

# BSC – HOSPITALITY & HOTEL ADMINISTRATION

(3 Years)

I sem

1. Foundation Course in Food Production – I
2. Foundation Course in Food & Beverage Service – I
3. Foundation Course in Front Office – I
4. **Foundation Course in Accommodation Operation – I**
5. English & Communication Skills
6. Computer Basic
7. Nutrition & Fitness training

II sem

- 1 Foundation Course in Food Production – II
- 2 Foundation Course in Food & Beverage Service – II
- 3 Foundation Course in Front Office – II
- 4 Foundation Course in Accommodation Operation – II
- 5 Principles of Food Science
- 6 Hotel Accountancy- I
- 7 Hotel Engineering

III sem

- 1 Food Production Operations
- 2 Food & Beverage Operations
- 3 Front Office Operations
- 4 Accommodation Operations
- 5 Food & Beverage Controls
- 6 Hotel Accountancy- II
- 7 Food Safety & Quality

IV sem

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|------------------------------|-----------|
| 1. Hotel Industrial Training | 500 marks |
| 2. Research Project          | 200 marks |

V sem

- 1 Advance Food Production Operations – I
- 2 Advance Food & Beverage Operations – I
- 3 Front Office Administration – I
- 4 Accommodation Management – I
- 5 Financial Management
- 6 Strategic Management
- 7 Research Project

VII sem

- 1 Advance Food Production Operations – II
- 2 Advance Food & Beverage Operations – II
- 3 Front Office Administration – II
- 4 Accommodation Management – II
- 5 Star Hotel Facility Planning
- 6 Resort and homestay administration
- 7 Research Project