

BSc CATERING SCIENCE

Semester I

Semester II

Language I

Language II

Front office operation

Basic food production

Basic food and beverage service

Nutrition food science

Semester II

Language I

Language II

Accommodation operation

Basic food production

Basic food and beverage service

Health hygiene

Basic food production practical I

Accommodation practical I

Semester III

Quality food production

Beverage operations

Principles of management

Principles of accounting

Hotel maintenance

Environmental studies

Semester IV

Quantity food production

Beverage operations practical

Front office operation practical

Accommodation operation practical II

Hotel maintenance practical

Industrial exposure training

Semester V

Advanced food production

Advance beverage services

Front office management

Facility planning

Hotel law

Hotel financial management

Inter disciplinary

Semester VI

Advance food production

Research methodology

Marketing sales management

Applications of computer

Applications of computer practical

Project Work.