

PROGRAM CODE – 514
COURSE STRUCTURE
BBA IN HOTEL AND TOURISM OPERATIONS (SEM - I)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
514111	Introduction to Food and Beverages (Th)	2	1	-	30	20	30	50	2
	Introduction to Food and Beverages (Pr)	-	-	4	60	20	30	50	2
514112	Introduction to Rooms Division (Th)	2	1	-	30	20	30	50	2
	Introduction to Rooms Division (Pr)	-	-	4	60	20	30	50	2
514113	Introduction to Tourism	2 (Project)	-	-	30	20	30	50	2
	Introduction to Tourism	-	-	4 (Field Work)	60	20	30	50	2
514114	Development of Generic Skills	-	-	4	60	20	30	50	2
514115	French	2	1	-	30	20	30	50	2
	Total	08	03	16	360	160	240	400	16

BBA IN HOTEL AND TOURISM OPERATIONS (SEM - II)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Notional Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
514211	Fundamentals of Food Production (Th)	2	1	-	30	20	30	50	2
	Fundamentals of Food Production (Pr)	-	-	4	60	20	30	50	2
514212	Fundamentals of Food and Beverage Service (Th)	2	1	-	30	20	30	50	2
	Fundamentals of Food and Beverage Service (Pr)	-	-	2	30	20	30	50	1
514213	Fundamentals of Front Office (Th)	2	1	-	30	20	30	50	2
	Fundamentals of Front Office (Pr)	-	-	2	30	20	30	50	1
514214	Fundamentals of House Keeping (Th)	2	1	-	30	20	30	50	2
	Fundamentals of House Keeping (Pr)	-	-	2	30	20	30	50	1
514215	Essentials of Tourism	2	1	-	30	20	30	50	2
514216	Hospitality Communication	-	1	2	30	20	30	50	1
Total		10	06	12	330	200	300	500	16

BBA IN HOTEL OPERATIONS (SEM - III)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
HO - 514311	Training (60 Days)	-	-	24	192	40	60	100	12
HO - 514312	Environmental Studies	4	1	-	60	40	60	100	4
HO - 514313	Research Methodology	1	-	-	15	20	30	50	1
HO - 514314	Marketing / Human Resource Management	2	1	-	30	40	60	100	2
	Total	07	02	24	297	140	210	350	19

BBA IN HOTEL OPERATIONS (SEM - IV)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Notional Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
HO - 514411	Food Production – I (Th)	3	1	-	45	40	60	100	3
	Food Production – I (Pr)	-	-	4	60	20	30	50	2
HO - 514412	Food and Beverage Service – I (Th)	3	1	-	45	40	60	100	3
	Food and Beverage Service – I (Pr)	-	-	2	30	20	30	50	1
HO - 514413	Housekeeping – I (Th)	3	1	-	45	40	60	100	3
	Housekeeping – I (Pr)	-	-	2	30	20	30	50	1
HO - 514414	Front Office – I (Th)	3	1	-	45	40	60	100	3
	Front Office – I (Pr)	-	-	2	30	20	30	50	1
HO - 514415	Project Work	2	1	-	30	20	30	50	2
Total		14	05	10	360	260	390	650	19

BBA IN HOTEL OPERATIONS (SEM - V)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/ Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
HO – 514511	Food Production – II (Th)	3	1	-	45	40	60	100	3
	Food Production – II (Pr)	-	-	4	60	20	30	50	2
HO - 514512	Food and Beverage Service – II (Th)	3	1	-	45	40	60	100	3
	Food and Beverage Service – II (Pr)	-	-	2	30	20	30	50	1
HO - 514513	Housekeeping – II (Th)	3	1	-	45	40	60	100	3
	Housekeeping – II (Pr)	-	-	2	30	20	30	50	1
HO - 514514	Front Office – II (Th)	3	1	-	45	40	60	100	3
	Front Office – II (Pr)	-	-	2	30	20	30	50	1
HO - 514515	Yoga (Pr) / SWAYAM Courses	-	-	2	30	20	30	50	1
HO - 514516	Research Project	-	-	8	120	40	60	100	4
	Total	12	04	20	480	300	450	750	22

BBA IN HOTEL OPERATIONS (SEM - VI)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
HO - 514611	Industrial Training 20 Weeks	-	-	40	800	240	360	600	20
	Total	-	-	40	800	240	360	600	20

NOTE:

1. The elective subjects would be graded and credited as per the norms of course structure.
2. Number of credits opted per semester should not be more than 24 credits.
3. All first years credits have to be cleared before admitting to third year.
4. Fees for internal (backlog) credit assessment will be charged Rs.2000/- for theory and Rs.3000/- practical's.

- **Internal evaluation scheme for theory courses**

Parameters	Marks
Assignments	10
Class Test	10
Attendance	10
Extra Curricular Activities	10
Total	40

- **Marking of Attendance for Theory Course:**

Attendance in %	Marks
75 – 79.99	06
80 – 84.99	07
85 – 89.99	08
90 – 94.99	09
95 – 100	10

- **Internal evaluation scheme for practical courses**

Parameters	Marks
Practical assessment	07
Attendance	06
Field work	07
Total	20

- **Marking of Attendance for Practical Course:**

Attendance in %	Marks
75 – 79.99	02
80 – 84.99	03
85 – 89.99	04
90 – 94.99	05
95 – 100	06