

**COURSE STRUCTURE**  
**First Year BBA Hospitality & Tourism (SEM - I)**

<b>Course Code</b>	<b>Course</b>	<b>Teaching Scheme (Lecture Hours / Week) (L)</b>	<b>Notional Hours/ week (T)</b>	<b>Practical Hours/Week (P)</b>	<b>Teaching Scheme (Hours / Semester)</b>	<b>Internal Marks</b>	<b>External Marks</b>	<b>Total</b>	<b>Credits</b>
124111	Communication Skills (Th) / English / Japanese / Sanskrit	2	1	-	30	40	60	100	2
124112	Food Production – I (Th)	2	1	-	30	40	60	100	2
	Food Production – I (Pr)	-	-	4	60	20	30	50	2
124113	Housekeeping – I (Th)	2	1	-	30	40	60	100	2
	Housekeeping – I (Pr)	-	-	2	30	20	30	50	1
124114	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
124115	Introduction to Travel & Tourism I (Th)	3	1	-	45	40	60	100	3
124116	Food Commodities (Th)	2	1	-	30	40	60	100	2
124117	Front Office – I (Th)	2	1	-	30	40	60	100	2
	Front Office – I (Pr)	-	-	2	30	20	30	50	1
	<b>Total</b>	<b>15</b>	<b>7</b>	<b>10</b>	<b>375</b>	<b>360</b>	<b>540</b>	<b>900</b>	<b>20</b>

**First Year BBA Hospitality & Tourism (SEM - II)**

<b>Course Code</b>	<b>Course</b>	<b>Teaching Scheme (Lecture Hours / Week) (L)</b>	<b>Notional Hours/ week (T)</b>	<b>Practical Hours/Week (P)</b>	<b>Teaching Scheme (Hours / Semester)</b>	<b>Internal Marks</b>	<b>External Marks</b>	<b>Total</b>	<b>Credits</b>
124211	French (Th) / Basic Computer	2	1	-	30	40	60	100	2
124212	Food Production – II (Th)	2	1	-	30	40	60	100	2
	Food Production – II (Pr)	-	-	4	60	20	30	50	2
124213	Housekeeping – II (Th)	2	1	-	30	40	60	100	2
	Housekeeping – II (Pr)	-	-	2	30	20	30	50	1
124214	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
124215	Development of Generic Skills (Pr)_	-	-	4	60	20	30	50	2
124216	Travel & Tourism II (Th)	3	1	-	45	40	60	100	3
124217	Front Office – II (Th)	2	1	-	30	40	60	100	2
	Front Office – II (Pr)	-	-	2	30	20	30	50	1
	<b>Total</b>	<b>13</b>	<b>6</b>	<b>14</b>	<b>405</b>	<b>340</b>	<b>510</b>	<b>850</b>	<b>20</b>

**Second Year BBA Hospitality & Tourism (SEM - III)**

<b>Course Code</b>	<b>Course</b>	<b>Teaching Scheme (Lecture Hours / Week) (L)</b>	<b>Notional Hours/ week (T)</b>	<b>Practical Hours/Week (P)</b>	<b>Teaching Scheme (Hours / Semester)</b>	<b>Internal Marks</b>	<b>External Marks</b>	<b>Total</b>	<b>Credits</b>
124311	Environmental Studies (Th)	2	1	-	30	40	60	100	2
124312	Food Production – III (Th)	2	1	-	30	40	60	100	2
	Food Production – III (Pr)	-	-	4	60	20	30	50	2
124313	Housekeeping – III (Th)	2	1	-	30	40	60	100	2
	Housekeeping – III (Pr)	-	-	2	30	20	30	50	1
124314	Food and Beverage Service – III (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – III (Pr)	-	-	2	30	20	30	50	1
124315	Computer Applications (Pr) / Soft Skills	-	-	4	60	20	30	50	2
124316	Tourism Operations - I (Th)	3	1	-	45	40	60	100	3
124317	Front Office – III (Th)	2	1	-	30	40	60	100	2
	Front Office – III (Pr)	-	-	2	30	20	30	50	1
	<b>Total</b>	<b>13</b>	<b>6</b>	<b>14</b>	<b>405</b>	<b>340</b>	<b>510</b>	<b>850</b>	<b>20</b>

**Second Year BBA Hospitality & Tourism (SEM - IV)**

<b>Course Code</b>	<b>Course</b>	<b>Teaching Scheme (Lecture Hours / Week) (L)</b>	<b>Notional Hours/ week (T)</b>	<b>Practical Hours/Week (P)</b>	<b>Teaching Scheme (Hours / Semester)</b>	<b>Internal Marks</b>	<b>External Marks</b>	<b>Total</b>	<b>Credits</b>
124411	Case Studies in Hotel Operations (TH) / Tally	2	1	-	30	40	60	100	2
124412	Food Production – IV (Th)	2	1	-	30	40	60	100	2
	Food Production – IV (Pr)	-	-	4	60	20	30	50	2
124413	Housekeeping – IV (Th)	2	1	-	30	40	60	100	2
	Housekeeping – IV (Pr)	-	-	2	30	20	30	50	1
124414	Food and Beverage Service – IV (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – IV (Pr)	-	-	2	30	20	30	50	1
124415	Food and Beverage Controls (Th)	2	1	-	30	40	60	100	2
124416	Tourism Operations – II (Th)	3	1	-	45	40	60	100	3
124417	Front Office – IV (Th)	2	1	-	30	40	60	100	2
	Front Office – IV (Pr)	-	-	2	30	20	30	50	1
	<b>Total</b>	<b>15</b>	<b>7</b>	<b>10</b>	<b>375</b>	<b>360</b>	<b>540</b>	<b>900</b>	<b>20</b>

**Third Year BBA Hospitality & Tourism (SEM - V)**

<b>Course Code</b>	<b>Course</b>	<b>Teaching Scheme (Lecture Hours / Week) (L)</b>	<b>Notional Hours/ week (T)</b>	<b>Practical Hours/ Week (P)</b>	<b>Teaching Scheme (Hours / Semester)</b>	<b>Internal Marks</b>	<b>External Marks</b>	<b>Total</b>	<b>Credits</b>
124511	Project Report	-	-	6	90	80	120	200	3
124512	Food Production – V (Th)	2	1	-	30	40	60	100	2
	Food Production – V (Pr)	-	-	4	60	20	30	50	2
124513	Housekeeping – V (Th)	2	1	-	30	40	60	100	2
	Housekeeping – V (Pr)	-	-	2	30	20	30	50	1
124514	Food and Beverage Service – V (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – V (Pr)	-	-	2	30	20	30	50	1
124515	Front Office –V (Th)	2	1	-	30	40	60	100	2
	Front Office –V (Pr)	-	-	2	30	20	30	50	1
	<b>Allied Course Elective (any 01)</b>								
124516	Marketing Management (Th)	2	1	-	30	40	60	100	2
124517	Hospitality Law ( Th)	2	1	-	30	40	60	100	2
	<b>Allied Course Elective (any 01)</b>								
124518	English (Advanced)	2	-	-	30	40	60	100	2
124519	Yoga	2	-	-	30	40	60	100	2
	<b>Total</b>	<b>12</b>	<b>5</b>	<b>16</b>	<b>420</b>	<b>400</b>	<b>600</b>	<b>1000</b>	<b>20</b>

**Third Year BBA Hospitality & Tourism (SEM - VI)**

**Industrial Training**

<b>Course Code</b>	<b>Course</b>	<b>Teaching Scheme (Lecture Hours / Week) (L)</b>	<b>Notional Hours/ week (T)</b>	<b>Practical Hours/Week (P)</b>	<b>Teaching Scheme (Hours / Semester)</b>	<b>Internal Marks</b>	<b>External Marks</b>	<b>Total</b>	<b>Credits</b>
124611	Industrial Training	-	-	40	800	240	360	600	20
	<b>Total</b>	-	-	<b>40</b>	<b>800</b>	<b>240</b>	<b>360</b>	<b>600</b>	<b>20</b>

**20 Weeks of Industrial Training**

**NOTE:**

- 1. The elective subjects would be graded and credited as per the norms of course structure.**
- 2. Number of credits opted per semester should not be more than 24 credits.**
- 3. All first years credits have to be cleared before admitting to third year.**
- 4. Fees for internal (backlog) credit assessment will be charged Rs.2000/- for theory and Rs.3000/- practical's.**

- **Internal evaluation scheme for theory courses**

<b>Parameters</b>	<b>Marks</b>
Assignments	10
Class Test	10
Attendance	10
Extra Curricular Activities	10
<b>Total</b>	<b>40</b>

- **Marking of Attendance for Theory Course:**

<b>Attendance in %</b>	<b>Marks</b>
75 – 79.99	06
80 – 84.99	07
85 – 89.99	08
90 – 94.99	09
95 – 100	10

- **Internal evaluation scheme for practical courses**

<b>Parameters</b>	<b>Marks</b>
Practical assessment	07
Attendance	06
Field work	07
<b>Total</b>	<b>20</b>

- **Marking of Attendance for Practical Course:**

<b>Attendance in %</b>	<b>Marks</b>
75 – 79.99	02
80 – 84.99	03
85 – 89.99	04
90 – 94.99	05
95 – 100	06

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