

Bachelor of Hotel Management & Catering Technology
4 Years (Honours/Honours with Research)]

Department of Hotel Management

Faculty of Hotel Management & Catering Technology

Parul University

Teaching and Examination Scheme for Batch 2023-24

(**NOTE:** A credit is a unit by which the coursework is measured. It determines the number of hours of instruction required per week over the duration of a semester (Minimum 15 weeks/90days)

1. 1 Theory Credit = 15 hours of academic activity engagement in a semester
2. 1 Credit of (Practical/Internship/workshop-based activity/ Self-Learning-Online/Offline) = 30 Hours of engagement in a semester
3. 1 Credit of Experiential learning (Field Visit/ Industry Visit)/ Assignments = 40-45 hours of engagement in a semester.
4. Research Project/Dissertation: Entire Seventh & Eighth Semesters (12 Credits)

T = Theory, P = Practical, CE = Continuous Evaluation

Semester 1

[illegible]

Semester 2

[illegible]

Semester 3

				Teaching Scheme (Hours / Week)			Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
NCrF Credit Level	Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int.+Ext.	Int.+Ext.	
		Major (Discipline Specific Course)												
5.0	21010103DS01	Foundation in Food & Beverage Production II (THEORY)	2	2	-	-	20	-	20	60	-	40	-	100
	21010103DS02	Foundation in Food & Beverage Production II (PRACTICAL)	2	-	4	-	-	20	-	-	30	-	25	50
	21010103DS03	Foundation in Food & Beverage Service II (THEORY)	3	3	-	-	20	-	20	60	-	40	-	100
	21010103DS04	Foundation in Food & Beverage Service II(PRACTICAL)	1	-	2	-		20	-	-	30	-	25	50
	21010103DS05	Front Office Operations (THEORY)	3	3	-	-	20	-	20	60		40	-	100
	21010103DS06	Front Office Operations (PRACTICAL)	1	-	2	-		20	-	-	30	-	25	50
		University Electives -3 (Select any one)												
	06010103UE02	Cyber Security, Tools, Techniques and Counter Measures	4	4	-	-	20	-	20	60	-	40	-	100
	16010103UE01	Income Tax Return & E-Filing		4	-	-	20	-	20	60	-	40	-	100
	17010103UE02	Understanding Gender and Law		4	-	-	20	-	20	60	-	40	-	100
		Skill Enhancement Course -3												
	03010503SE01	Artificial Intelligence -AI	2	2	-	-	-	-	40	60	-	40	-	100
		Value Added Course-3												
00019303VA01	IPDC including History and Culture of India and IKS-2	2	2	-	-	-	-	100	-	-	40	-	100	
	Ability Enhancement Course -3/ Modern European Language-1 (Select any one)													

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Semester 4

[illegible]

Semester 5

				Teaching Scheme (Hours / Week)			Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
NCrF Credit Level	Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int.+Ext.	Int.+Ext.	
5.5		Major (Discipline Specific Course)												
	21010105DS01	Food Production Functions-II (THEORY)	2	2	-	-	20	-	20	60	-	40	-	100
	21010105DS02	Food Production Functions-II (PRACTICAL)	2	-	4	-	-	20	-	-	30	-	25	50
	21010105DS03	Food & Beverage Service Functions-II (THEORY)	3	3	-	-	20	-	20	60	-	40	-	100
	21010105DS04	Food & Beverage Service Functions-II (PRACTICAL)	1	-	2	-	-	20	-	-	30	-	25	50
	21010105DS05	Accommodation Functions in Hotels-II (THEORY)	3	3	-	-	20	-	20	60	-	40	-	100
	21010105DS06	Accommodation Functions in Hotels-II (PRACTICAL)	1	-	2	-	-	20	-	-	30	-	25	50
	21010105DS07	Human Resources Management	4	4	-	-	20	-	20	60	-	40	-	100
	21010105DS08	Business communication (THEORY)	2	2	-	-	20	-	20	60	-	40	-	100
	21010105DS09	Business communication (PRACTICAL)	2	-	2	-	-	20	-	-	30	-	25	50
		Skill Enhancement Course -4												
	21010404SE01	Leadership & Personality Development	2	2	-	-	20	-	20	60	-	40	-	100
		Skill Enhancement Course -5 (Select anyone)												
	06010105SE01	Digital Literacy	2	2	-	-	20	-	20	60	-	40	-	100
	06010105SE02	Finance for everyone		2	-	-	20	-	20	60	-	40	-	100

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Semester 6

				Teaching Scheme (Hours / Week)			Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
NCrF Credit Level	Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int.+Ext.	Int.+Ext.	
5.5		Major (Discipline Specific Course)												
	21010106DS01	Advanced Food & Beverage Production (THEORY)	2	2	-	-	20		20	60	-	40	-	100
	21010106DS02	Advanced Food & Beverage Production (PRACTICAL)	2	-	4	-	-	20	-	-	30	-	25	50
	21010106DS03	Advanced Food & Beverage Service & Control (THEORY)	3	3	-	-	20	-	20	60	-	40	-	100
	21010106DS04	Advanced Food & Beverage Service & Control (PRACTICAL)	1	-	2	-	-	20	-	-	30	-	25	50
	21010106DS05	Accommodation Management (THEORY)	3	3	-	-	20	-	20	60	-	40	-	100
	21010106DS06	Accommodation Management (PRACTICAL)	1	-	2	-	20	-	-	30	-	-	25	50
	21010106DS07	Sales & Marketing management	4	4	-	-	20	-	20	60	-	40	-	100
	21010106DS08	Basics of Management	4	4	-	-	20	-	20	60	-	40	-	100
		Ability Enhancement Course -5												
	00019306AE01	Professional Ethics & Communication	2	-	-	-	-	-	100	-	-	40	-	100
		Value Added Course-4/ Physical Education (Select anyone)												
	19010204VA01	Positive Mental Health	2	2	-	-	20	-	20	60	-	40	-	100
	00019404VA01	Physical Education: Yoga		1	2	-	20	20	20	60	30	40	20	150
	00019404VA02	Physical Education: Sports		1	2	-	20	20	20	60	30	40	20	150

	00019404VA03	Physical Education: NCC		1	2	-	20	20	20	60	30	40	20	150
		Total	24											

Internship Guidelines: 30 days (120 Hrs.)

Semester 7

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Research Project Guidelines:

Advanced – level disciplinary/interdisciplinary courses related to topic selection and research methodology and initial stage of research will be conducted like: determining the definition of the information needed, determining the methods of collection of qualitative and quantitative data, conducting secondary data analysis etc.

On-the-Job Training Guidelines: 45 days (180 Hrs.)

Semester 8

				Teaching Scheme (Hours / Week)			Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
NCrF Credit Level	Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int.+Ext.	Int.+Ext.	
6.0	21010108IN01	On Job Training (OJT) - in Major Specific (for Honours Degree)	20	-	40	-		100			200	-	150	300
		OR												
	21010108DS01	Research Tools- (Theory)	4	3	2	-	20	20	20	60	30	40	25	150
	21010108DS02	Data Analysis- (Theory)	4	3	2	-	20	20	20	60	30	40	25	150
	21010108RP01	Literature Review – (Theory)	4	3	2	-	20	20	20	60	30	40	25	150
	21010108RP02	Research Project in Major Specific course (For Honours with Research degree) Research Project	8	-	16	-		100	-	-	200	-	150	300
		Total	20											

Total Credit of the Programme	176													
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Research Project Guidelines:

The final semester will be devoted to seminar presentation, preparation and submission of research project report/dissertation. The project work/dissertation will be on a topic in the disciplinary programme of study or an interdisciplinary topic.

On-the-Job Training Guidelines: 45 days (180 Hrs.)

Note: Course Curriculum from 4th Semester up to 8th semester may undergo revision. Any revision to this effect will be uploaded on the University Website. Students are requested to visit the University Website for any updates related to the revision in the course curriculum or shall contact Dean/HoI/Hod for the same.