
C104	Principles of Mgmt.	Theory	3	3 L	30	70	--	100
C105	French - I	Theory	2	2 L	50	--	--	50
C106	Communication Skills (English) - I	Theory	2	2 L	50	--	--	50
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				7				

### Sem. – II

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
C201	Food Production - II	Theory/ Practical	6	2 L 8 P	50	40	60	150
C202	F & B Service - II	Theory/ Practical	4	2 L 4 P	30	40	30	100
C203	Basic Rooms Division - II	Theory/ Practical	4	2 L 4 P	30	40	30	100
C204	French - II	Theory	2	2 L	50	--	--	50
C205	Communication Skills (English) - II	Theory	2	2 L	50	--	--	50
GE.206A	Basic Accounting	Theory	3	3 L	30	70	--	100
GE.206B	Logistics & Supply Chain Management							
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				7				



**Sem. – III**

Course Code	Course Name	Theory/ Practical	Credits	Hour s per week	Evaluation			
					Concu rrent	University		Total
						The ory	Pract ical	
C301	Bakery & Confectionery	Theory/ Practical	6	2 L 8 P	50	40	60	150
C302	F & B Service - III	Theory/ Practical	4	2 L 4 P	30	40	30	100
C303	Accommodation Operations - I	Theory/ Practical	4	2 L 4 P	30	40	30	100
C304	Hotel Law	Theory	2	2 L	50	--	--	50
C305	Soft Skills Mgmt.	Theory	2	2 L	50	--	--	50
DSE306 A	Hospitality Sales	Theory	3	3 L	30	70	--	100
DSE306 B	Computer Fundamental							
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>7</b>				

**Sem. – IV**

Course Code	Course Name	Theory/ Practical	Credits	Hour s per week	Evaluation			
					Concu rrent	University		Total
						The ory	Pract ical	
C401	Quantity Food Production	Theory/ Practical	6	2 L 8 P	50	40	60	150
C402	F & B Service - IV	Theory/ Practical	4	2 L 4 P	30	40	30	100
C403	Accommodation Operations - II	Theory/ Practical	4	2 L 4 P	30	40	30	100
C404	Event Mgmt.	Theory	2	2 L	50	--	--	50
C405	Food Safety Mgmt. Systems	Theory	2	2 L	50	--	--	50
GE406A	Customer Relationship Mgmt.	Theory	3	3 L	30	70	--	100
GE406B	Facility Planning							
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>7</b>				

**Sem. – V**



Course Code	Course Name	Credits	Evaluation		
			Concurrent (Log Book & Internal Viva)	University Presentation / Viva	Total
C501	Internship – 15 Weeks (Minimum of 45 hours per week)	15	150	150	300

**Sem. – VI**

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
CS601A	Sp. in Food Production Mgmt.- I	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS601B	Sp. In F & B Service Mgmt. - I							
CS601C	Sp. In Accommodations Management - I							
C602	F & B Control	Theory	3	3 L	30	70	--	100
C603	Human Resource Mgmt.	Theory	3	3 L	30	70	--	100
C604	Services Mktg.	Theory	3	3 L	30	70	--	100
C605	Hotel Maintenance	Theory	2	2 L	50	--	--	50
GE606A	Food Science	Theory	2	2 L	50	--	--	50
GE606B	Nutrition							
<b>Total</b>			<b>21</b>	<b>25</b>				<b>600</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>11</b>				



**Sem. – VII**

Course Code	Course Name	Theory/ Practical	Credits	Hour s per week	Evaluation			Total
					Concu rrent	University		
						The ory	Pract ical	
CS701A	Sp. in Food Production Mgmt.- II	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS701B	Sp. In F & B Service Mgmt. - II							
CS701C	Sp. In Accommodations Management - II							
C702	Disaster Mgmt.	Theory	3	3 L	30	70	--	100
C703	Total Quality Mgmt.	Theory	3	3 L	30	70	--	100
C704	Environment Science	Theory	3	3 L	30	70	--	100
C705	Research Methodology	Theory	2	2 L	50	--	--	50
GE706A	Managerial Economics	Theory	2	2 L	50	--	--	50
GE706B	Tourism Operations							
<b>Total</b>			<b>21</b>	<b>25</b>				<b>600</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>11</b>				

**Sem. – VIII**

Course Code	Course Name	Theory/ Practical	Credits	Hour s per week	Evaluation			Total
					Concu rrent	University		
						The ory	Pract ical	
CS801A	Sp. in Food Production Mgmt.- III	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS801B	Sp. In F & B Service Mgmt. - III							
CS801C	Sp. In Accommodations Management - III							
C802	Research Project	Practical	5	10 P	70	80 (Report/ Presentation)		150
C803	Organization Behavior	Theory	3	3 L	30	70	--	100
C804	Entrepreneurship Development	Theory	3	3 L	30	70	--	100
C805	Introduction to Cyber Security	Theory	2	2 L	50	--	--	50
<b>Total</b>			<b>21</b>	<b>30</b>				<b>600</b>
<b>Project Work /Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>06</b>				
<b>Total (Semester I – VIII)</b>			<b>162 Credits</b>					<b>4300 Marks</b>