



**Symbiosis School of Culinary Arts, Pune**  
**Bachelor of Science (Hospitality Management)**  
**Programme Structure 2020-23**

|                                       |   |  |                              |  |
|---------------------------------------|---|--|------------------------------|--|
| <b>1. OBJECTIVE</b>                   | 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. |  |                              |  |
| <b>2. DURATION (IN MONTHS)</b>        | 36 (Full Time)  |  |                              |  |
| <b>3. INTAKE</b>                      | 60  |  |                              |  |
| <b>4. RESERVATION</b>                 | <b>I. Within the sanctioned intake</b>  | <b>a) SC (In Percentage)</b>           | <b>b) ST (In Percentage)</b> | <b>c) Differently abled (In Percentage)</b>      |
|                                       |   | 15                                     | 7.5                          | 3  |
|                                       | <b>II. Over and above the sanctioned intake</b>   | <b>a) Kashmiri Migrants (In Seats)</b> |                              | <b>b) International Students (In Percentage)</b> |
|                                       |   | 2                                      |                              | 15   |
| <b>5. ELIGIBILITY</b>                 | Passed XII (10+2) or equivalent examination from any recognised Board with a minimum of 50% marks or equivalent grade (45% Marks or equivalent grade for Scheduled Caste /Scheduled Tribes).  |  |                              |  |
| <b>6. SELECTION PROCEDURE</b>         | Selection through the SET (General) Exams ranking, Personal Interaction (PI) process and Written Ability Test (WAT).  |  |                              |  |
| <b>7. MEDIUM OF INSTRUCTION</b>       | English   |  |                              |  |
| <b>8. PROGRAMME PATTERN</b>           | Semester  |  |                              |  |
| <b>9. COURSE &amp; SPECIALIZATION</b> | As per Annexure A   |  |                              |  |
| <b>10. FEE</b>                        |   | <b>Academic Fee p.a</b>                | <b>Institute Deposit</b>     | <b>Total</b>                                     |
|                                       | <b>Indian Students</b>  | 275000                                 | 20000                        | 295000   |
|                                       | <b>International Students (USD equivalent to INR)</b>   | 415000                                 | 20000                        | 435000   |
| <b>11. ASSESSMENT</b>                 | 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.   |                     |                         |               |          |            |
|--|--|--|---------------------|-------------------------|---------------|----------|------------|
| 12.  | <b>STANDARD OF PASSING</b>                   | 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. |                     |                         |               |          |            |
| 13.  | <b>AWARD OF DEGREE/ DIPLOMA/ CERTIFICATE</b> | Bachelor of Science (Hospitality Management) will be awarded at the end of semester VI examination by taking into consideration the performance of all semester examinations after obtaining minimum 4.00 CGPA out of 10 CGPA.   |                     |                         |               |          |            |
| 14.  | <b>NATURE WISE DISTRIBUTION OF CREDITS</b>   |  |                     |                         |               |          |            |
| Semester   | Generic Core                                 | Generic Elective   | Specialization Core | Specialization Elective | Open Elective | Audit    | Total      |
| 1  | 16   | 0  | 0                   | 0                       | 0             | 1*       | 16         |
| 2  | 11   | 0  | 0                   | 0                       | 0             | 0        | 11         |
| 3  | 26   | 0  | 0                   | 0                       | 0             | 3*       | 26         |
| 4  | 22   | 0  | 0                   | 0                       | 0             | 0        | 22         |
| 5  | 27   | 0  | 0                   | 0                       | 0             | 0        | 27         |
| 6  | 12   | 6  | 0                   | 0                       | 0             | 0        | 18         |
| <b>Total</b>   | <b>114</b>                                   | <b>6</b>   | <b>0</b>            | <b>0</b>                | <b>0</b>      | <b>0</b> | <b>120</b> |
| <p>* Satisfactory completion of the non letter grade courses 'Integrated Disaster Management', 'Fitness for Life', , 'Core Environmental Studies' and 'Certificate in COVID-19 Care for the Community' is mandatory for the award of degree.</p> <p>The revised programme structure supersedes the previously approved programme structure dated 07/05/2021 for the programme.</p> |  |  |                     |                         |               |          |            |

This Programme Structure is aligned with the norms laid down by the University and is approved by the Academic Council. Hereafter changes (if any) which conform to the policy on "Curriculum Development and Review" would be permissible, subject to revision of the Programme Structure, following the specified processes.

Head - Academics

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**Annexure A**

| Catalog Course Code         | Course Code | Course Title  | Specialization | Credit    | Internal Marks | External Marks | Total Marks      |
|-----------------------------|-------------|---|----------------|-----------|----------------|----------------|------------------|
| <b>Semester : 1</b>         |             |   |                |           |                |                |                  |
| <b>Generic Core Courses</b> |             |   |                |           |                |                |                  |
| TH4147                      | 0406220101  | Hospitality Today: An Introduction                  |                | 3         | 55             | 20             | 75               |
| TH4138                      | 0406220102  | Front Office Operations (Theory)                    |                | 3         | 55             | 20             | 75               |
| TH4149                      | 0406220103  | Housekeeping Operations (Theory)                    |                | 3         | 55             | 20             | 75               |
| TH4146                      | 0406220104  | Hospitality Sales and Marketing                     |                | 3         | 55             | 20             | 75               |
| TH4143                      | 0406220105  | Hospitality French                                  |                | 2         | 35             | 15             | 50               |
| TH4140                      | 0406220106  | Hospitality Communication Skills                    |                | 2         | 35             | 15             | 50               |
| T2883                       | 0406220107  | Core Environmental Studies *                        |                | 0         | 0              | 0              | Non Letter Grade |
| <b>Total</b>                |             |   |                | <b>16</b> | <b>290</b>     | <b>110</b>     | <b>400</b>       |
| <b>Semester : 2</b>         |             |   |                |           |                |                |                  |
| <b>Generic Core Courses</b> |             |   |                |           |                |                |                  |
| TH4136                      | 0406220201  | Food and Beverage Service Operations (Theory)       |                | 3         | 30             | 45             | 75               |
| TH4120                      | 0406220202  | Applied Nutrition                                   |                | 2         | 20             | 30             | 50               |
| TH4127                      | 0406220203  | Indian and European Culinary Foundation (Theory)    |                | 3         | 30             | 45             | 75               |
| TH4129                      | 0406220204  | Basic Hotel and Restaurant Accounting               |                | 3         | 30             | 45             | 75               |
| <b>Total</b>                |             |   |                | <b>11</b> | <b>110</b>     | <b>165</b>     | <b>275</b>       |
| <b>Semester : 3</b>         |             |   |                |           |                |                |                  |
| <b>Generic Core Courses</b> |             |   |                |           |                |                |                  |
| TH4141                      | 0406220301  | Hospitality Computing (Practical)                   |                | 3         | 30             | 45             | 75               |
| TH4126                      | 0406220302  | Indian and European Culinary Foundation (Practical) |                | 3         | 30             | 45             | 75               |
| TH4135                      | 0406220303  | Food and Beverage Service Operations (Practical)    |                | 3         | 30             | 45             | 75               |
| TH4148                      | 0406220304  | Housekeeping Operations (Practical)                 |                | 3         | 30             | 45             | 75               |
| TH4137                      | 0406220305  | Front Office Operations (Practical)                 |                | 3         | 30             | 45             | 75               |
| TH4139                      | 0406220306  | Hospitality Business Communication                  |                | 2         | 20             | 30             | 50               |
| TH4157                      | 0406220307  | Security and Loss Prevention                        |                | 2         | 20             | 30             | 50               |



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|-----------------------------|-------------|--|----------------|-----------|----------------|----------------|------------------|
| TH4159                      | 0406220308  | Supervision in the Hospitality Industry              |                | 2         | 20             | 30             | 50               |
| TH4144                      | 0406220309  | Hospitality Law                                      |                | 2         | 20             | 30             | 50               |
| TH4142                      | 0406220310  | Hospitality Facilities Management and Design         |                | 3         | 30             | 45             | 75               |
| T4005                       | 0406220311  | Integrated Disaster Management *                     |                | 0         | 0              | 0              | Non Letter Grade |
| TH4095                      | 0406220312  | Fitness for Life *                                   |                | 0         | 0              | 0              | Non Letter Grade |
| TH4272                      | 0406220313  | Certificate in COVID-19 Care for the Community *     |                | 0         | 0              | 0              | Non Letter Grade |
| <b>Total</b>                |             |  |                | <b>26</b> | <b>260</b>     | <b>390</b>     | <b>650</b>       |
| <b>Semester : 4</b>         |             |  |                |           |                |                |                  |
| <b>Generic Core Courses</b> |             |  |                |           |                |                |                  |
| T4919                       | 0406220401  | Internship   |                | 20        | 200            | 300            | 500              |
| T4901                       | 0406220402  | Summer Internship                                    |                | 2         | 20             | 30             | 50               |
| <b>Total</b>                |             |  |                | <b>22</b> | <b>220</b>     | <b>330</b>     | <b>550</b>       |
| <b>Semester : 5</b>         |             |  |                |           |                |                |                  |
| <b>Generic Core Courses</b> |             |  |                |           |                |                |                  |
| TH4122                      | 0406220501  | Basic Bakery and Pastry Art (Theory)                 |                | 2         | 20             | 30             | 50               |
| TH4121                      | 0406220502  | Basic Bakery and Pastry Art (Practical)              |                | 2         | 20             | 30             | 50               |
| TH4125                      | 0406220503  | Global Cuisine (Theory)                              |                | 2         | 20             | 30             | 50               |
| TH4124                      | 0406220504  | Global Cuisine (Practical)                           |                | 2         | 20             | 30             | 50               |
| TH4134                      | 0406220505  | Food and Beverage Service Management (Theory)        |                | 2         | 20             | 30             | 50               |
| TH4133                      | 0406220506  | Food and Beverage Service Management (Practical)     |                | 2         | 20             | 30             | 50               |
| TH4156                      | 0406220507  | Rooms Division Management (Theory)                   |                | 3         | 30             | 45             | 75               |
| TH4155                      | 0406220508  | Rooms Division Management (Practical)                |                | 3         | 30             | 45             | 75               |
| TH4153                      | 0406220509  | Planning and Control of Food and Beverage Operations |                | 3         | 30             | 45             | 75               |
| TH4131                      | 0406220510  | Entrepreneurship in Service Industry                 |                | 3         | 30             | 45             | 75               |
| TH4145                      | 0406220511  | Hospitality Revenue Management                       |                | 3         | 30             | 45             | 75               |
| <b>Total</b>                |             |  |                | <b>27</b> | <b>270</b>     | <b>405</b>     | <b>675</b>       |



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|---------------------------------------|-------------|---|----------------|-----------|----------------|----------------|-------------|
| <b>Semester : 6</b>                   |             |   |                |           |                |                |             |
| <b>Generic Core Courses</b>           |             |   |                |           |                |                |             |
| TH4150                                | 0406220601  | Leadership and Management in the Hospitality Industry |                | 3         | 30             | 45             | 75          |
| TH4158                                | 0406220602  | Statistics and Research Methodology                   |                | 4         | 40             | 60             | 100         |
| TH4152                                | 0406220603  | Managing Hospitality Human Resources                  |                | 3         | 30             | 45             | 75          |
| T4701                                 | 0406220604  | Dissertation  |                | 2         | 20             | 30             | 50          |
| <b>Total</b>                          |             |   |                | <b>12</b> | <b>120</b>     | <b>180</b>     | <b>300</b>  |
| <b>Generic Elective Courses Group</b> |             |   |                |           |                |                |             |
| T5097                                 | 0406220605  | Event Management                                      |                | 2         | 50             | 0              | 50          |
| TH4154                                | 0406220606  | Resort Management                                     |                | 2         | 50             | 0              | 50          |
| TH4130                                | 0406220607  | Convention Service and Management                     |                | 2         | 50             | 0              | 50          |
| TH4160                                | 0406220608  | Total Quality Management                              |                | 2         | 50             | 0              | 50          |
| TH4151                                | 0406220609  | Managerial Economics                                  |                | 2         | 50             | 0              | 50          |
| TH4119                                | 0406220610  | Advanced Bakery and Pastry (Practical)                |                | 2         | 50             | 0              | 50          |
| TH4123                                | 0406220611  | Contemporary Cuisine (Practical)                      |                | 2         | 50             | 0              | 50          |
| <b>Total Required Credits</b>         |             |   |                | <b>6</b>  | <b>150</b>     | <b>0</b>       | <b>150</b>  |



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| Semester     | Internal Credits | External Credits | Total Credits | Total Marks |
|--------------|------------------|------------------|---------------|-------------|
| Semester 1   | 0                | 16               | 16            | 400         |
| Semester 2   | 0                | 11               | 11            | 275         |
| Semester 3   | 0                | 26               | 26            | 650         |
| Semester 4   | 0                | 22               | 22            | 550         |
| Semester 5   | 0                | 27               | 27            | 675         |
| Semester 6   | 6                | 12               | 18            | 450         |
| <b>Total</b> | <b>6</b>         | <b>114</b>       | <b>120</b>    | <b>3000</b> |