

B.Sc IN HOSPITALITY AND TOURISM

PROGRAM STRUCTURE 2025-26

Semester - I

Subject Code	Subject	Category	Credits		Theory Marks		Practical Marks		Total Marks
			TH	PR	Ext.	Int.	Ext.	Int.	
757101	Food Production - I	Core DSC	2	2	30	20	0	50	100
757102	Food & Beverage Service - I	Core DSC	1	1	30	20	0	50	100
757103	Housekeeping - I	Core DSC	2	1	30	20	0	50	100
757104	Front Office - I	Core DSC	1	1	30	20	0	50	100
757105	Travel and Tourism I	Core DSC	1	-	30	20	0	-	50
757106	Introduction to Cooking Ingredients	Interdisciplinary	2	-	30	20	-	-	50
VAC106	First Aid and Emergency Care (Offline)	Multidisciplinary	-	1	-	-	-	50	50
757107	SWAYAM 1(Language / Communication Course	AECC	3	-	-	100	-	-	100
IDN 102/ VAC 105	Foundation Course in Hospitality & Tourism OR Nitishataka Purvardha	Open Elective	2	-	-	50	-	-	50
Total			14	6	180	270	0	250	700

* Notional hours to be added.

***Credits earned from MOOC, SWAYAM, and TMVMOOC will be considered in the final score of student

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Semester - II

Subject Code	Subject	Category	Credits		Theory Marks		Practical Marks		Total Marks
			TH	PR	Ext.	Int.	Ext.	Int.	
757201	Food Production - II	Core DSC	1	2	30	20	0	50	100
757202	Food & Beverage Service - II	Core DSC	2	1	30	20	0	50	100
757203	Housekeeping - II	Core DSC	1	1	30	20	0	50	100
757204	Front Office - II	Core DSC	2	1	30	20	0	50	100
757205	Travel and Tourism - II	Core DSC	1	-	30	20	0	0	50
757206	Principles of management I	Interdisciplinary	2	-	30	20	0	0	50
IKS24	IKS (Generic)	IKS	2	-	-	50	0	0	50
VAC210/ 757207	Community Engagement (Th) OR Marketing Management	Multidisciplinary	2	-	-	50	0	-	50
757208	French	AECC	2	0	30	20	0	0	50
		Total	15	5	210	240	0	200	650

- * Notional hours to be added
- * If a student wish to exit, he/ she should complete 10 credits Exit Certificate Course - minimum 6 credits for generic internship/ apprenticeship and 4 credits for generic skills (Additional Fees may be applicable)
- * Community Engagement is a paid course. Students willing to opt for it have to pay the applicable fees.

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Semester - III

Subject Code	Subject	Category	Credits		Theory Marks		Practical Marks		Total Marks
			TH	PR	Ext.	Int.	Ext.	Int.	
757301	Food Production - III	Core DSC	2	2	30	20	0	50	100
757302	Food & Beverage Service - III	Core DSC	1	1	30	20	0	50	100
757303	Housekeeping - III	Core DSC	2	1	30	20	0	50	100
757304	Front Office - III	Core DSC	1	1	30	20	0	50	100
757305	Travel and Tourism - III	Core DSC	1	-	30	20	0	0	50
757306	Development of generic skills (Pr)	Multidisciplinary	-	2	0	0	0	50	50
757307	Summer Training (6 weeks)	Skills Based	-	2	0	0	0	50	50
757308	Environmental Studies	Value Added	4	-	-	100	0	0	100
		Total	11	9	150	200	0	300	650

Notional hours to be added.

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Semester IV

Subject Code	Subject	Category	Credits		Theory Marks		Practical Marks		Total Marks
			TH	PR	Ext.	Int.	Ext.	Int.	
757401	Food Production - IV	Core DSC	1	2	30	20	0	50	100
757402	Food & Beverage Service - IV	Core DSC	2	1	30	20	0	50	100
757403	Housekeeping - IV	Core DSC	1	1	30	20	0	50	100
757404	Front Office - IV	Core DSC	2	1	30	20	0	50	100
757405	Travel and Tourism - IV	Core DSC	1	0	30	20	0	0	50
757406	Principles of Management II	Interdisciplinary	2	-	30	20	0	0	50
757407	Business Communication	AECC	2	0	0	50	0	-	50
757408/ VAC402	Decorating the interiors (E-Pathshala) Or Understanding India (Online)	Multidisciplinary	2	0	0	50	0	0	50
757409	Discipline Specific IKS	IKS	-	2	-	-	-	50	50
		Total	13	7	180	220	0	250	650

Notional hours to be added

* If a student wish to exit, he/ she should complete 10 credits Exit Certificate Course - minimum 6 credits for generic internship/ apprenticeship and 4 credits for generic skills (Additional Fees may be applicable)

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Semester - V

Subject Code	Subject	Category	Credits		Theory Marks		Practical Marks		Total Marks
			TH	PR	Ext.	Int.	Ext.	Int.	
757501	Food Production - V	Core DSC	2	2	30	20	0	50	100
757502	Food & Beverage Service - V	Core DSC	2	1	30	20	0	50	100
757503	Housekeeping - V	Core DSC	2	1	30	20	0	50	100
757504	Front Office - V	Core DSC	2	1	30	20	0	50	100
757505	Food Plating & Styling	Skill Enhancement Course	2	2	30	20	0	50	100
757506	F & B Controls	Interdisciplinary	2	-	30	20	0	0	50
757507	Yoga	Value Added	-	2	0	0	0	50	50
IDN501/ VAC504	Intellectual Property Rights OR Social Ethics and Values (Online)	Open Elective	2	-	0	50	0	0	50
Total			14	9	180	170	0	300	650

Notional hours to be added

* Intellectual Property Rights is a paid course. Students willing to opt for it have to pay the applicable fees.

Semester - VI

Subject Code	Subject	Category	Credits	Marks		Total Marks
				Ext.	Int.	
757601	Industrial Training (20 Week -Full time)	Skill Development	20	360	240	600
Total			20	360	240	600

If a student wishes to exit he/she should complete 10 credits exit certificate course for internship/apprenticeship.