

B.SC HOSPITALITY AND TOURISM 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 | | | | | | | | | | | |
| 25LAT101 | Tamil-I | ELECTIVE | THEORY | 1 | 6 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25LAH101 | Hindi-I | ELECTIVE | THEORY | 1 | 6 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25LAF101 | French-I: French Culture & Communication-I | ELECTIVE | THEORY | 1 | 5 | 1 | 0 | 3 | 25 | 75 | 100 |
| 25EU101 | Communicative English-I: Interpersonal Communication | CORE | THEORY | 2 | 6 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU101 | Principles of Culinary | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU102 | Food and Beverage Service I | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU103 | Fundamentals of Travel and Tourism | CORE | THEORY | 3 | 2 | 0 | 0 | 2 | 25 | 75 | 100 |
| 25HTU104 | Technology for Hospitality | CORE | THEORY | 3 | 2 | 0 | 0 | 2 | 25 | 75 | 100 |
| 25HTU105 | Practical -I-Technology for Hospitality (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 2 | 2 | 40 | 60 | 100 |
| 25HTU209 | Practical -II-Culinary Art (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 0 | 0 | 0 | 0 |
| 25HTU210 | Practical -III-Food and Beverage Service (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 0 | 0 | 0 | 0 |
| SEMESTER - II | | | | | | | | | | | |
| 25LAT202 | Tamil-II | ELECTIVE | THEORY | 1 | 6 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25LAH202 | Hindi-II | ELECTIVE | THEORY | 1 | 6 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25LAF202 | French-II: French Culture & Communication-II | ELECTIVE | THEORY | 1 | 5 | 1 | 0 | 3 | 25 | 75 | 100 |
| 25EU202 | Communicative English-II: Academic Communication | CORE | THEORY | 2 | 4 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU206 | Fundamental of Indian Cuisine | CORE | THEORY | 3 | 4 | 0 | 0 | 4 | 25 | 75 | 100 |
| 25HTU207 | Food and Beverage Service II | CORE | THEORY | 3 | 4 | 0 | 0 | 4 | 25 | 75 | 100 |
| 25HTU208 | Travel Agency and Tour Operations | CORE | THEORY | 3 | 4 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU209 | PRACTICAL -II-Culinary Art (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 3 | 40 | 60 | 100 |
| 25HTU210 | PRACTICAL -III-Food and Beverage Service (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 3 | 40 | 60 | 100 |
| 25AECU201 | 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 | | | | | | | | | | | |
| 25LAT303A | TAMIL - III | ELECTIVE | THEORY | 1 | 4 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25LAH303A | Hindi-III | ELECTIVE | THEORY | 1 | 4 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25LAF303A | French-III | ELECTIVE | THEORY | 1 | 4 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25EU303A | Communicative English-III: Developing English Language Skills through Literature | CORE | THEORY | 2 | 4 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU311 | International Cuisine | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU312 | Alcoholic Beverages | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU313 | Hotel Front Office | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU314 | Indian Tourism Products and Services | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU315 | Practical - IV Hotel Front Office Practical (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 2 | 2 | 40 | 60 | 100 |
| 25HTU419 | Practical - V Advanced culinary & Patisserie Practical (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 0 | 0 | 0 | 0 |

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|----------------------|---|-----------------|-------------|-----------|---------------|----------------|-----------------|----------------|--------------|--------------|-------------|
| 25HTU420 | Practical - VI Advanced Food and Beverage Service Practical I (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 0 | 0 | 0 | 0 |
| 25AECU302 | Ability Enhancement Compulsory Course-II: Environmental Studies & Sustainable Development Goals | CORE | THEORY | 4 | 2 | 0 | 0 | 2 | 100 | 0 | 100 |
| SEMESTER - IV | | | | | | | | | | | |
| 25LAT404A | TAMIL - IV | ELECTIVE | THEORY | 1 | 4 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25LAH404A | Hindi-IV | ELECTIVE | THEORY | 1 | 4 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25LAF404A | French-IV | ELECTIVE | 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 |
| 25HTU416 | The Art of Larder | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU417A | Major Elective Course– I Destination Planning & Development | CORE | THEORY | 3 | 4 | 0 | 0 | 4 | 100 | 0 | 100 |
| 25HTU417B | Major Elective Course– I Ecotourism & Sustainable Development | CORE | THEORY | 3 | 4 | 0 | 0 | 4 | 100 | 0 | 100 |
| 25HTU418 | Hotel Housekeeping | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU419 | Practical - V Advanced culinary art Practical (Skill Based) # | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 3 | 40 | 60 | 100 |
| 25HTU420 | Practical - VI Advanced Food and Beverage Service Practical I (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 3 | 40 | 60 | 100 |
| 25HTU421 | Practical - VII Hotel Housekeeping Practical (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 2 | 2 | 40 | 60 | 100 |
| 25HTU422 | Institutional Training | CORE | THEORY | 3 | 0 | 0 | 0 | 2 | 100 | 0 | 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 | | | | | | | | | | | |
| 25HTU523 | Bakery and Confectionery | CORE | THEORY | 3 | 4 | 0 | 0 | 4 | 25 | 75 | 100 |
| 25HTU524 | Bar Management | CORE | THEORY | 3 | 4 | 0 | 0 | 4 | 25 | 75 | 100 |
| 25HTU525 | Food and Beverage Management | CORE | THEORY | 3 | 4 | 0 | 0 | 4 | 25 | 75 | 100 |
| 25HTU526A | Major Elective Course–II Tourism Marketing | CORE | THEORY | 3 | 4 | 0 | 0 | 4 | 100 | 0 | 100 |
| 25HTU526B | Major Elective Course–II Tourism Entrepreneurship | CORE | THEORY | 3 | 4 | 0 | 0 | 4 | 100 | 0 | 100 |
| 25HTU527 | Principles of Management and Human Resource | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 25 | 75 | 100 |
| 25HTU528 | Facilities and Revenue Management | CORE | THEORY | 3 | 3 | 0 | 0 | 3 | 100 | 0 | 100 |
| 25HTU529 | Practical - VIII Bakery & Confectionery Practical (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 3 | 40 | 60 | 100 |
| 25HTU530 | Practical - IX Advanced Food and Beverage Service Practical II (Skill Based) | CORE | PRACTICAL | 3 | 0 | 0 | 3 | 3 | 40 | 60 | 100 |
| 25HTU531 | Industrial Training I | CORE | TRAINING | 3 | 0 | 0 | 0 | 2 | 40 | 60 | 100 |
| 25TDCHTU | 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 |
| SEMESTER - VI | | | | | | | | | | | |
| 25HTU633 | Industrial Training II | CORE | TRAINING | 3 | 0 | 0 | 0 | 5 | 40 | 60 | 100 |
| 25PCSUHTU | Professional Competency Skill - Interpersonal Skills for Hospitality Industry | CORE | THEORY | 4 | 2 | 0 | 0 | 2 | 100 | 0 | 100 |