

# COURSES

3 years Full time B.Sc. Degree course in  
Hotel Management and Catering Technology

Course structure Semester wise

## SEMESTER I

Sl. No.	Course Code	Course Title	Hours / week				Credits	Course Type
			L	T*	P	S		
1	<b>Language(Anyone of the options listed below)</b>							
	19HMS101	Kannada	2	0	0	0	2	PC
	19HMS102	Hindi						
2	19HMS103	English	2	0	0	0	2	PC
3	19HMS104	French	2	0	0	0	2	PC
4	19HMS105	Fundamentals of Food Production Patisserie - I	2	1	0	0	3	FC
5	19HMS106	Fundamentals of Food and Beverage Service - I	3	0	0	0	3	FC
6	19HMS107	Fundamentals of Front office - I	3	0	0	0	3	FC
7	19HMS108	Fundamentals of Accommodation - I	3	0	0	0	3	FC
<b>Practical</b>								
8	19HMS109	Fundamentals Of Production Patisserie Practical - I	0	0	4	0	2	FC
9	19HMS110	Fundamentals Of Food And Beverage Service Practical - I	0	0	4	0	2	FC
10	19HMS111	Fundamentals Of Front Office Practical -I	0	0	2	0	1	FC
11	19HMS112	Fundamentals Of Accommodation Practical - I	0	0	2	0	1	FC
12	19HMA113	Constitution Of India & Professional Ethics	0	0	0	0	0	NC
		<b>TOTAL</b>	<b>17</b>	<b>1</b>	<b>12</b>	<b>0</b>	<b>24</b>	

\*1 hour of tutorial will be done in the regular class

### Semester II

Sl. No.	Course Code	Course Title	Hours / week				Credits	Course Type
			L	T*	P	S		
1	19HMA201	Hospitality Accounting	2	0	0	0	2	FC
2	19HMS202	Food Production Patisserie - II	3	0	0	0	3	FC
3	19HMS203	Food and Beverage Service - II	3	0	0	0	3	FC
4	19HMS204	Front office – II	3	0	0	0	3	FC
5	19HMS205	Accommodation Operations - II	3	0	0	0	3	FC
6	19HMS206	Computers in Hotels	2	0	0	0	2	FC
	Practical							
7	19HMS207	Food Production Patisserie – II	0	0	4	0	2	FC
8	19HMS208	Food and Beverage Service – II	0	0	2	0	1	FC
9	19HMS209	Front office – II	0	0	2	0	1	FC
10	19HMS210	Accommodation Operations – II	0	0	2	0	1	FC
11	19HMS211	Computers in Hotels	0	0	2	0	1	FC
12	19HMS212	Hotel Engineering & Maintenance	0	0	2	0	1	
13	19HMA213	Environmental Studies	0	0	0	0	0	NC
		<b>TOTAL</b>	<b>16</b>	<b>0</b>	<b>14</b>	<b>0</b>	<b>23</b>	

### SEMESTER III

Course Code	Course Title	Hours / week				Credits	Course Type
		L	T	P	S		
19HMS301	Industry Exposure Training – Hospitality Industry	0	0	0	54	20	PW
	<b>TOTAL</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>54</b>	<b>20</b>	

### SEMESTER IV

Sl No.	Course Code	Course Title	Hours / week				Credits	Course Type
			L	T	P	S		
1	19HMS401	Food Culture & Sustainability	3	0	0	0	3	CC
2	19HMS402	Food and Wine Studies	3	0	0	0	3	CC
3	19HMS403	Front Office Operations	3	0	0	0	3	CC
4	19HMS404	Accommodations Operations	3	0	0	0	3	CC
5	19HMS405	Food Science and Nutrition	2	0	0	0	2	CC
6	19HMS406	Research Methodology	2	0	0	0	2	CC
7	19HMA407	Project/ Research - I	0	4	0	0	1	PW
8	<b>Elective – I Any one of the below mentioned course</b>							
	19HMAE408	Revenue Management	3	0	0	0	3	EC
	19HMAE409	Event Management	3	0	0	0	3	EC
	19HMAE410	Sales and Marketing	3	0	0	0	3	EC
	19HMAE411	Equipment and Materials management	3	0	0	0	3	EC
	19HMAE412	Entrepreneurship management	3	0	0	0	3	EC
9	<b>**Elective – II Any one of the below mentioned course (Specialization - I)</b>							
	19HMSE413	Culinary Operations Practical	0	0	4	0	2	EC
	19HMSE414	Distilled Beverages Practical	0	0	4	0	2	EC
	19HMSE415	Front Office Management Practical	0	0	4	0	2	EC
	19HMSE416	Accommodation Operations Practical	0	0	4	0	2	EC
		<b>TOTAL</b>	<b>19</b>	<b>4</b>	<b>4</b>	<b>0</b>	<b>22</b>	

\*\*Prerequisite: I & II Semester FC to be completed to opt Elective II

\* 1 hour of tutorial will be done in the regular class

**SEMESTER V**

Sl. No.	Course Code	Course Title	Hours / week				Credits	Course Type
			L	T	P	S		
1	19HMS501	Advance Culinary Management- I	3	0	0	0	3	CC
2	19HMS502	Advance Food & Beverage Management - I	3	0	0	0	3	CC
3	19HMS503	Front Office Management - I	3	0	0	0	3	CC
4	19HMS504	Accommodation Management - I	3	0	0	0	3	CC
5	19HMS505	Human Resource Management	3	0	0	0	3	CC
6	19HMS506	Project/ Research - II	0	4	0	0	1	PW
7&8	<b>Elective – III any two of the below mentioned course</b>							
	19HMAE507	Food Safety and Standards Management	2	0	0	0	2	EC
	19HMAE508	Tourism Management	2	0	0	0	2	EC
	19HMAE509	Brand Management	2	0	0	0	2	EC
9	<b>Elective –IV any one of the below mentioned course (Specialization - II)</b>							
	19HMSE510	Advanced Culinary Management – I - Practical	0	0	4	0	2	CC
	19HMSE511	Advanced Food & Beverage Management – I - Practical	0	0	4	0	2	CC
	19HMSE512	Front Office Management - I	0	0	4	0	2	CC
	19HMSE513	Accommodation Management - I	0	0	4	0	2	CC
		<b>TOTAL</b>	<b>19</b>	<b>4</b>	<b>4</b>	<b>0</b>	<b>22</b>	

**SEMESTER VI**

Sl. No.	Course Code	Course Title	Hours / week				Credits	Course Type
			L	T	P	S		
1	19HMS601	Advance Culinary Management- II	3	0	0	0	3	CC
2	19HMS602	Advance Food & Beverage Management - II	3	0	0	0	3	CC
3	19HMS603	Front Office Management - II	3	0	0	0	3	CC
4	19HMS604	Accommodation Management - II	3	0	0	0	3	CC
5	19HMS605	Project/ Research - III	0	4	0	0	1	PW
6&7	<b>ELECTIVE – V any two of the below mentioned</b>							
	19HMAE606	Facilities Management	2	0	0	0	2	EC
	19HMAE607	Retail Management	2	0	0	0	2	EC
	19HMAE608	Customer Relationship Management	2	0	0	0	2	EC
8	<b>ELECTIVE – VI (Specialization - III)</b>							
	19HMSE609	Advance Culinary Operations Practical	0	0	8	0	4	CC
	19HMSE610	Food and Beverage service	0	0	8	0	4	CC
	19HMSE611	Hotel Front Office Management	0	0	8	0	4	CC
	19HMSE612	Accommodation operations and Management	0	0	8	0	4	CC
		<b>TOTAL</b>	<b>16</b>	<b>4</b>	<b>8</b>	<b>0</b>	<b>21</b>	