

PrOgraM STruCTurE

MINIMuM PaSSIng Marks: 40% FOr EaCH SubJECt

Semester - I

Subject Code	Subjects	Teaching Scheme (Lecture Hours / Week (L))	Notional Hours/ Week (T)	Practical Hours/ Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
356101 (Core 1)	food Production - i (Th)	2	1	-	30	40	60	100	2
	food Production - i (Pr)	-	-	4	60	20	30	50	2
356102 (Core 2)	food and beverage service - i (Th)	2	1	-	30	40	60	100	2
	food and beverage service - i (Pr)	-	-	2	30	20	30	50	1
356103 (Core 3)	housekeeping - i (Th)	2	1	-	30	40	60	100	2
	housekeeping - i (Pr)	-	-	2	30	20	30	50	1
356104- (Core 4)	front Office - i (Th)	2	1	-	30	40	60	100	2
	front Office - i (Pr)	-	-	2	30	20	30	50	1
356105 (allied subject)	introduction to Travel & Tourism - i (Th)	3	1	-	45	40	60	100	3
356106 (allied subject)	food Commodities (Th)	2	1	-	30	40	60	100	2
356107 (Language)	English Japanese / sanskrit	2	1	-	30	40	60	100	2
	Total	15	7	10	375	360	540	900	20

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MINIMUM PaSSING MarkS: 40% FOr EaCH SubJECt

Semester - II

Subject Code	Subjects	Teaching Scheme (Lecture Hours / Week (L))	Notional Hours / Week (T)	Practical Hours / Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
356201 (Core 1)	Food Production - ii (Th)	2	1	-	30	40	60	100	2
	Food Production - ii (Pr)	-	-	4	60	20	30	50	2
356202 (Core 2)	Food and beverage service - ii (Th)	2	1	-	30	40	60	100	2
	Food and beverage service - ii (Pr)	-	-	2	30	20	30	50	1
356203 (Core 3)	Housekeeping - ii (Th)	2	1	-	30	40	60	100	2
	Housekeeping - ii (Pr)	-	-	2	30	20	30	50	1
356204- (Core 4)	Front Office - ii (Th)	2	1	-	30	40	60	100	2
	Front Office - ii (Pr)	-	-	2	30	20	30	50	1
356205 (allied subject)	Travel & Tourism - ii (Th)	3	1	-	45	40	60	100	3
356206 (Presentation skill)	Development of Generic skills (Pr)	-	-	4	60	20	30	50	2
356207 124517 (Language Computational skill)	French (Th) / basic Computer	2	1	-	30	40	60	100	2
	Total		13	6	14	405	340	510	850 20

