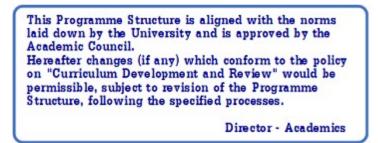
1.	OBJECTIVE	The objectives of the proposed programme are to: develop a professional understanding of the hospitality industry that will provide immediate career opportunities. To develop the right skills necessary in hospitality and allied industries so as to meet the requirements according to the industry expectations. To develop the required skills in Food & Beverage Production. To develop the required skills in Food & Beverage Service. To develop the required skills in House Keeping & Front Office operations. To develop the required skills in Sales and Marketing, General Management, Entrepreneurship, Revenue Management, develop the required skills in communication for a better career in the Hospitality Industry. To provide the basic knowledge in hygiene, food safety & nutrition in line with international standards. To enable the candidates to manage any hospitality, tourism, and other allied Industries.					
2.	DURATION (IN MONTHS)	36 (Full Time)					
3.	INTAKE	60					
4.	RESERVATION	I.Within the sanctioned intake	a) SC (In Percentage)	b) ST (In Pe	ercentage)	c) Differently abled (In Percentage)	
			15		7.5	3	
		II.Over and above the sanctioned intake	a) Kashmiri Migra (In Seats)	nts	b) International Students (In Percentage)		
			2		20		
5.	ELIGIBILITY	Passed XII (10+2) or equivalent examination from any recognized Board with a minimum of 50% marks or equivalent grade (45% Marks or equivalent grade for Scheduled Caste /Scheduled Tribes).					
6.	SELECTION PROCEDURE	Selection through the SET (General) Exams ranking, Personal Interaction (PI) process and Written Ability Test (WAT).					
7.	MEDIUM OF INSTRUCTION	English					
8.	PROGRAMME PATTERN	Semester	emester				
9.	COURSE & SPECIALIZATION	As per Annexure A					
10.	FEE		Academic Fee p.a	Institute Depos		sit Total	
	Indian Students (Amount in INR)		275000		20000	295000	
	International Students	NRI/ PIO/ OCI Category (Amount in US\$)	5400		275 5675		



1575						
in US\$)All internal courses will have 100% component as internal evaluation at the institute level. All external courses will have 40% internal component and 60% external component [University] examination.						
The assessment of the student for each examination is done, based on relative performance. Maximum Grade Point (GP) is 10 corresponding to O (outstanding). For all courses, a student is required to pass both internal and external examination separately with a minimum Grade Point of 4 corresponding to Grade P. Students securing less than 40% absolute marks in each head of passing will be declared FAIL. The University awards a degree to the student who has achieved a minimum CGPA of 4 out of maximum of 10 CGPA for the programme.						
be awarded at the erformance of all of 10 CGPA.						
etter Audit Total e/s						
21						
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21						
20						
15						
120						





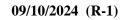
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			Annexure	A			
Catalog Course Code	Course Code	Course Title	Specialization	Credit	Continu ous Assess ment	Term End Examina tion	Total Marks
			mester : 1				
	1		Core Courses	1	1		
TH4328	0406230101	European Culinary Foundation (Theory)		3	30	45	75
TH4136	0406230102	Food and Beverage Service Operations (Theory)		3	30	45	75
TH4337	0406230103	Rooms Division Operations - Theory I		3	30	45	75
TH4327	0406230104	European Culinary Foundation (Practical)		2	20	30	50
TH4204	0406230105	Food and Beverage Service Operations - 1 (Practical)		2	20	30	50
TH4140	0406230106	Hospitality Communication Skills		2	20	30	50
TH4143	0406230107	Hospitality French		2	20	30	50
TH4335		Hospitality Today : An introduction		2	20	30	50
TH4459	0406230109	Rooms Division Operations - I (Practical)		2	20	30	50
T2883	0406230110	Core Environmental Studies		0	0	0	Non - Letter Grade Mandatory
			Total	21	210	315	525
			nester : 2				
	0406220201		Core Courses	2	20	45	75
TH4146	0406230201	Hospitality Sales and Marketing		3	30	45	75
TH4330		Indian Culinary Foundation (Theory)		3	30	45	75
TH4338		Rooms Division Operations - Theory II		3	30	45	75
TH4120		Applied Nutrition		2	20	30	50
TH4121	0406230205	Basic Bakery and Pastry Art (Practical)		2	20	30	50
TH4122	0406230206	Basic Bakery and Pastry Art (Theory)		2	20	30	50
TH4331	0406230207	Catering Operations and Management		2	20	30	50
TH4184	0406230208	Computer Fundamentals and Web Applications in Hospitality (Practical)		2	20	30	50
TH4329		Indian Culinary Basic and Bulk Cooking (Practical)		2	20	30	50



			Annexure	Α			
Catalog Course Code	Course Code	Course Title	Specialization	Credit	Continu ous Assess ment	Term End Examina tion	Total Marks
TH4339	0406230210	Rooms Division Operations - Practical II		2	20	30	50
TH4095	0406230211	Fitness for Life		0	0	0	Non - Letter Grade Mandatory
			Total	23	230	345	575
			nester : 3 Core Courses				
T4920	0406230301	Internship		20	200	300	500
			Total	20	200	300	500
			nester : 4				
			Core Courses	1	Т	[
TH4129	0406230401	Basic Hotel and Restaurant Accounting		3	30	45	75
TH4333	0406230402	Food and Beverage Service Management		3	30	45	75
TH4334	0406230403	Hospitality and Catering Law		3	30	45	75
TH4133	0406230404	Food and Beverage Service Management (Practical)		2	20	30	50
TH4124		Global Cuisine (Practical)		2	20	30	50
TH4125	0406230406	Global Cuisine (Theory)		2	20	30	50
TH4139	0406230407	Hospitality Business Communication		2	50	0	50
TH4157	0406230408	Security and Loss Prevention		2	20	30	50
TH4159	0406230409	Supervision in the Hospitality Industry		2	20	30	50
T4005	0406230410	Integrated Disaster Management		0	0	0	Non - Letter Grade Mandatory
			Total	21	240	285	525
						-	-
			nester : 5				
T4005	0400000504		Core Courses	L	50	75	405
T4905	0406230501	Summer Internship		5	50	75	125
TH4332	0406230502	Contemporary Hospitality and Service Industry Operations		3	30	45	75
TH4131	0406230503	Entrepreneurship in Service Industry		3	30	45	75





			Annexure	A			
Catalog Course Code	Course Code	Course Title	Specialization	Credit	Continu ous Assess ment	Term End Examina tion	Total Marks
TH4142	0406230504	Hospitality Facilities Management and Design		3	30	45	75
TH4145	0406230505	Hospitality Revenue Management		3	30	45	75
TH4153	0406230506	Planning and Control of Food and Beverage Operations		3	30	45	75
			Total	20	200	300	500
		Sen	nester : 6				
		Generic	Core Courses				
TH4150	0406230601	Leadership and Management in the Hospitality Industry		3	30	45	75
TH4152	0406230602	Managing Hospitality Human Resources		3	30	45	75
T4702	0406230603	Dissertation		2	20	30	50
T2225	0406230604	Research Methodology		2	20	30	50
			Total	10	100	150	250
			ve Course Group - I ny One course)				
TH4130	0406230605	Convention Service and Management		2	50	0	50
TH4132	0406230606	Event Management		2	50	0	50
TH4151	0406230607	Managerial Economics		2	50	0	50
TH4336	0406230608	Rooms Division Management (Elective)		2	50	0	50
TH4160	0406230609	Total Quality Management		2	50	0	50
		Total F	Required Credits	2	50	0	50
			re Courses Group - I Iny One course)	I			
TH4185	0406230610	Advance Bakery and Pastry Art (Practical)		3	75	0	75
T4789	0406230611	Asian Cuisine (Practical)		3	75	0	75
		Total F	Required Credits	3	75	0	75

Annexure A



Semester	Continuous Assessment	Term End Examination	Total Credits	Total Marks	
Semester 1	0	21	21	525	
Semester 2	0	23	23	575	
Semester 3	0	20	20	500	
Semester 4	2	19	21	525	
Semester 5	0	20	20	500	
Semester 6	5	10	15	375	
Total	7	113	120	3000	

