

SYLLABUS FOR B.SC HM&CS 2024										
SEMESTER 1										
Course Code	Subject Name	Study Type	ABQ	MID	IP	EXP	ESM	Total	Credits	
BSHM&CS-101CP	Fundamentals of Food Production - I	Theory	15	25	-	-	60	100	4	
BSHM&CS-103CP	Introduction to Food & Beverage Service	Theory	15	25	-	-	60	100	4	
BSHM&CS-105CP	Rooms Division Operations - I	Theory	15	0	-	-	60	100	4	
BSHM&CS-107CP	Communicative English	Theory	15	0	-	-	60	100	3	
BSHM&CS-109CP	Hygiene, Sanitation & HACCAP	Theory	15	25	-	-	60	100	3	
BSHM&CS-151CP	Basic Training kitchen lab - I	Practical			60	40		100	1	
BSHM&CS-153CP	Food & Beverage Service lab - I	Practical			60	40		100	1	
BSHM&CS-155CP	Accommodation Operations lab- I	Practical	-	-	60	40	-	100	1	
BSHM&CS-157CP	Front Office lab - I	Practical	-	-	60	40	-	100	1	
BSHM&CS-159CP	Communicative Skills	Practical	-	-	60	40	-	100	3	
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SEMESTER 2										
Course Code	Subject Name	Study Type	ABQ	MID	IP	EXP	ESM	Total	Credits	
BSHM&CS-102CP	Fundamentals of Food Production - II	Theory	15	25	-	-	60	100	3	
BSHM&CS-104CP	Fundamentals in Food & Beverage Operations	Theory	15	25	-	-	60	100	2	
BSHM&CS-106CP	Rooms Division Operations - II	Theory	15	25	-	-	60	100	4	
BSHM&CS-108CP	Hotel French	Theory	15	25	-	-	60	100	3	
BSHM&CS-110CP	Environmental Studies	Theory	15	25	-	-	60	100	3	
BSHM&CS-152CP	Basic Training kitchen lab - II	Practical	-	-	60	40	-	100	4	
BSHM&CS-154CP	Food & Beverage Operations lab - II	Practical	-	-	60	40	-	100	1	
BSHM&CS-156CP	Accommodation Operations lab- II	Practical	-	-	60	40	-	100	1	
BSHM&CS-158CP	Front Office lab - II	Practical	-	-	60	40	-	100	1	
BSHM&CS-160CP	Personality Development & SoftSkills	Practical	-	-	60	40	-	100	3	
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SEMESTER 3										
Subject Code	Subject Name	Study Type	ABQ	MID	IP	EXP	ESM	Total	Credits	
BSHM&CS-201CP	Indian Regional Cuisine	Theory	15	25	-	-	60	100	4	
BSHM&CS-203CP	Beverages Service	Theory	15	25	-	-	60	100	3	
BSHM&CS-205CP	Linen & Laundry Operations	Theory	15	25	-	-	60	100	3	
BSHM&CS-207CP	Front Office Operations	Theory	15	25	-	-	60	100	3	
ELECTIVE - 1 (Any Two Courses to be selected)										

BSHM&CS-209CP	Production - Anthropology of food	Theory	15	25	-	-	60	100	2	
BSHM&CS-211CP	Service- Bar Management	Theory	15	25	-	-	60	100	2	
BSHM&CS-213CP	Accommodation Operations Trends in Accommodation Operations	Theory	15	25	-	-	60	100	2	
BSHM&CS-215CP	Front Office - Front Office Administration	Theory	15	25	-	-	60	100	2	
BSHM&CS-217CP	F&B Management	Theory	15	25	-	-	60	100	2	
BSHM&CS-251CP	Quantity Training Kitchen	Practical	-	-	60	40	-	100	2	
BSHM&CS-253CP	Beverages Service	Practical	-	-	60	40	-	100	2	
BSHM&CS-219CP	Laundry Operations	Practical	-	-	60	40	-	100	2	
BSHM&CS-221CP	Front Office Operations	Practical	-	-	60	40	-	100	2	
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SEMESTER 4										
BSHM&CS-252CP	Industrial Training	InternShip	-	-	60	40	-	100	25	
SEMESTER 5										
Subject Code	Subject Name	Study Type	ABQ	MID	IP	EXP	ESM	Total	Credits	
BSHM&CS-301CP	Advanced Food Production	Theory	15	25	-	-	60	100	3	
BSHM&CS-303CP	Advanced Food & Beverage Service	Theory	15	25	-	-	60	100	3	
BSHM&CS-305CP	Interior Design & Flower Arrangement	Theory	15	25	-	-	60	100	3	
BSHM&CS-307CP	Front Office Accounting Management	Theory	15	25	-	-	60	100	3	
ELECTIVE - 2 (Intra Discipline)(Any Two Courses to be selected)										
BSHM&CS-309CP	Bread Art	Theory	15	25	-	-	60	100	3	
BSHM&CS-311CP	Cruise - line Operations & Galley Familiarization	Theory	15	25	-	-	60	100	3	
BSHM&CS-313CP	Visual Foods	Theory	15	25	-	-	60	100	3	
BSHM&CS-315CP	Hotel Accounts & Financial Management	Theory	15	25	-	-	60	100	3	
BSHM&CS-351CP	Advanced Training Kitchen	Practical	-	-	60	40	-	100	3	
BSHM&CS-353CP	Advanced Food & Beverage Services lab	Practical	-	-	60	40	-	100	3	
BSHM&CS-355CP	Interior Design & Flower Arrangement lab	Practical	-	-	60	40	-	100	1	
BSHM&CS-317CP	Front Office Accounting Management	Theory	15	25	-	-	60	100	4	
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SEMESTER 6										
Subject Code	Subject Name	Study Type	ABQ	MID	IP	EXP	ESM	Total	Credits	
BSHM&CS-302CP	Larder & Kitchen Management	Theory	15	25	-	-	60	100	3	
BSHM&CS-304CP	Food & Beverage Service Management	Theory	15	25	-	-	60	100	3	
BSHM&CS-306CP	Accommodation Operations Management	Theory	15	25	-	-	60	100	3	

BSHM&CS-308CP	Front Office Management	Theory	15	25	-	-	60	100	3
ELECTIVE - 3 (Open Elective)(Any Two Courses to be selected)									
BSHM&CS-310CP	Customer Relation ship & Retail Management	Theory	15	25	-	-	60	100	3
BSHM&CS-312CP	Human Resource Management	Theory	15	25	-	-	60	100	3
BSHM&CS-314CP	Sales & Marketing with E- Commerce & IOT	Theory	15	25	-	-	60	100	3
BSHM&CS-316CP	Six Sigma For Hospitality	Theory	15	25	-	-	60	100	3
BSHM&CS-318CP	Entrepreneurship in Culinary & Catering Industry	Theory	15	25	-	-	60	100	3
BSHM&CS-320CP	Hotel Facility Planning	Theory	15	25	-	-	60	100	3
BSHM&CS-354CP	Larder Kitchen lab	Practical	-	-	60	40	-	100	3
BSHM&CS-356CP	Banqueting & Cold Buffet lab	Practical	-	-	60	40	-	100	2
BSHM&CS-358CP	Project Report	Practical	-	-	60	40	-	100	2

25



Shauellary
Registrar