Symbiosis School of Culinary Arts, Pune
Bachelor of Science (Hospitality Management)
Programme Structure 2021-24

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 Percentage)**	**c) Differently abled (In Percentage)**
			15	7.5	3

		II. Over and above the sanctioned intake	**a) Kashmiri Migrants (In Seats)**	**b) International Students (In Percentage)**	
			2	15	

5.	ELIGIBILITY	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).
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
9.	COURSE & SPECIALIZATION	As per Annexure A

10.	FEE		Academic Fee p.a	Institute Deposit	Total
		Indian Students	275000	20000	295000
		International Students (USD equivalent to INR)	415000	20000	435000

11.	ASSESSMENT	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.	**STANDARD OF PASSING**	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.	**AWARD OF DEGREE/ DIPLOMA/ CERTIFICATE**	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.	**NATURE WISE DISTRIBUTION OF CREDITS**	

Semester	Generic Core	Generic Elective	Specialization Core	Specialization Elective	Open Elective	Audit	Total
1	22	0	0	0	0	1*	22
2	20	0	0	0	0	1*	20
3	20	0	0	0	0	0	20
4	18	0	0	0	0	1*	18
5	22	0	0	0	0	0	22
6	12	6	0	0	0	0	18
Total	**114**	**6**	**0**	**0**	**0**	**0**	**120**

* Satisfactory completion of the non letter grade courses 'Integrated Disaster Management' and 'Fitness for Life' and 'Core Environmental Studies' is mandatory for the award of degree.

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
— Semester : 1							
— Generic Core Courses							
TH4138	0406220101	Front Office Operations (Theory)		3	30	45	75
TH4137	0406220102	Front Office Operations (Practical)		3	30	45	75
TH4149	0406220103	Housekeeping Operations (Theory)		3	30	45	75
TH4148	0406220104	Housekeeping Operations (Practical)		3	30	45	75
TH4147	0406220105	Hospitality Today: An Introduction		3	30	45	75
TH4146	0406220106	Hospitality Sales and Marketing		3	30	45	75
TH4143	0406220107	Hospitality French		2	20	30	50
TH4140	0406220108	Hospitality Communication Skills		2	20	30	50
T2883	0406220109	Core Environmental Studies *		0	0	0	Non Letter Grade
		Total		**22**	**220**	**330**	**550**
— Semester : 2							
— Generic Core Courses							
TH4127	0406220201	Indian and European Culinary Foundation (Theory)		3	30	45	75
TH4126	0406220202	Indian and European Culinary Foundation (Practical)		3	30	45	75
TH4136	0406220203	Food and Beverage Service Operations (Theory)		3	30	45	75
TH4135	0406220204	Food and Beverage Service Operations (Practical)		3	30	45	75
TH4141	0406220205	Hospitality Computing (Practical)		3	30	45	75
TH4129	0406220206	Basic Hotel and Restaurant Accounting		3	30	45	75
TH4120	0406220207	Applied Nutrition		2	20	30	50
TH4095	0406220208	Fitness for Life *		0	0	0	Non Letter Grade
		Total		**20**	**200**	**300**	**500**
— Semester : 3							
— Generic Core Courses							
T4919	0406220301	Internship		20	200	300	500
		Total		**20**	**200**	**300**	**500**
— Semester : 4							
— Generic Core Courses							

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Annexure A

Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
TH4122	0406220401	Basic Bakery and Pastry Art (Theory)		2	20	30	50
TH4121	0406220402	Basic Bakery and Pastry Art (Practical)		2	20	30	50
TH4125	0406220403	Global Cuisine (Theory)		2	20	30	50
TH4124	0406220404	Global Cuisine (Practical)		2	20	30	50
TH4134	0406220405	Food and Beverage Service Management (Theory)		2	20	30	50
TH4133	0406220406	Food and Beverage Service Management (Practical)		2	20	30	50
TH4157	0406220407	Security and Loss Prevention		2	20	30	50
TH4139	0406220408	Hospitality Business Communication		2	20	30	50
TH4159	0406220409	Supervision in the Hospitality Industry		2	20	30	50
T4005	0406220410	Integrated Disaster Management *		0	0	0	Non Letter Grade
		Total		**18**	**180**	**270**	**450**
		Semester : 5					
		Generic Core Courses					
TH4156	0406220501	Rooms Division Management (Theory)		3	30	45	75
TH4155	0406220502	Rooms Division Management (Practical)		3	30	45	75
TH4153	0406220503	Planning and Control of Food and Beverage Operations		3	30	45	75
TH4145	0406220504	Hospitality Revenue Management		3	30	45	75
TH4142	0406220505	Hospitality Facilities Management and Design		3	30	45	75
TH4131	0406220506	Entrepreneurship in Service Industry		3	30	45	75
T4901	0406220507	Summer Internship		2	20	30	50
TH4144	0406220508	Hospitality Law		2	20	30	50
		Total		**22**	**220**	**330**	**550**
		Semester : 6					
		Generic Core Courses					
T4701	0406220601	Dissertation		2	20	30	50
TH4158	0406220602	Statistics and Research Methodology		4	40	60	100
TH4150	0406220603	Leadership and Management in the Hospitality Industry		3	30	45	75

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Annexure A

Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
TH4152	0406220604	Managing Hospitality Human Resources		3	30	45	75
		Total		12	120	180	300
		Generic Elective Courses Group					
TH4132	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
TH4151	0406220608	Managerial Economics		2	50	0	50
TH4160	0406220609	Total Quality Management		2	50	0	50
		Total Required Credits		4	100	0	100
		Generic Elective Courses Group-II					
TH4119	0406220610	Advanced Bakery and Pastry (Practical)		2	50	0	50
TH4123	0406220611	Contemporary Cuisine (Practical)		2	50	0	50
		Total Required Credits		2	50	0	50

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Semester	Internal Credits	External Credits	Total Credits	Total Marks
Semester 1	0	22	22	550
Semester 2	0	20	20	500
Semester 3	0	20	20	500
Semester 4	0	18	18	450
Semester 5	0	22	22	550
Semester 6	6	12	18	450
Total	**6**	**114**	**120**	**3000**