

B.SC CATERING SCIENCE & HOTEL MANAGEMENT PROGRAMME
SCHEME OF LEARNING AND EVALUATION
(For the students admitted in the academic year 2025 – 2026 & onwards)
Outcome Based Curriculum Framework with CBCS

Course Code	Course Title	Course Category	Course Type	Part Type	Lecture Hours	Tutorial Hours	Practical Hours	Course Credits	Max CA Marks	Max CE Marks	Total Marks
SEMESTER - I											
25LHF101	FRENCH FOR HOTEL MANAGEMENT GASTRONOMY-I	CORE	THEORY	1	6	0	0	3	25	75	100
25EU101	Communicative English-I: Interpersonal Communication	CORE	THEORY	2	6	0	0	3	25	75	100
25HMU101	ESSENTIALS OF CULINARY	CORE	THEORY	3	4	0	0	4	25	75	100
25HMU102	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE - I	CORE	THEORY	3	4	0	0	4	25	75	100
25HMU103	FOOD SAFETY AND SANITATION	CORE	THEORY	3	4	0	0	4	25	75	100
25HMU208	Practical II - (Food and Beverage Service - I) (Skill Based)	CORE	PRACTICAL	3	0	0	3	0	0	0	0
25HMU209	Practical -III - (Front Office Operations - I) (Skill Based)	CORE	PRACTICAL	3	0	0	2	0	0	0	0
SEMESTER - II											
25LHF202	French for Hotel Management - II	CORE	THEORY	1	6	0	0	3	25	75	100
25EU202	Communicative English-II: Academic Communication	CORE	THEORY	2	4	0	0	3	25	75	100
25HMU204	Indian Gastronomy	CORE	THEORY	3	4	0	0	4	25	75	100
25HMU205	Fundamentals of Food and Beverage Service -II	CORE	THEORY	3	3	0	0	3	25	75	100
25HMU206	Front Office Operations	CORE	THEORY	3	3	0	0	3	25	75	100
25HMU207	Practical I - (Indian Gastronomy) (Skill Based)	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25HMU208	Practical II - (Food and Beverage Service - I) (Skill Based)	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25HMU209	Practical -III - (Front Office Operations - I) (Skill Based)	CORE	PRACTICAL	3	0	0	2	2	40	60	100
25AEUC201	Ability Enhancement Compulsory Course-I: Values, Ethics, Health & Wellness for Human Excellence	CORE	THEORY	4	2	0	0	2	100	0	100
25PSEU201	Professional Skill Enhancement-I	CORE	THEORY	4	2	0	0	2	100	0	100
SEMESTER - III											
25LHF303A	French for Hospitality - I	CORE	THEORY	1	4	0	0	3	25	75	100
25EU303A	Communicative English-III: Developing English Language Skills through Literature	CORE	THEORY	1	4	0	0	3	25	75	100
25HMU310	International Gastronomy	CORE	THEORY	3	3	0	0	3	25	75	100
25HMU311	Advanced Food and Beverage Service -I	CORE	THEORY	3	3	0	0	3	25	75	100
25HMU312	Accommodation Operations	CORE	THEORY	3	3	0	0	3	25	75	100
25HMU313	Theory of Baking	CORE	THEORY	3	2	0	0	2	100	0	100
25HMU314	Hospitality Sales and Marketing	CORE	THEORY	3	3	0	0	3	25	75	100
25HMU315	Practical –IV (European Gastronomy Practical) (Skill Based)	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25HMU316	Practical –V(Accommodation Operation Practical) [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25AEUC302	Ability Enhancement Compulsory Course-II: Environmental Studies & Sustainable Development Goals	CORE	THEORY	4	2	0	0	2	100	0	100
SEMESTER - IV											
25LHF404A	French For Hospitality - II	CORE	THEORY	1	4	0	0	3	25	75	100
25EU404	Communicative English-IV: English for Career	CORE	THEORY	2	4	0	0	3	25	75	100
25HMU417A	Major Elective Course I: Event Management	ELECTIVE	THEORY	3	4	0	0	4	100	0	100
25HMU417B	Major Elective Course I: Human Resource Management	ELECTIVE	THEORY	3	4	0	0	4	100	0	100

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25HMU418	Advanced Food and Beverage Service -II	CORE	THEORY	3	4	0	0	4	25	75	100
25HMU419	Computers for Hospitality	CORE	THEORY	3	2	0	0	2	25	75	100
25HMU420	Practical-VI (Bakery and Confectionery) [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25HMU421	Practical-VII (Food and Beverage Service Practical -II) [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25HMU422	Practical - VIII (Computers for Hospitality Practical) [Skill Based]	CORE	PRACTICAL	3	0	0	2	2	40	60	100
25SECU401	Skill Enhancement Course-I: Information Security	CORE	THEORY	4	2	0	0	2	100	0	100
25PSEU402	Professional Skill Enhancement -II	CORE	THEORY	4	2	0	0	2	100	0	100
SEMESTER - V											
25HMU523A	Major Elective Course II: Food, Media and Culture	ELECTIVE	THEORY	3	4	0	0	4	100	0	100
25HMU523B	Major Elective Course II: Essentials of Entrepreneurship	ELECTIVE	THEORY	3	4	0	0	4	100	0	100
25HMU524	Cold Kitchen Artistry	CORE	THEORY	3	3	0	0	3	25	75	100
25HMU525	Food & Beverage Control and Management	CORE	THEORY	3	3	0	0	3	25	75	100
25HMU526	Tourism and Travel Management	CORE	THEORY	3	3	0	0	3	25	75	100
25HMU527	Facility and Revenue Management	CORE	THEORY	3	4	0	0	4	25	75	100
25HMU528	Practical -IX (International Gastronomy) [Skill based]	CORE	PRACTICAL	3	0	0	6	5	40	60	100
25HMU529	Practical -X (Food and Beverage Service Practical -III)(Skill Based)	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25HMU530	Trans Disciplinary Course	ELECTIVE	THEORY	3	2	0	0	2	100	0	100
25SECU502	Skill Enhanceme Course-II: Indian Knowledge system (Computer Based Test)	CORE	THEORY	4	0	0	0	2	0	100	100
25PCSUHMU	Professional Competency Skill	CORE	THEORY	4	2	0	0	2	100	0	100
SEMESTER - VI											
25HMU631	Industrial Exposure Training	CORE	TRAINING	3	0	0	0	5	40	60	100