

| SEM | SUBJECT | SUBJECT NAME | CHOICE | MARKS | | | | HOURS/ WEEK | CREDITS | Interdisciplinary |
|-----------|------------------------------------|---|------------|-------|----|----|-------|-------------|---------|-------------------|
| | | | | IA | EA | CA | TOTAL | | | |
| I | DSC 101 | BASIC INDIAN FOOD PRODUCTION (THEORY) | COMPULSORY | 40 | 60 | -- | 100 | 03 | 03 | YES |
| | DSC 101 A | BASIC INDIAN FOOD PRODUCTION (PRACTICAL) | COMPULSORY | 40 | 60 | -- | 100 | 08 | 04 | YES |
| | DSC 102 | BASIC FOOD & BEVERAGE SERVICE I (THEORY) | COMPULSORY | 40 | 60 | -- | 100 | 03 | 03 | YES |
| | DSC 102 A | BASIC FOOD & BEVERAGE SERVICE I (PRACTICAL) | COMPULSORY | 40 | 60 | -- | 100 | 02 | 01 | YES |
| | DSC 103 | BASIC HOUSEKEEPING OPERATIONS (THEORY) | COMPULSORY | 40 | 60 | -- | 100 | 02 | 02 | YES |
| | DSC 103 A | BASIC HOUSEKEEPING OPERATIONS (PRACTICAL) | COMPULSORY | 40 | 60 | -- | 100 | 02 | 01 | YES |
| | DSC 104 | BASIC FRONT OFFICE OPERATIONS (THEORY) | COMPULSORY | 40 | 60 | -- | 100 | 02 | 02 | YES |
| | DSC 104 A | BASIC FRONT OFFICE OPERATIONS (PRACTICAL) | COMPULSORY | 40 | 60 | -- | 100 | 02 | 01 | YES |
| | AEC 101 | FOOD COMMODITIES | COMPULSORY | 20 | 30 | -- | 50 | 02 | 02 | YES |
| | LEE 101 | BUSINESS COMMUNICATION*(THEORY) | ANY ONE | 40 | 60 | -- | 100 | 02 | 02 | YES |
| LEE 102 | BASIC FRENCH (THEORY) | | | | | | | | NO | |
| LEE 101 A | BUSINESS COMMUNICATION (PRACTICAL) | ANY ONE* | 20 | 30 | -- | 50 | 4** | 02 | YES | |
| LEE 102 A | BASIC FRENCH (PRACTICAL) | | | | | | | | NO | |

The pattern of Question Paper for External Assessment (60 Marks) of Theory subjects conducted by the University will be as follows:

1. The Question Paper will be divided into 02 Sections, Section I and Section II.
2. Each Section will consist of 03 Questions and all questions will be compulsory.
3. Question 1 of each Section shall be Objective in nature (Multiple Choice Question, fill in the Blanks, Match the Pairs, True or False etc.) and carry a total of 06 marks only.
4. Question 2 and Question 3 will be of 12 marks each with internal choice. A question may be subdivided into sub-question a, b, c ... and the allocation of marks will depend on the weightage given to the topic.
5. Questions shall be set to assess the basic knowledge acquired, comprehension and application of knowledge in a given situation.
6. The Chairman of Board of Paper Setters for each course shall ensure that the questions cover the entire syllabus as per the weightage of marks indicated in the syllabus.
7. The duration of written examination shall be 2 ½ hour

*EXEMPTION OF BUSINESS COMMUNICATION ONLY IF THE CANDIDATE HAS SECURED MINIMUM 60 % & ABOVE IN QUALIFYING

EXAMINATION.

** INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

| SEM | SUBJECT CODE | SUBJECT NAME | CHOICE | MARKS | | | | HOURS/ WEEK | CREDITS | Interdisciplinary |
|-----|--------------|---|----------------|-------|----|----|-------|-------------|---------|-------------------|
| | | | | IA | EA | CA | TOTAL | | | |
| | DSC 201 | BASIC CONTINENTAL FOOD PRODUCTION (THEORY) | COMPULSOR Y | 40 | 60 | -- | 100 | 03 | 03 | YES |
| | DSC 201A | BASIC CONTINENTAL FOOD PRODUCTION (PRACTICAL) | COMPULSOR Y | 40 | 60 | -- | 100 | 08 | 04 | YES |
| | DSC 202 | BASIC FOOD & BEVERAGE SERVICE II (THEORY) | COMPULSOR Y | 40 | 60 | -- | 100 | 03 | 03 | YES |
| | DSC 202A | BASIC FOOD & BEVERAGE SERVICE II (PRACTICAL) | COMPULSOR Y | 40 | 60 | -- | 100 | 02 | 01 | YES |
| | DSC 203 | MANAGING HOUSEKEEPING OPERATIONS (THEORY) | COMPULSOR Y | 40 | 60 | -- | 100 | 02 | 02 | YES |

| | | | | | | | | | | |
|----|--------------|---|--------------------|------------|------------|----|------------|-----------|-----------|-----|
| II | DSC 203A | MANAGING HOUSEKEEPING OPERATIONS (PRACTICAL) | COMPULS OR Y | 40 | 60 | -- | 100 | 02 | 01 | YES |
| | DSC 204 | MANAGING FRONT OFFICE OPERATIONS (THEORY) | COMPULS OR Y | 40 | 60 | -- | 100 | 02 | 02 | YES |
| | DSC 204 A | MANAGING FRONT OFFICE OPERATIONS (PRACTICAL) | COMPULS OR Y | 40 | 60 | -- | 100 | 02 | 01 | YES |
| | SEC 101 | PERSONALITY SKILLS FOR HOSPITALITY INDUSTRY (THEORY) | COMPULS OR Y | 40 | 60 | -- | 100 | 03 | 03 | YES |
| | SEC 101A | PERSONALITY SKILLS FOR HOSPITALITY INDUSTRY (PRACTICAL) | COMPULS OR Y | 20 | 30 | -- | 50 | 04 * | 02 | YES |
| | | | | 380 | 570 | | 950 | 31 | 22 | |

* INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

| SEM | SUBJECT CODE | SUBJECT NAME | CHOICE | MARKS | | | | HOURS / WEEK | CREDITS | Interdisciplinary |
|-----|--------------|---|---------------|-------|-----|-----|-------|--------------|---------|-------------------|
| | | | | IA | E A | C A | TOTAL | | | |
| | DSC 301 | QUANTITY FOOD PRODUCTION & BASIC BAKING (THEORY) | COMPU LS O RY | 40 | 60 | -- | 100 | 04 | 04 | YES |
| | DSC 301A | QUANTITY FOOD PRODUCTION & BASIC BAKING (PRACTICAL) | COMPU LS O RY | 40 | 60 | -- | 100 | 08 | 04 | YES |
| | DSC 302 | INTRODUCTION TO BEVERAGE SERVICE (THEORY) | COMPULSO RY | 40 | 60 | -- | 100 | 03 | 03 | YES |
| | DSC 302A | INTRODUCTION TO BEVERAGE SERVICE (PRACTICAL) | COMPULSO RY | 40 | 60 | -- | 100 | 02 | 01 | YES |
| | DSC 303 | ALLIED HOUSEKEEPING FUNCTIONS(THEORY) | COMPULSO RY | 40 | 60 | -- | 100 | 02 | 02 | YES |
| | DSC 303A | ALLIED HOUSEKEEPING FUNCTIONS (PRACTICAL) | COMPULSO RY | 40 | 60 | -- | 100 | 02 | 01 | YES |
| | DSC 304 | FRONT OFFICE ACCOUNTING (THEORY) | COMPULSO RY | 40 | 60 | -- | 100 | 02 | 02 | YES |
| | DSC304 A | FRONT OFFICE ACCOUNTING (PRACTICAL) | COMPULSO RY | 40 | 60 | -- | 100 | 02 | 01 | YES |
| | LEC 101 | HOTEL FRENCH (THEORY) | COMPULSO RY | 20 | 30 | -- | 50 | 03 | 03 | YES |

| | | | | | | | | | |
|--|---|--------------------|-----|-----|----|-----|------|----|-----|
| LEC 101A | HOTEL FRENCH (PRACTICAL) | COMP ULSO RY | 20 | 30 | -- | 50 | 04 * | 02 | YES |
| NC 101A NC 102A NC 103A NC 104A | COMMUNITY SERVICE SPORTS ACTIVITIES CULTURAL ACTIVITIES GENERAL INTEREST ACTIVITIES SERVICE (THEORY) | ANY ONE** | -- | -- | -- | -- | 02 | 00 | NO |
| | | | 360 | 540 | -- | 900 | 34 | 23 | |

* INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

** STUDENTS ARE REQUIRED TO TAKE ANY ONE OF THE NON CREDIT COURSES WHICH WILL BE ASSESSED AS SATISFACTORY OR UNSATISFACTORY PERFORMANCE BASED ON COMPLETION OF ASSIGNED ACTIVITIES / TASKS AND SUBMISSION OF REPORT THERE OF

| SEM | SUBJECT CODE | SUBJECT NAME | CHOICE | MARKS | | | | HOURS / WEEK | CREDITS |
|-----|--------------|--------------------------------|------------|-------|-----|----|-------|--------------|---------|
| | | | | IA | EA | CA | TOTAL | | |
| IV | DSC 401 (I) | INDUSTRY EXPOSURE & REPORT – I | COMPULSORY | -- | 120 | 80 | 200 | 54 | 37 |
| | | | | -- | 120 | 80 | 200 | 54 | 37 |

THE STUDENT IS REQUIRED TO UNDERTAKE 22 WEEKS OF INDUSTRIAL EXPOSURE WITH A CLASSIFIED HOTEL (3 STAR AND ABOVE) IN THE FOLLOWING OPERATIONAL DEPARTMENTS:

- FOOD PRODUCTION OPERATIONS
- FOOD & BEVERAGE OPERATIONS
- HOUSEKEEPING / ACCOMODATION OPERATIONS
- FRONT OFFICE OPERATIONS

| SEM | SUBJECT CODE | SUBJECT NAME | CHOICE | MARKS | | | | HOURS/WE EK | CREDITS | INTERDI SCIP LINA RY |
|-----|--------------|--------------------------------|---------|-------|-----|----|--------|-------------|---------|----------------------|
| | | | | IA | E A | CA | TOTA L | | | |
| | DSE 101 | LARDER (THEORY) | ANY ONE | 40 | 60 | -- | 100 | 04 | 04 | YES |
| | DSE 102 | ALCOHOLIC BEVERAGES I (THEORY) | | | | | | | | YES |

| | | | | | | | | | | |
|---|-------------|--|---------|----|----|----|-----|-----|----|-----|
| V | DSE 103 | ACCOMMODATI ON OPERATIONS (THEORY) | | | | | | | | YES |
| | DSE 101A | LARDER (PRACTICAL) | ANY ONE | 40 | 60 | -- | 100 | 08 | 04 | YES |
| | DSE 102A | ALCOHOLIC BEVERAGES I (PRACTICAL) | | | | | | 08* | 04 | YES |

| | | | | | | | | | |
|-----------------|---|----------------|------------|------------|---------------|------------|-----------|-----------|-----|
| DSE 103A | ACCOMMODATI ON OPERATIONS (PRACTICAL) | | | | | | | 04 | YES |
| SEC 102 | ACCOUNTING SKILLS FOR HOTELS (THEORY) | COMPULSO RY | 40 | 60 | -- | 100 | 03 | 03 | YES |
| AEC 102 | RESEARCHING FOR HOSPITALITY & TOURISM MANAGEMENT (THEORY) | COMPULSO RY | 40 | 60 | -- | 100 | 02 | 02 | YES |
| AEC 102A | RESEARCHING FOR HOSPITALITY & TOURISM MANAGEMENT (PRACTICAL) | COMPULSO RY | 40 | 60 | -- | 100 | 08* * | 04 | YES |
| AEC 103 | HOSPITALITY LAW (THEORY) | COMPULSO RY | 40 | 60 | -- | 100 | 03 | 03 | YES |
| AEE 101 -107 | SELECT FROM LIST | ANY ONE | -- | -- | 50 ** * | 50 | 04 | 04 | YES |
| | | | 240 | 360 | 50 | 650 | 32 | 24 | |

*INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE THE CLASS STUDENTS OPTING FOR DSE 102 A MAY UNDERTAKE MINIMUM 08 ODC OR PART TIME / WEEKEND JOB

WITH REPUTED HOTELS / RESTAURANTS FOR MINIMUM 64 HOURS IN THE SEMESTER STUDENTS OPTING FOR DSE 103 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIME

JOB / WITH REPUTED HOTELS

FOR MINIMUM 64 HOURS IN THE SEMESTER.

** INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

***ABILITY ENHANCING ELECTIVE COURSES WILL HAVE CONTINOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS.

| SEM | SUBJECT CODE | SUBJECT NAME | CHOICE | MARKS | | | | HOURS/WEEK | CREDITS | Interdisciplinary |
|---------|-----------------------------|--|----------|-------|----|-----|-------|------------|---------|-------------------|
| | | | | IA | EA | CA | TOTAL | | | |
| VI | DSE 201 | REGIONAL CUISINES OF INDIA (THEORY) | ANY ONE | 40 | 60 | -- | 100 | 04 | 04 | YES |
| | DSE 202 | ALCOHOLIC BEVERAGES II (THEORY) | | | | | | | | |
| | DSE 203 | TRENDS IN HOUSEKEEPING (THEORY) | | | | | | | | |
| | DSE 201A | REGIONAL CUISINES OF INDIA (PRACTICAL) | ANY ONE* | 40 | 60 | -- | 100 | 08 | 04 | YES |
| | DSE 202A | ALCOHOLIC BEVERAGES II (PRACTICAL) | | | | | | 08* | 04 | |
| | DSE 203A | TRENDS IN HOUSEKEEPING (PRACTICAL) | | | | | | 08* | 04 | |
| SEC 103 | TOURISM OPERATIONS (THEORY) | COMPULSORY | 40 | 60 | -- | 100 | 03 | 03 | YES | |
| DSCP | PROJECT WORK | COMPULSORY | 40 | 60 | -- | 100 | 12** | 06 | YES | |
| AEC 104 | HOSPITALITY | COMPULSORY | 40 | 60 | | 100 | 03 | 03 | YES | |

| | | | | | | | | | | |
|--|-----------------|-----------------------|---------|----|----|---------------|----|----|----|-----|
| | | MARKETING (THEORY) | Y | | | | | | | |
| | SEE 101 -107 | SELECT FROM LIST | ANY ONE | -- | -- | 50* * * | 50 | 04 | 04 | YES |

| | | | | | | | | | | |
|--|--|--|--|---------|---------|----|-----|----|----|--|
| | | | | | | | | | | |
| | | | | 20 0 | 30 0 | 50 | 550 | 34 | 24 | |

*INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE THE CLASS STUDENTS OPTING FOR DSE 202 A MAY UNDERTAKE MINIMUM 08 ODC OR PART TIME / WEEKEND JOB

WITH REPUTED HOTELS / RESTAURANTS FOR MINIMUM 64 HOURS IN THE SEMESTER.

STUDENTS OPTING FOR DSE 203 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIMEJOB / WITH REPUTED HOTELS FOR MINIMUM 64 HOURS IN THE SEMESTER

** INCLUDES CLASS HOURS AS WELL AS HOURS SPENT OUTSIDE THE CLASS FOR PROJECT RELATEDWORK

***SKILL ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS

| SEM | SUBJECT CODE | SUBJECT NAME | CHOICE | MARKS | | | | HOURS/WEEK | CREDITS | Interdisciplinary |
|-----|----------------------------------|---|------------|-------|----|----|-------|------------------|----------------|-------------------|
| | | | | IA | EA | CA | TOTAL | | | |
| VII | DSE 301 DSE 302 DSE 303 | SELECT FROM THE LIST | ANY ONE | 40 | 60 | -- | 100 | 04 | 04 | YES |
| | DSE 301A DSE 302A DSE 303A | | ANY ONE | 40 | 60 | -- | 100 | 08 08* 08* | 04 04 04 | YES |
| | SEC 104 | APPLICATION OF COMPUTERS IN HOTELS (THEORY) | COMPULSORY | 20 | 30 | -- | 50 | 02 | 02 | YES |
| | SEE104 A | APPLICATION OF COMPUTERS | COMPULSORY | 40 | 60 | -- | 100 | 04 | 02 | YES |
| | | | | | | | | | | |

| | | IN HOTELS | | | | | | | | |
|-----------------|---|--------------------|-----------------------|-----------------------|--------------|------------|-----------|----------------------|-----|--|
| | | (PRACTICAL) | | | | | | | | |
| AEC 105 | HUMAN RESOURCE MANAGEMENT (THEORY) | COMPULSOR Y | 40 | 60 | -- | 100 | 03 | 0 3 | YES | |
| AEC 106 | TOTAL QUALITY MANAGEMENT (THEORY) | COMPULSOR Y | 40 | 60 | -- | 100 | 03 | 0 3 | YES | |
| AEE 101 -107 | SELECT FROM LIST (THEORY) | ANY ONE | -- | -- | 50 * * | 50 | 04 | 0 4 | YES | |
| | | | 22 0 | 33 0 | 50 | 600 | 28 | 2 2 | | |

*INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE THE CLASS STUDENTS OPTING FOR DSE 302 A MAY UNDERTAKE MINIMUM 08 ODC OR PART TIME / WEEKEND JOB

WITH REPUTED HOTELS / RESTAURANTS FOR MINIMUM 64 HOURS IN THE SEMESTER. STUDENTS OPTING FOR DSE 303 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIME

JOB / WITH REPUTED HOTELS FOR MINIMUM 64 HOURS IN THE SEMESTER

** ABILITY ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS

LIST OF DISCIPLINE SPECIFIC ELECTIVE COURSE (THEORY)

DSE 301 ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT (THEORY) DSE 302
FOOD & BEVERAGE OPERATIONS & MANAGEMENT (THEORY)

DSE 303 ACCOMMODATION MANAGEMENT (THEORY)

LIST OF DISCIPLINE SPECIFIC ELECTIVE COURSE (PRACTICAL)

DSE 301 A ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT (PRACTICAL) DSE 302 A
FOOD & BEVERAGE OPERATIONS & MANAGEMENT (PRACTICAL)

DSE 303 A ACCOMMODATION MANAGEMENT (PRACTICAL)

| SEM | SUBJECT CODE | SUBJECT NAME | CHOICE | MARKS | | | | HOURS | CREDITS | Interdiscip inary |
|------|-----------------|---------------------------------------|---------|-------|---------|----------|-------|--------|---------|----------------------|
| | | | | IA | EA | CA | TOTAL | | | |
| VIII | SEE 101- 107 | SELECT FROM LIST | ANY ONE | - | - | 50* * | 50 | 0 4 | 0 4 | Y E S |
| | DSE 401 I | INDUSTRY EXPOSURE & REPORT – II | ANY ONE | - | 12 0 | 80 | 200 | 5 4 | 2 1 | Y E S |
| | | | | | | | | | | |
| | | | | - | 12 0 | 80 | 250 | 5 4 | 2 5 | |

*SKILL ENHANCING ELECTIVE COURSES WILL HAVE CONTINUOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS

STUDENTS ARE REQUIRED TO UNDERTAKE 11 WEEKS OF INDUSTRIAL EXPOSURE WITH ANY REPUTED HOSPITALITY ORGANISATION

LIST OF ABILITY ENHANCING ELECTIVE COURSES

| NAME OF THE COURSE | NO OF HOURS | CREDIT POINTS | INTERDISCIPLINARY |
|---------------------------|--------------------|----------------------|--------------------------|
| CATERING SCIENCE | 4 | 4 | YES |
| DIETITICS & NUTRITION | 4 | 4 | YES |
| FOOD & BEVERAGE CONTROLS | 4 | 4 | YES |
| PRINCIPLES OF MANAGEMENT | 4 | 4 | YES |
| ORGANISATION BEHAVIOR | 4 | 4 | YES |
| HOTEL ECONOMICS | 4 | 4 | YES |
| FINANCIAL MANAGEMENT | 4 | 4 | YES |

LIST OF SKILL ENHANCING ELECTIVE COURSES

| NAME OF THE COURSE | NO OF HOURS | CREDIT POINTS | INTERDISCIPLINARY |
|---|--------------------|----------------------|--------------------------|
| FIRST AID | 4 | 4 | YES |
| HOTEL MAINTENANCE | 4 | 4 | YES |
| RETAIL MANAGEMENT | 4 | 4 | YES |
| EVENT MANAGEMENT | 4 | 4 | YES |
| ENTREPRENEURSHIP DEVELOPMENT | 4 | 4 | YES |
| FACILITY PLANNING | 4 | 4 | YES |
| SKILL ENHANCEMENT FOR MEDIA & JOURNALISM IN HOSPITALITY | 4 | 4 | YES |