

PROGRAM STRUCTURE
MINIMUM PASSING MARKS: 40% FOR EACH SUBJECT
(INTERNAL AS WELL AS EXTERNAL)
(SEM - I)

Subject Code	Subjects Course	Teaching Scheme Lecture Hours Week (L)	Notional Hours/ Week (T)	Practical Hours/ Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
362301	Food Production -III (TH)	2	1	-	30	40	60	100	2
362302	Food Production - III (PR)	-	-	4	60	20	30	50	2
362303	Food and Beverage Service -III (TH)	2	1	-	30	40	60	100	2
362304	Food and Beverage Service - III (PR)	-	-	2	30	20	30	50	1
362305	Housekeeping - III (TH)	2	1	-	30	40	60	100	2
362306	Housekeeping - III (PR)	-	-	2	30	20	30	50	1
362307	Front Office - III (TH)	2	1	-	30	40	60	100	2
362308	Front Office - III (PR)	-	-	2	30	20	30	50	1
362309	Travel & Tourism III (Th)	3	1	-	45	40	60	100	2
362310	Environmental Studies (Th)	2	1	-	30	40	60	100	4
362311	Summer or Winter training for 4 to 6 weeks	-	-	4	60	20	30	50	1
	Total	13	6	14	405	340	510	850	20

PROGRAM STRUCTURE
MINIMUM PASSING MARKS: 40% FOR EACH SUBJECT
(INTERNAL AS WELL AS EXTERNAL)
(SEM - II)

Subject Code	Subjects Course	Teaching Scheme Lecture Hours Week (L)	Notional Hours/ Week (T)	Practical Hours/ Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
362401	Food Production - IV (TH)	2	1	-	30	40	60	100	2
362402	Food Production - IV (PR)	-	-	4	60	20	30	50	2
362403	Food and Beverage Service - IV (TH)	2	1	-	30	40	60	100	2
362404	Food and Beverage Service - IV (PR)	-	-	2	30	20	30	50	1
362405	Housekeeping - IV (TH)	2	1	-	30	40	60	100	2
362406	Housekeeping - IV (PR)	-	-	2	30	20	30	50	1
362407	Front Office - IV (TH)	2	1	-	30	40	60	100	2
362408	Front Office - IV (PR)	-	-	2	30	20	30	50	1
362409	Travel & Tourism IV (Th)	3	1	-	45	40	60	100	3
362410	Food and Beverage Controls (Th)	2	1	-	30	40	60	100	2
362411	Field Work Orientation / Tally	2	1	-	30	40	60	100	2
	Total	15	7	10	375	360	540	900	20