

UG Programme (B.Sc., HMCS) – Curriculum Framework
(For the Candidates admitted from 2019 – 2020 onwards)

SEM	PART	Course Code	Title of the Course	Ins. Hrs	Credits	CIA	EXT	Total	
I	Part – I	19HMHI101	LC –I-Language Course I - Hindi	6	3	25	75	100	
	Part - II	19HMH101	ELC-I-Communicative English -I	6	3	25	75	100	
	Part - III	19HM101	CC-I-Basic Food Production	5	4	25	75	100	
		19HM102	CC –II-Fundamentals of Front Office	3	3	25	75	100	
		19HM103A	AC-I- Basic Food and Beverage Service	5	4	25	75	100	
		19HM104A	AC-II-Accommodation Operation	3	3	25	75	100	
	Part - IV	19VED	Value Education and Human Rights	2	2	25	75	100	
Total Hours and Credits (Semester – I)				7	30	22	175	525	700
II	Part – III	19HM205L	CC –III- Basic Food Production Practical	6	5	40	60	100	
		19HM206L	CC –IV- Front Office Practical	6	5	40	60	100	
		19HMP	CC –V -IET Projects (6 Months)	10	7	140	60	200	
		19HM207L	AC –III- Food and Beverage Practical	6	6	40	60	100	
	Part – IV	19EVS	Environmental Studies	2	2	25	75	100	
Total Hours and Credits (Semester – II)				5	30	25	285	315	600
III	Part – I	19HMHI302	LC –II-Language Course II – Hindi	6	3	25	75	100	
	Part – II	19HMH302	ELC-II-Communicative English – II	6	3	25	75	100	
	Part – III	19HM308	CC –VI-Advanced Food Production	4	3	25	75	100	
		19HM309	CC –VII-Advanced Front Office Management	4	3	25	75	100	
		19HM310A	AC –IV-Bar and Beverage Operation	4	4	25	75	100	
		19HM311A	AC –V- Advanced Accommodation Operation	4	3	25	75	100	
		Part – IV	19XHM33	SKBC -I: Internet Web Designing	2	2	25	75	100
		19GS	Gender Studies	-	1	-	100	100	
Total Hours and Credits (Semester – III)				8	30	22	175	625	800
	Part – I	19HMHI403	LC –III - Language Course III – Hindi	6	3	25	75	100	
	Part – II	19HMH403	ELC –III -Communicative English - III	6	3	25	75	100	

IV	Part – III	19HM412L	CC –VIII- Advanced Food Production Practical-I	5	4	40	60	100	
		19HM413	CC –IX- Hotel Accounting and Costing	5	3	25	75	100	
		19HM414A	AC –VI- Accommodation Practical	4	4	40	60	100	
	Part – IV	19XHM42	SKBC – II: Web Designing Lab	2	2	40	60	100	
		19SSC	Soft Skills	-	2	-	100	100	
		19HM4N	NMEC- I- Basic Cookery	2	2	25	75	100	
Total Hours and Credits (Semester – IV)				8	30	23	220	580	800

V	Part – I	19HMH504	LC –IV -Language Course IV – Hindi	6	3	25	75	100	
	Part – II	19HMH504	ELC –IV- Communicative English - IV	6	3	25	75	100	
	Part – III	19HM515	CC –X -Hotel Law and Licensing	4	3	25	75	100	
		19HM516	CC –XI-Patisserie Theory	3	3	25	75	100	
		19HM517L	CC –XII-Patisserie Practical	4	4	40	60	100	
		19HM518	EC –I -	5	5	25	75	100	
	Part – IV	19HM5N	NMEC –II-: Basic Hindi	2	2	25	75	100	
Total Hours and Credits (Semester – V)				7	30	23	190	510	700
VI	Part – III	19HM619	CC –XIII- Advanced Food Production Practical – II	5	4	40	60	100	
		19HM620	CC –XIV -Management and Entrepreneurship	5	3	25	75	100	
		19HM621L	CC –XV-Advanced Food and Beverage Practical	5	4	40	60	100	
		19HM622	CC –XIV- Computer Application in Hotel Industry	5	3	40	60	100	
		19HM623	EC –II-	5	5	25	75	100	
		19HM624	EC –III-	5	5	25	75	100	
	Part – IV	19E1	Extension Activities	-	1	-	-	100	
Total Hours and Credits (Semester – VI)				7	30	25	195	405	700
				180	140	4200	
	Part – IV	19HMC	Comprehensive Course	-	4	-	-	100	
	Part – IV	SKBC III	SKBC – III-	-	2	..	100	100	