

Scheme of BSC (HOSPITALITY AND HOTEL ADMINISTRATION)

BSc Hospitality & Hotel Administration (HHA) First Semester									
S.no	Course Category	Course Code	Course Title	Teaching Load		Credit	Examination Marks		
				L	P		Internal	External	Total Marks
1	Core	HHA 101	Food Production Foundation -I	3	-	3	40	60	100
2	Core	HHA 103	Food & Beverage Service Foundation -I	3	-	3	40	60	100
3	Core	HHA 105	Accommodation & Front Office Operations Foundations -I	3	-	3	40	60	100
4	Core	HHA 101 Pr	Food Production Foundation –I Pr	-	4	2	60	40	100
5	Core	HHA 103 Pr	Food & Beverage Service Foundation –I Pr	-	2	1	60	40	100
6	Core	HHA 105 Pr	Accommodation & Front Office Operations Foundations –I Pr	-	2	1	60	40	100
7	Ability Enhancement Course –I	ES-101	Environmental Science	3	-	3	40	60	100
8	General	BHUM 013 Or BHUM 117	Hindi (Only for Indian Students) Or Essence of India Traditional Knowledge (Only for International Students)	3	-	3	40	60	100
9	Activity	IE 01	Industrial Exposure	-	-	3	50	-	50
Total				15	08	22	2	420	850
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				10					

BSc Hospitality & Hotel Administration (HHA) Second Semester									
S.no	Course Category	Course Code	Course Title	Teaching Load		Credit	Examinational Marks		
				L	P		Internal	External	Total Marks
1	Core	HHA 102	Food Production Foundation -II	3	-	3	40	60	100
2	Core	HHA 104	Food & Beverage Service Foundation -II	3	-	3	40	60	100
3	Core	HHA 106	Accommodation & Front Office Operations Foundations -II	3	-	3	40	60	100
4	Core	HHA 102 Pr	Food Production Foundation –II Pr	-	4	2	60	40	100
5	Core	HHA 104 Pr	Food & Beverage Service Foundation –II Pr	-	2	1	60	40	100
6	Core	HHA 106 Pr	Accommodation & Front Office Operations Foundations –II Pr	-	2	1	60	40	100
7	Ability Enhancement Course –II	HHA 108	Applications of Computers in H&T	3	-	3	40	60	100
8	Ability Enhancement Course –II	HHA 108 Pr	Applications of Computers in H&T	-	2	1	60	40	100
9	General	BHUM-021	English	3	-	3	40	60	100
10	Activity	IE 02	Industrial Exposure	-	-	2	50	-	50
Total				15	10	22	490	460	950
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				08					
Summer Internship*				06 weeks					

***Optional**

Exit Option with certificate in Hospitality & Hotel Administration (with the completion of courses equal to 43 Credits).

Students opting to quit after 1 Year with a Certificate in Hospitality & Hotel Administration must undergo summer Internship for 6 weeks and submit the certificate of the same so as to be eligible for the award of Certificate in Hospitality & Hotel Administration.

BSc HHA 3rd Semester

S.no	Course Category	Course Code	Course Title	Evaluation Criteria	Teaching Load	Credits	Examinational Marks		
					P		Internal	External	Total Marks
1	Discipline Specific Core	HHA 201	Industrial Training	Training Log Book/ Training Report	6 Months	10	100	-	100
2	Discipline Specific Core	HHA 203	Industrial Training	Presentation		4	100	-	100
3	Discipline Specific Core	HHA 205	Industrial Training	Viva - Voce		8	-	100	100
				Total	6 Months	22	200	100	300

**BSc Hospitality & Hotel Administration (HHA)
Fourth Semester**

S.no	Course Category	Course Code	Course Title	Teaching Load		Credits	Examinational Marks		
				L	P		Internal	External	Marks
1	Discipline Specific Elective	HHA 202*	Elective I	3	-	3	40	60	100
		HHA 202 Pr*	Elective I Pr.	-	4	2	60	40	100
2	Discipline Specific Elective	HHA 204	Elective II	3	-	3	40	60	100
3	Interdisciplinary	HHA 206	Accounting Skills for Hospitality	3	-	3	40	60	100
4	General	HSMC-051	Human Values & Ethics	3	-	3	40	60	100
5	Interdisciplinary	BHUM-003	Entrepreneurship Development & Management	4	-	4	40	60	100
6	Generic Elective	HM- GE4	Anyone from the Pool of Generic Electives	3	-	3	40	60	100
7	Activity	NSS-001/NCC-001/ CUL-001/ SPO-001/ HLY-001	NCC/ NSS/ Cultural/ Sports/ Health and Yoga	-	2	1	100	-	100
Total				19	06	22	400	400	800
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				10					

1. Student can choose any one of the following electives for HHA 202 (Th & Pr) HHA 204

Note: *Student has to choose the same subject for theory and practical & the same combination will be continued in the next semester

Elective – I (Theory & Practical)

- i) HHA-202 (a) Introduction to Indian Cookery
- ii) HHA-202 (b) Food & Beverage Service Management -I
- iii) HHA-202 (c) Accommodation Management-I

2. Student can choose any one of the following electives for HHA 204

Elective II

- i) Bakery Management
- ii) Hotel Engineering
- iii) Kitchen Management
- iv) Basics of Tourism

3. Generic Elective

- i) Fundamentals of Management
- ii) Disaster Management
- iii) Organic Foods and Farming
- iv) Principles of Baking

Note: Student Can Replace the subject of Generic Elective Pool from the MOOC Courses (SWAYAM) with the same credits of the replaced Subject.

Exit Option with Diploma in Hospitality & Hotel Administration (with the completion of courses equal to 88 Credits) Summer Internship for 6 weeks is compulsory for all the students and six credits for the same will be evaluated in 5th semester. Students opting to quit after 2 Years with a Diploma in Hospitality & Hotel Administration must undergo summer Internship for 6 weeks and submit the certificate of the same so as to be eligible for the award of Diploma in Hospitality & Hotel Administration. Students opting for an award of BSc Degree in Hospitality & Hotel Administration must continue with theory and practical classes in the 5th Semester.

BSc HHA 5th Semester

S.no	Course Category	Course Code	Course Title	Teaching Load		Credits	Examinational Marks		
				L	P		Internal	External	Total Marks
1	Discipline Specific Elective	HHA 301*	Elective I	4	-	4	40	60	100
		HHA 301 Pr*	Elective I Pr	-	4	2	60	40	100
2	Discipline Specific Elective	HHA 303	Elective II	4	-	4	40	60	100
4	SEC	HHA 305 Pr	Media & Journalism in Hospitality Pr	-	2	1	60	40	100
5	SEC	HHA 307	Interior decoration in Housekeeping	2	-	2	40	60	100
6	General	HHA 309	Advance Communication Skills	3	-	3	40	60	100
7	General	MAN-001	Indian Constitutions	3	-	3	40	60	100
8	Generic Elective	HM- GE5	Anyone from the Pool of Generic Electives i) HACCP & Food Safety ii) Food Additives & Adulteration iii) Commodities	3	-	3	40	60	100
Total				19	06	22	360	440	800
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				08					

1. Student can choose any one of the following electives for HHA 301 (Th & Pr) HHA 303

Note: *The subject choice will be continued from the previous semester and student has to choose the same subject for theory and practical.

Elective – I (Theory & Practical)

HHA 301 (a) Regional Cuisines of India

HHA 301 (b) Food & Beverage Service Management -II

HHA 301 (c) Accommodation Management-II

2. Student can choose any one of the following electives for HHA 303

Elective II

i) F&B Management & Controls

ii) Facility Planning in Hotels

iii) Larder

iv) Hotel Safety & Security

iv) Basics of Tourism

BSc HHA 6th Semester

S.no	Course Category	Course Code	Course Title	Evaluation Criteria	Teaching Load	Credits	Examinational Marks		
					P		Internal	External	Total Marks
1	Discipline Specific Core	HHA 302	Industrial Training	Training Log Book/ Training Report	6 Months	10	100	-	100
2	Discipline Specific Core	HHA 304	Industrial Training	Presentation		4	100	-	100
3	Discipline Specific Core	HHA 306	Industrial Training	Viva - Voce		8	-	100	100
				Total	6 Months	22	200	100	300

Exit Option with BSc Degree in Hospitality & Hotel Administration (With the completion of courses equal to 132Credits)

Students opting for an award of BSc Degree (with Research) in Hospitality & Hotel Administration must continue with theory and practical classes in 7th & 8th Semester

**BSc Hospitality & Hotel Administration (HHA)
Seventh Semester**

Sr. No.	Course Category	Course Code	Course Title	Teaching Load			Credits	Examination Marks			
				L	T	P		Internal	Theory	Practical	Total
1.	Generic	MP-01	Research Methodology	4	-	-	4.0	40	60	-	100
2.	Generic	MP-06	Research Publication & Ethics	4	-	-	4.0	40	60	-	100
3.	Core	MP-05	Departmental Elective (Research Based)	4	-	-	4.0	40	-	60	100
4.	Skill Enhancement	MP-07	Synopsis Writing & Presentation	2	-	-	2.0	100	-	-	100
5.	Specialization	MP-04	Seminar (Based on Literature Review and Data Collection)	2	-	-	2.0	100	-	-	100
Total				16	-	-	16.0	320	120	60	500

**BSc Hospitality & Hotel Administration (HHA)
Eighth Semester**

Sr. No.	Course Category	Course Code	Course Title	Teaching Load			Credits	Examination Marks			
				L	T	P		Internal	Theory	Practical	Total
1.	Specialization	MP-09	Research & Thesis writing	-	-	-	12.0	100	-	100	200
Total				-	-	-	12.0				

Exit with BSc Degree (with Research) in Hospitality & Hotel Administration (With the completion of courses equal to 160 Credits)

Scheme of

1. **BSC (HONS.) FOOD SCIENCE WITH SPECIALIZATION IN NUTRITION AND DIETETICS**
2. **BSC (HONS.) FOOD SCIENCE WITH SPECIALIZATION IN FOOD SCIENCE AND TECHNOLOGY**

BSc Food Science- 1st Semester

S No.	Course Category	Course Code	Course Title	Teaching Load		Credit	Examination Marks		
				L	P		Internal	External	Total Marks
1.	Core	FS-101	Basics of Food and Nutrition	4	-	4	40	60	100
2.	Core	FS-103	Principles of Food Science	4	-	4	40	60	100
3.	Core	FS-105	Food hygiene & Sanitation	4	-	4	40	60	100
4.	Core	FS-101 Pr	Basics of Food and Nutrition-Pr	-	2	1	60	40	100
5.	Core	FS-103 Pr	Principles of Food Science-Pr	-	2	1	60	40	100
6.	Core	FS-105 Pr	Food Hygiene & Sanitation-Pr	-	2	1	60	40	100
7.	Ability Enhancement Course	FS-107	Applications of Computers	3	-	3	40	60	100
8.	Ability Enhancement Course	FS-107 Pr	Applications of Computers- Pr	-	2	1	60	40	100
9.	Ability Enhancement Course	BHUM-013/ BHUM-117	Hindi / Essence of Indian Traditional Knowledge	3	-	3	40	60	100
			Total	18	08	22	440	460	900

Note- Student can replace two subjects in a semester from the MOOC courses (SWAYAM) with the same credits and course category of the replaced subject.

BSc Food Science- 2nd Semester

S No.	Course Category	Course Code	Course Title	Teaching Load		Credits	Examination Marks		
				L	P		Internal	External	Total
1.	Core	FS-102	Basics of Biochemistry	4	-	4	40	60	100
2.	Core	FS-104	Basics of Sensory evaluation of Food	4	-	4	40	60	100
3.	Core	FS-106	Basics of Food Quality Management	4	-	4	40	60	100
4.	Core	FS-102 Pr	Basics of Biochemistry-Pr	-	2	1	60	40	100
5.	Core	FS-104 Pr	Basics of Sensory evaluation of Food- Pr	-	2	1	60	40	100
6.	Core	FS-106 Pr	Basics of Food Quality Management-Pr	-	2	1	60	40	100
7.	Ability Enhancement Course	ES-101	Environmental Science	3	-	3	40	60	100
8.	Ability Enhancement Course	BHUM-011	English	3	-	3	40	60	100
9.	Activity	HW-01	Health & Wellness	-	2	1	50	-	50
			Total	18	8	22	430	420	850
Summer Internship				6 Weeks			6 (for exit)		

Exit Option with Certificate in Food Science (with the completion of courses equal to 44 Credits).

Students opting to quit after 1 Year with a Certificate in Food Science must undergo summer Internship for 6 weeks and submit the certificate of the same so as to be eligible for the award of Certificate in Food Science.

Note- Student can replace two subjects in a semester from the MOOC courses (SWAYAM) with the same credits and course category of the replaced subject.

BSc Food Science-3rd Semester

		a. Specialisation in Food Science & Technology (BFS- FT) b. Specialisation in Nutrition & Dietetics (BFS-ND)							
S No.	Course Credit	Course Code	Course Title	Teaching Load		Credits	Examination Marks		
				L	P		Internal	External	Total
1.	Core	FS-FT201 FS-ND201	Food Chemistry Clinical &Therapeutic Nutrition	3	-	3	40	60	100
2.	Core	FS-FT203 FS-ND203	Dairy Technology Public Health & Nutrition	3	-	3	40	60	100
3.	Specialization	FS-205	Food Microbiology	3	-	3	40	60	100
4.	Core	FS-FT201 Pr FS-ND201 Pr	Food Chemistry Pr Clinical &Therapeutic Nutrition Pr	-	2	1	60	40	100
5.	Core	FS-FT203 Pr FS-ND203Pr	Dairy Technology Pr Public Health & Nutrition Pr	-	2	1	60	40	100
6.	Specialization	FS-205 Pr	Food Microbiology Pr	-	2	1	60	40	100
7.	Ability Enhancement Course	FS-209	Advanced Communication Skills	3	-	3	40	60	100
8.	Ability Enhancement Course	HSMC-051	Human Values & Ethics	3	-	3	60	40	100
9.	Specialization	FS-FT207 FS-ND207	Food Laws & Standards Psychology Counseling	3	-	3	40	60	100
10.	Activity	CUL-001/ SPO- 001 / HLY-001	Cultural/ Sports/Health & Yoga	-	2	1	100	-	100
			Total	18	08	22	540	460	1000

Note- Student can replace two subjects in a semester from the MOOC courses (SWAYAM) with the same credits and course category of the replaced subject.

BSc Food Science- 4th Semester

a. Specialisation in Food Science & Technology (BFS- FT)									
b. Specialisation in Nutrition & Dietetics (BFS-ND)									
S No.	Course Category	Course Code	Course Title	Teaching Load		Credits	Examination Marks		
				L	P		Internal	External	Total
1.	Discipline Specific Elective	FS-FT 202a* FS-ND 202b*	Elective-I	4	-	4	40	60	100
		FS-FT-202 Pr a* FS-ND 202 Pr b*	Elective-I (PR)	-	2	1	60	40	100
2.	Discipline Specific Elective	FS-FT 204 a FS-ND 204 b	Elective-II	4	-	4	40	60	100
3.	Specialization	FS-206	Food Analysis & Instrumentation	3	-	3	40	60	100
4.	Specialization	FS-206 Pr	Food Analysis & Instrumentation Pr	-	2	1	60	40	100
5.	Interdisciplinary	FS-208 Pr	Food Product Development Pr	-	2	1	50	-	50
6.	Interdisciplinary	BHUM-003	Entrepreneurship Development & Management	4	-	4	40	60	100
7.	Activity	NSS-001/NCC-001	NCC/ NSS	-	2	1	100	-	100
8.	Generic Elective	HM- GE4	Anyone from the Pool of Generic Electives	3	-	3	40	60	100
Total				18	08	22	470	380	850

1. Student can choose any one of the following electives for FS-FT-202 (Th & Pr) & FS-ND-202 (Th & Pr)

Note: *Student has to choose the same subject for theory and practical.

Elective-I (FT) (Theory & Practical)

- i) FS-FT-202 (a) Technology of Fruits, Vegetables & Plantation Crops
- ii) **FS-FT-202 (b) Technology of Cereals, Legumes & Oilseeds**
- iii) FS-FT-202 (c) Technology of Meat, Fish & Poultry

Elective-I (ND) (Theory & Practical)

- i) FS-ND-202 (a) Medical Nutrition Therapy
- ii) FS-ND-202 (b) Paediatric Nutrition
- iii) **FS-ND-202 (c) Human Nutrition**

2. Student can choose any one of the following electives for FS-FT-204 and FS-ND-204

Elective-II (FT)

- i) FS-FT-204 (a) Energy conservation in Food Processing
- ii) FS-FT-204 (b) IPR and Patent laws in Food Technology
- iii) **FS-FT-204 (c) Food Quality Testing & Evaluation**

Elective-II (ND)

- i) FS-ND-204 (a) Alternative & Complimentary System for health
- ii) FS-ND-204 (b) Advance Nutrition and Health
- iii) **FS-ND-204 (c) Food Quality Testing & Evaluation**

3. Generic Elective

- i) **Fundamentals of Management**
- ii) Disaster Management

iii) Organic Foods and Farming

Note- Student can replace two subjects in a semester from the MOOC courses (SWAYAM) with the same credits and course category of the replaced subject.

Exit Option with Diploma in Food Science with specialization in Food Science & Technology or Diploma in Food Science with specialization in Nutrition & Dietetics (with the completion of courses equal to 88 Credits).

Summer Internship for 6 weeks is compulsory for all the students and six credits for the same will be evaluated in 5th semester. Students opting to quit after 2 Years with a Diploma in Food Science with specialization in Food Science & Technology or Diploma in Food Science with specialization in Nutrition & Dietetics must undergo an internship of 6 weeks in their 4th Semester. Students opting for an award of BSc Degree in Food Science must continue with theory and practical classes in the 5th Semester.

BSc Food Science- 5th Semester

a. Specialisation in Food Science & Technology (BFS- FT)									
b. Specialisation in Nutrition & Dietetics (BFS-ND)									
S No.	Course Category	Course Code	Course Title	Teaching Load		Credits	Examination Marks		
				Th.	Pr.		Internal	External	Total
1.	Discipline Specific Elective	FS-FT 301a* FS-ND 301b*	Elective-I	4	-	4	40	60	100
		FS-FT 301 Pr a* FS-ND 301 Pr b*	Elective-I (PR)	-	2	1	60	40	100
2.	Discipline Specific Elective	FS-FT 303a FS-ND 303b	Elective-II	4	-	4	40	60	100
3.	Discipline Specific Elective	FS-FT 305a FS-ND 305b	Elective-III	3	-	3	40	60	100
4.	Interdisciplinary	FS-305	Introduction to Finance, Accounting & Audit	3	-	3	40	60	100
5.	Specialization	FS-307	Nutraceuticals & Functional Foods	3	-	3	40	60	100
6.	Ability Enhancement Course	MAN-001	Indian Constitutions	3	-	3	40	60	100
7.	Generic Elective	HM- GE5	Anyone from the Pool of Generic Electives	3	-	3	40	60	100
8.	Core	FS-309	Summer Internship (Viva Voce)	-	-	6	100	-	100
Total				23	2	30	440	460	900

1. Student can choose any one of the following electives for FS-FT-301 (Th & Pr) and FS-ND-301 (Th & Pr)

Note: *Student has to choose the same subject for theory and practical.

Elective-I (FT) (Theory & Practical)

- i) FS-FT-301 (a) Bakery & Confectionery Technology
- ii) FS-FT-301 (b) Convenience and Specialty Foods
- iii) FS-FT-301 (c) Fundamentals of Food Technology

Elective-I (ND) (Theory & Practical)

- i) FS-ND-301 (a) Bakery & Confectionery Technology
- ii) FS-ND-301 (b) Human Physiology
- iii) FS-ND301 (c) Food Products Modification

2. Student can choose any one of the following electives for FS-FT-303 and FS-ND-303

Elective-II (FT)

- i) FS-FT-303 (a) Food Preservation technology
- ii) FS-FT-303 (b) Food Engineering
- iii) FS-FT-303 (c) Food Nanotechnology

Elective-II (ND)

- i) FS-ND-303 (a) Community Nutrition
- ii) FS-ND-303 (b) Maternal and child nutrition
- iii) FS-ND-303 (c) Nutrition for Sports

3. Student can choose any one of the following electives for FS-FT-305 and FS-ND-305

Elective-III (FT)

- i) FS-FT-305 (a) Food Packaging Technology
- ii) FS-FT-305 (b) Infestation Control and Storage of Food Grains
- iii) FS-FT-305 (c) HACCP & Food Safety

Elective-III (ND)

- i) FS-ND-305 (a) Macronutrients & Micronutrients
- ii) FS-ND-305 (b) HACCP & Food Safety
- iii) FS-ND-305 (c) Food Fermentation

4. Generic Elective

- i) HACCP & Food Safety
- ii) Food Additives & Adulteration
- iii) Commodities

Note- Student can replace the subject of Generic Elective Pool from the MOOC courses (SWAYAM) with the same credits and course category of the replaced subject.

BSc Food Science- 6th Semester

a. Specialisation in Food Science & Technology (BFS- FT)									
b. Specialisation in Nutrition & Dietetics (BFS-ND)									
S No.	Course Category	Course Code	Course Title	Evaluation Criteria	Teaching Load	Credit	Examination Marks		
					P		Internal	External	Total
1.	Specialization	FS-302	Industrial Training	Training Log Book/ Training Report	6 Months	08	100	-	100
		FS-304		Presentation		2	100	-	100
		FS-306		Viva - Voce		4	-	100	100
				Total	6 Months	14			300

Exit Option with BSc Degree in Food Science with specialization in Food Science &Technology or BSc Degree in Food Science with specialization in Nutrition & Dietetics (with the completion of courses equal to 132 Credits).

Students opting for an award of B Sc Degree (with Research) in Food Science with specialization in Food Science &Technology or BSc Degree (with Research) in Food Science with specialization in Nutrition & Dietetics must continue with theory and practical classes in 7th & 8th Semester

BSc Food Science (with Research)- 7th Semester

a. Specialisation in Food Science & Technology (BFS- FT)											
b. Specialisation in Nutrition & Dietetics (BFS-ND)											
Sr. No.	Course Category	Course Code	Course Title	Teaching Load			Credits	Examination Marks			
				L	T	P		Internal	Theory	Practical	Total
1.	Generic	MP-01	Research Methodology	4	-	-	4.0	40	60	-	100
2.	Generic	MP-06	Research Publication & Ethics	4	-	-	4.0	40	60	-	100
3.	Core	MP-05	Departmental Elective (Research Based)	4	-	-	4.0	40	-	60	100
4.	Skill Enhancement	MP-07	Synopsis Writing & Presentation	2	-	-	2.0	100	-	-	100
5.	Specialization	MP-04	Seminar (Based on Literature Review and Data Collection)	2	-	-	2.0	100	-	-	100
Total				16	-	-	16.0	320	120	60	500

Exit with B.Sc Degree (with Research) in Food Science with specialization in Food Science & Technology or B.Sc Degree (with Research) in Food Science with specialization in Nutrition & Dietetics (With the completion of courses equal to 160 Credits)

BSc Food Science (with Research)- 8th Semester

a. Specialisation in Food Science & Technology (BFS- FT)											
b. Specialisation in Nutrition & Dietetics (BFS-ND)											
Sr. No.	Course Category	Course Code	Course Title	Teaching Load			Credits	Examination Marks			
				L	T	P		Internal	Theory	Practical	Total
1.	Specialization	MP-09	Research & Thesis writing	-	-	-	12.0	100	-	100	200
Total				-	-	-	12.0	100	-	100	200

BHM&CT FIRST SEMESTER

	Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
			Th.	Pr.	Internal	External		
Discipline Specific Core (DSC)	HM 101	Food Production Foundation -I	4	-	40	60	100	4
	HM 103	Food & Beverage Service Foundation -I	4	-	40	60	100	4
	HM 105	Accommodation & Front Office Operations Foundations -I	4	-	40	60	100	4
Discipline Specific Core (DSC) Practical	HM 101 Pr	Food Production Foundation -I	-	4	60	40	100	2
	HM 103 Pr	Food & Beverage Service Foundation -I	-	2	60	40	100	1
	HM 105 Pr	Accommodation & Front Office Operations Foundations -I	-	2	60	40	100	1
AECC	ES 101	Environmental Science	3	-	40	60	100	3
SEC	HM 109	Applications of Computers in Hospitality & Tourism	3	-	40	60	100	3
	HM 109 Pr	Applications of Computers in Hospitality & Tourism Pr	-	2	60	40	100	1
DSE	HM 111	Fundamentals of Management	3	-	40	60	100	3
		Total	21	10	480	520	1000	26


Principal
MMICT & BM (Hotel Management)
Maharshi Markandeshwar
(Deemed to be University)
Mullana, Ambala-133207

BHM&CT SECOND SEMESTER

	Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
			Th.	Pr.	Internal	External		
Discipline Specific Core (DSC)	HM 102	Food Production Foundation –II	4	-	40	60	100	4
	HM 104	Food & Beverage Service Foundation –II	4	-	40	60	100	4
	HM 106	Accommodation & Front Office Operations Foundations –II	4	-	40	60	100	4
Discipline Specific Core (DSC) Practical	HM 102 Pr	Food Production Foundation –II	-	4	60	40	100	2
	HM 104 Pr	Food & Beverage Service Foundation –II	-	2	60	40	100	1
	HM 106 Pr	Accommodation & Front Office Operations Foundations –II	-	2	60	40	100	1
AECC	HUM 01	Communication Skills	3	-	40	60	100	3
	HUM 02	Communication Skills Lab	0	2	60	40	100	1
SEC	HM 110	Basics of Tourism	3	-	40	60	100	3
DSE	HM 112	Basics of Nutrition	3	-	40	60	100	3
		Total	21	10	480	520	1000	31


Principal
MMICT & BM (Hotel Management)
Maharishi Markandeshwar
(Deemed to be University)
Mullana, Distt. Meerut-133207

BHM&CT THIRD SEMESTER

	Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
			Th.	Pr.	Internal	External		
Discipline Specific Core (DSC)	HM 201	Introduction to Indian Cookery	4	-	40	60	100	4
	HM 203	Food & Beverage Service Operations	4	-	40	60	100	4
	HM 205	Accommodation & Front Office Operations	4	-	40	60	100	4
Discipline Specific Core (DSC) Practical	HM 201 Pr	Introduction to Indian Cookery	-	4	60	40	100	2
	HM 203 Pr	Food & Beverage Service Operations	-	2	60	40	100	1
	HM 205 Pr	Accommodation & Front Office Operations	-	2	60	40	100	1
SEC	HM 207	Accounting Skills for Hospitality	2	-	40	60	100	2
DSE	HM 209	Choose Any Two	3	-	40	60	100	3
	HM 211		3	-	40	60	100	3
Total			20	8			900	24

Elective Table

Discipline Specific Electives (DSE)						
Semester	Group X		Group Y		Group Z	
	Code	Name	Code	Name	Code	Name
III	1	Principles of Baking	1	Business Etiquettes	1	Basics of Food Science
	2	Tourism Products & Services	2	Hotel Safety & Security	2	Hotel Engineering
	3	Commodities	3	Supervisory Management	3	Customer Relationship Management


Principal
MMICT & BM (Hotel Management)
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Kullana, Ambala-136207

BHM&CT FOURTH SEMESTER

	Course Code	Course Title	Evaluation Criteria	Contact Hours	Weight age		Total Marks	Credit
				Pr.	Internal	External		
Discipline Specific Core (DSC)	HM 202	Industrial Training	Training Log Book/ Training Report	6 Months	100	-	100	10
	HM 204		Presentation		100	-	100	4
	HM 206		Viva - Voce		-	100	100	8
			Total	6 Months	200	100	300	22



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BHM&CT FIFTH SEMESTER

	Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
			Th.	Pr.	Internal	External		
SEC	HM 301	Personality Skills For Hospitality	-	4	60	40	100	2
DSE Theory (Choose any one)	HM 303	a. Regional Cuisines of India -I/ b. Food & Beverage Service Management -I/ c. Accommodation Management-I	4	-	40	60	100	4
DSE Practical (As per theory)	HM 303 Pr	a. Regional Cuisines of India -I/ b. Food & Beverage Service Management -I/ c. Accommodation Management-I	-	4	60	40	100	2
DSE	HM 305	Hospitality Marketing	4	-	40	60	100	4
DSE	HM 307	Hospitality Laws	4	-	40	60	100	4
DSE	HM 309	Choose Any Two	4	-	40	60	100	4
	HM 311		4	-	40	60	100	4
Total			20	8	320	380	700	24

Discipline Specific Electives (DSE)

Semester	Group X		Group Y		Group Z	
	Code	Name	Code	Name	Code	Name
V	1	F & B Management & Control	1	Confectionary	1	Eco Tourism & Sustainable Development
	2	HACCP & Food safety	2	Professional Housekeeping	2	Financial Management
	3	Advance Cookery	3	Flower Arrangement	3	Facility Planning in Hotels

The student has to opt two subjects from group X/Y/Z (Choosing one from each). The Group choice will remain the same throughout the course.


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BHM&CT SIXTH SEMESTER

	Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
			Th.	Pr.	Internal	External		
Compulsory	HM302	Skill Enhancement for Media & Journalism in Hospitality	-	2	60	40	100	1
	HM306	Project Report	-	10	-	100	100	5
	HM308	Researching for Hospitality & Tourism Management	3	-	40	60	100	3
Elective Theory (Choose any one)	HM304	a. Regional Cuisines of India -II/ b. Food & Beverage Service Management -II/ c. Accommodation Management-II	4	-	40	60	100	4
Elective Practical (As per theory)	HM 304Pr	a. Regional Cuisines of India -II/ b. Food & Beverage Service Management -II/ c. Accommodation Management-II	-	4	60	40	100	2
Elective	HM 310	Choose any two	3	-	40	60	100	3
	HM 312		3	-	40	60	100	3
Total			13	16	280	420	700	21

Discipline Specific Electives (DSE)						
Semester	Group X		Group Y			Group Z
	Code	Name	Code	Name	Code	Name
VI	1	Chocolate, Icing & sugar	1	Hotel Interior Decoration	1	Retail Management
	2	Kitchen Management	2	Room Division	2	Strategic Management
	3	Larder	3	Hotel Economics	3	Entrepreneurship Development

The student has to opt two subjects from group X/Y/Z (Choosing one from each). The Group choice will remain the same throughout the course.


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BHM SEVENTH SEMESTER

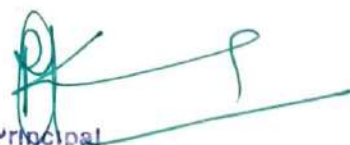
	Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
			Th.	Pr.	Internal	External		
SEC	HM 401	Communication & Soft Skills in Hospitality	3	-	40	60	100	3
	HM 401 Pr	Communication & Soft Skills in Hospitality Pr	-	2	60	40	100	1
DSE	HM 403	Human Resource Management	4	-	40	60	100	4
DSE	HM 405	Safety, Security & Travel Documentation	4	-	40	60	100	4
DSE	HM 407	Choose Any Three	4	-	40	60	100	4
	HM 409		4	-	40	60	100	4
	HM 411		4	-	40	60	100	4
DSE (Practical)	HM 407 Pr	Choose Any Three		2	60	40	100	1
	HM 409 Pr			2	60	40	100	1
	HM 411 Pr			2	60	40	100	1
		Total	23	8			1000	27

VII Choose any three	I	Laundry Management
	II	Food Service Management
	III	Accommodation Management
	IV	Culinary Management
	V	Bakery Management
	VI	Front Office Management
	VII	Event Management
	VIII	Foreign Cuisine (Chinese and Italian)


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BHM&CT EIGHTH SEMESTER

	Course Code	Course Title	Evaluation Criteria	Contact Hours	Weight age		Total Marks	Credit
				Pr.	Internal	External		
Discipline Specific Core (DSC)	HM 402	Internship	Training Log Book/ Training Report	6 Months	100	-	100	10
	HM 404		Presentation		100	-	100	4
	HM 406		Viva - Voce		-	100	100	8
			Total	6 Months			300	22



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B. Sc HHA FIRST SEMESTER

	Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
			Th.	Pr.	Internal	External		
Discipline Specific Core (DSC)	HC 101	Food Production Foundation -I	4	-	40	60	100	4
	HC 103	Food & Beverage Service Foundation -I	4	-	40	60	100	4
	HC 105	Accommodation & Front Office Operations Foundations -I	4	-	40	60	100	4
Discipline Specific Core (DSC) Practical	HC 101 Pr	Food Production Foundation -I	-	4	60	40	100	2
	HC 103 Pr	Food & Beverage Service Foundation -I	-	2	60	40	100	1
	HC 105 Pr	Accommodation & Front Office Operations Foundations -I	-	2	60	40	100	1
AECC	ES 101	Environmental Science	3	-	40	60	100	3
SEC	HC 109	Applications of Computers in Hospitality & Tourism	3	-	40	60	100	3
	HC 109 Pr	Applications of Computers in Hospitality & Tourism Pr	-	2	60	40	100	1
DSE	HC 111	Fundamentals of Management	3	-	40	60	100	3
Total			21	10	480	520	1000	26


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B. Sc HHA SECOND SEMESTER

	Course Code	Course Title	Contact Hours		Weight age		Total	Credit
			Th.	Pr.	Internal	External	Marks	
Discipline Specific Core (DSC)	HC 102	Food Production Foundation -II	4	-	40	60	100	4
	HC 104	Food & Beverage Service Foundation -II	4	-	40	60	100	4
	HC 106	Accommodation & Front Office Operations Foundations -II	4	-	40	60	100	4
Discipline Specific Core (DSC) Practical	HC 102 Pr	Food Production Foundation -II	-	4	60	40	100	2
	HC 104 Pr	Food & Beverage Service Foundation -II	-	2	60	40	100	1
	HC 106 Pr	Accommodation & Front Office Operations Foundations -II	-	2	60	40	100	1
AECC	HUM 01	Communication Skills	3	-	40	60	100	3
	HUM 02	Communication Skills Lab	0	2	60	40	100	1
SEC	HC 110	Basics of Tourism	3	-	40	60	100	3
DSE	HC 112	Basics of Nutrition	3	-	40	60	100	3
Total			21	10	480	520	1000	26


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BSc HHA THIRD SEMESTER

	Course Code	Course Title	Evaluation Criteria	Contact Hours	Weight age		Total Marks	Credit
				Pr.	Internal	External		
Discipline Specific Core (DSC)	HC 201	Industrial Training	Training Log Book/ Training Report	6 Months	100	-	100	10
	HC 203		Presentation		100	-	100	4
	HC 205		Viva - Voce		-	100	100	8
			Total	6 Months			300	22


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BSc HHA FOURTH SEMESTER

	Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
			Th.	Pr.	Internal	External		
Discipline Specific Core (DSC)	HC 202	Introduction to Indian Cookery	4	-	40	60	100	4
	HC 204	Food & Beverage Service Operations	4	-	40	60	100	4
	HC 206	Accommodation & Front Office Operations	4	-	40	60	100	4
Discipline Specific Core (DSC) Practical	HC 202 Pr	Introduction to Indian Cookery	-	4	60	40	100	2
	HC 204 Pr	Food & Beverage Service Operations	-	2	60	40	100	1
	HC 206 Pr	Accommodation & Front Office Operations	-	2	60	40	100	1
SEC	HC 208	Accounting Skills for Hospitality	2	-	40	60	100	2
DSE	HC 210	Project Report	-	10	-	100	100	5
DSE	HC 212	Choice of Elective	3		40	60	100	3
		Total	17	18			900	26

Discipline Specific Electives (DSE)						
Semester	Group X		Group Y		Group Z	
	Code	Name	Code	Name	Code	Name
IV	1	Principles of Baking	1	Business Etiquettes	1	Basics of Food Science
	2	Tourism Products & Services	2	Hotel Safety & Security	2	Hotel Engineering
	3	Commodities	3	Supervisory Management	3	Customer Relationship Management

The student has to opt two subjects from group X/Y/Z (Choosing one from each). The Group choice will remain the same throughout the course.


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BSc HHA FIFTH SEMESTER

	Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
			Th.	Pr.	Internal	External		
SEC	HC 301	Communication & Soft Skills in Hospitality	3	-	40	60	100	3
	HC 301 Pr	Communication & Soft Skills in Hospitality Pr	-	2	60	40	100	1
DSE	HC 303	Human Resource Management	4	-	40	60	100	4
DSE	HC 305	Safety, Security & Travel Documentation	4	-	40	60	100	4
DSE	HC 307	Choose Any Three	4	-	40	60	100	4
	HC 309		4	-	40	60	100	4
	HC 311		4	-	40	60	100	4
DSE (Practical)	HC 307 Pr	Choose Any Three		2	60	40	100	1
	HC 309 Pr			2	60	40	100	1
	HC 311 Pr			2	60	40	100	1
		Total	23	8			1000	27

VII Choose any three	I	Laundry Management
	II	Food Service Management
	III	Accommodation Management
	IV	Culinary Management
	V	Bakery Management
	VI	Front Office Management
	VII	Event Management
	VIII	Foreign Cuisine (Chinese and Italian)


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BSc HHA SIXTH SEMESTER

	Course Code	Course Title	Evaluation Criteria	Contact Hours	Weight age		Total Marks	Credit
				Pr.	Internal	External		
Discipline Specific Core (DSC)	HC 302	Internship	Training Log Book/ Training Report	6 Months	100	-	100	10
	HC 304		Presentation		100	-	100	4
	HC 306		Viva - Voce		-	100	100	8
			Total	6 Months			300	22


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Diploma ATHM First Semester

Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credits
		Th.	Pr.	Internal	External		
DATHM 101	Basics of Tourism	3	-	40	60	100	3
DATHM 103	Airlines Management	3	-	40	60	100	3
DATHM 105	Foundation course in Front Office & Housekeeping Operations	3	-	40	60	100	3
DATHM 107	Tourism Products & Services	3	-	40	60	100	3
DATHM 109	Tourism Geography	3	-	40	60	100	3
DATHM 111	Communication and Personality Development	3	-	40	60	100	3
DATHM 113	Introduction to Computers	3	-	40	60	100	3
DATHM 105 Pr	Foundation course in Front Office & Housekeeping Operations Practical	-	2	60	40	100	1
DATHM 111 Pr	Communication and Personality Development Practical	-	2	60	40	100	1
DATHM 113 Pr	Introduction to Computers Practical	-	2	60	40	100	1
Total		21	6	460	540	1000	24


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Diploma ATHM Second Semester

Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credits
		Th.	Pr.	Internal	External		
DATHM 102	Automation in Tourism Industry, Airline & Hospitality	3	-	40	60	100	3
DATHM 104	Travel Agency & Tour Operations	3	-	40	60	100	3
DATHM 106	Foundation course in Food & Beverage Service Operations	3	-	40	60	100	3
DATHM 108	Tourism Products of India	3	-	40	60	100	3
DATHM 110	Tourism Planning & Policy	3	-	40	60	100	3
DATHM 112	Safety Security & Travel documentation	3	-	40	60	100	3
DATHM 114	Advance Communication Skills	3	-	40	60	100	3
DATHM 102	Automation in Tourism Industry, Airline & Hospitality Practical	-	2	60	40	100	1
DATHM 106 Pr	Foundation course in Food & Beverage Service Operations Practical	-	2	60	40	100	1
DATHM 114 Pr	Advance Communication Skills Practical	-	2	60	40	100	1
Total		21	6	460	540	1000	24


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Diploma Bakery First Semester

Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
		T h.	Pr.	Internal	External		
DBC-101	Basics of Bakery	3	-	40	60	100	3
DBC-101 Pr	Basics of Bakery	-	4	60	40	100	2
DBC-103	Introduction to Confectionary	3	-	40	60	100	3
DBC-103 Pr	Introduction to Confectionary	-	4	60	40	100	2
DBC-105	Commodities	3	-	40	60	100	3
DBC-107	Communication and Personality Development	3	-	40	60	100	3
DBC-107 Pr	Communication and Personality Development	-	2	60	40	100	1
DBC-109	Introduction to Computers	3	-	40	60	100	3
DBC-109 Pr	Introduction to Computers	-	2	60	40	100	1
DBC-111 Pr	Introduction to Basic Cookery Pr	-	4	60	40	100	2
Total		15	16	500	500	1000	23


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Diploma Bakery Second Semester

Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
		T h.	Pr .	Internal	External		
DBC-102	Advance Confectionary	4	-	40	60	100	4
DBC-102 Pr	Advance Confectionary	-	4	60	40	100	2
DBC-104	Chocolate and Sugar Cookery	4	-	40	60	100	4
DBC-104 Pr	Chocolate and Sugar Cookery	-	4	60	40	100	2
DBC-106	Kitchen Management	3	-	40	60	100	3
DBC-108	Basics Of Nutrition	3	-	40	60	100	3
DBC-110	Advance Communication Skills	3	-	40	60	100	3
DBC-110 Pr	Advance Communication Skills	-	2	60	40	100	1
DBC-112	Seminar & Presentation	-	2	100	-	100	1
Total		17	12	480	420	900	23


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Diploma Food Production First Semester

Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
		T h.	Pr.	Internal	External		
DFP-101	Basic Food Production	3	-	40	60	100	3
DFP-101 Pr	Basic Food Production	-	4	60	40	100	2
DFP-103	Introduction to Basic Cookery	3	-	40	60	100	3
DFP-103 Pr	Introduction to Basic Cookery	-	4	60	40	100	2
DFP-105	Commodities	3	-	40	60	100	3
DFP-107	Communication and Personality Development	3	-	40	60	100	3
DFP-107 Pr	Communication and Personality Development	-	2	60	40	100	1
DFP-109	Introduction to Computers	3	-	40	60	100	3
DFP-109 Pr	Introduction to Computers	-	2	60	40	100	1
DFP 111 Pr	Basics of Bakery Pr	-	4	60	40	100	2
Total		15	16	500	500	1000	23


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Diploma Food Production Second Semester

Course Code	Course Title	Contact Hours		Weight age		Total Marks	Credit
		Th	Pr	Internal	External		
DFP-102	Indian Cookery-II	4	-	40	60	100	4
DFP-102 Pr	Indian Cookery-II	-	4	60	40	100	2
DFP-104	Cold Kitchen-II	4	-	40	60	100	4
DFP-104 Pr	Cold Kitchen-II	-	4	60	40	100	2
DFP-106	Kitchen Management	3	-	40	60	100	3
DFP-108	Basics Of Nutrition	3	-	40	60	100	3
DFP-110	Advanced Communication Skills	3	-	40	60	100	3
DFP-110 Pr	Advance Communication Skills	-	2	60	40	100	1
DFP-112	Seminar & Presentation	-	2	100	-	100	1
Total		17	12	480	420	900	23


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**M.Sc. DIETETICS AND NUTRITION
SEMESTER I
TEACHING HOURS & CREDIT SCHEME**

Theory & Practical Maximum Marks : 100		
	Theory	Practical
Internal Marks	40	60
External Marks	60	40

S. No.	Subject Code	Subject	Hours per week		Marks		Credits
			L	P	L	P	
1.	MDN-101	Fundamentals of Dietetics	3	-	100	-	3
2.	MDN-103	Human Nutrition-I	3	-	100	-	3
3.	MDN-105	Food Science	3	-	100	-	3
4.	MDN-107	Life Cycle Nutrition	3	-	100	-	3
5.	MDN-109	Nutritional Biochemistry	3	-	100	-	3
6.	MDN-111	Human Physiology	3	-	100	-	3
7.	MDN-113	Computer Application	2	-	100	-	2
8.	MDN-115	Industrial Visit	-	-	-	100	1
9.	MDN-117	Seminar	-	2	-	100	1
10.	MDN-101(Pr)	Fundamentals of Dietetics	-	2	-	100	1
11.	MDN-105(Pr)	Food Science	-	2	-	100	1
12.	MDN-107(Pr)	Life Cycle Nutrition	-	2	-	100	1
13.	MDN-109(Pr)	Nutritional Biochemistry	-	2	-	100	1
14.	MDN-113(Pr)	Computer Application	-	2	-	100	1
		Total	20	12	700	700	27
		Grand Total	32		1400		27

The minimum passing marks (for any) of semester examination will be:

- a) 40% in each written paper.
- b) 40% in the aggregate of Sessional and examination marks of each theory subject.
- c) 40% in each practical examination or viva-voce examination.
- d) 40% in the aggregate of Sessional and examination marks for each practical subject.


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**M.Sc. DIETETICS AND NUTRITION
SEMESTER II
TEACHING HOURS & CREDIT SCHEME**

Theory & Practical Maximum Marks : 100		
	Theory	Practical
Internal Marks	40	60
External Marks	60	40

S. No.	Subject Code	Subject	Hours per week		Marks		Credits
			L	P	L	P	
1.	MDN-102	Clinical and Therapeutic Nutrition -I	3	-	100		3
2.	MDN-104	Human Nutrition -II	3	-	100		3
3.	MDN-106	Community Nutrition-I	3	-	100		3
4.	MDN-108	Food Analysis	3	-	100		3
5.	MDN-110	Food Service Management	3	-	100		3
6.	MDN-112	Food Microbiology	3	-	100		3
7.	MDN-114	Research Methodology	3	-	100		3
8.	MDN-116	Seminar	-	2		100	1
9.	MDN-102(Pr)	Clinical and Therapeutic Nutrition -I	-	2		100	1
10.	MDN-104(Pr)	Human Nutrition -II	-	2		100	1
11.	MDN-108(Pr)	Food Analysis	-	2		100	1
12.	MDN-110(Pr)	Food Service Management	-	2		100	1
13.	MDN-112(Pr)	Food Microbiology	-	2		100	1
		Total	21	12	700	600	27
		Grand Total	33		1300		27

The minimum passing marks (for any) of semester examination will be:

- a) 40% in each written paper.
- b) 40% in the aggregate of Sessional and examination marks of each theory subject.
- c) 40% in each practical examination or viva-voce examination.
- d) 40% in the aggregate of Sessional and examination marks for each practical subject.


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**M.Sc. DIETETICS AND NUTRITION
SEMESTER III
TEACHING HOURS & CREDIT SCHEME**

Theory & Practical Maximum Marks : 100		
	Theory	Practical
Internal Marks	40	60
External Marks	60	40

S. No.	Subject Code	Subject	Marks				Credits
			L	P	L	P	
1.	MDN-201	Clinical and Therapeutic Nutrition -II	3	-	100	-	3
2.	MDN-203	Food Safety , Sanitation and Hygiene	3	-	100	-	3
3.	MDN-205	Community nutrition-II	3	-	100	-	3
4.	MDN-207	Electives: (1).Management of Health and Fitness (2).Food Product Development (3).Nutrition in Critical Care (4).Food Processing and Technology (5).Public Health Nutrition (6).Nutrition Communication and Diet Counseling	3	-	100	-	3
5.	MDN-209	Nutraceuticals and Functional Foods	3	-	100	-	3
6.	MDN-211	*Training in Food Industry: Report preparation and presentation	-	-	-	100	4
7.	MDN-213	Seminar	-	2	-	100	1
8.	MDN-201	Clinical and Therapeutic Nutrition –II(P)	-	2	-	100	1
Total			15	4	500	300	
Grand Total					800		21

*The Training in a Food Industry for duration of eight weeks followed by report preparation and presentation consists of four credits. The same will be evaluated by internal experts.

The minimum passing marks (for any) of semester examination will be:

- a) 40% in each written paper.
- b) 40% in the aggregate of Sessional and examination marks of each theory subject.
- c) 40% in each practical examination or viva-voce examination.
- d) 40% in the aggregate of Sessional and examination marks for each practical subject.


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**M.Sc. DIETETICS AND NUTRITION
SEMESTER IV
TEACHING HOURS & CREDIT SCHEME**

S. No.	Evaluation Code	Evaluation Criteria	Marks	Credits
1.	MDN – 202	Internship Training (12 weeks)/ Log Book/Training Report	100	4
	MDN – 204	Presentation	100	1
	MDN – 206	Viva-Voce	100	2
		Total	300	7

S. No.	Evaluation Code	Evaluation Criteria	Marks	Credits
2.	MDN – 208	Dissertation writing	100	4
	MDN – 210	Presentation	100	1
	MDN-212	Viva-Voce	100	4
		Total	300	9

1. During this semester each student will be required to undergo 12 weeks Internship Training as per schedule. Without Log book, Training Report will not be accepted. The same will be evaluated internally
2. MDN-212 will be evaluated by External Examiner.

TOTAL CREDITS: 16
TOTAL MARKS: 600


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MMICT&BM (Hotel Management)

BSc (Honours) Food Science

Common for All

FIRST SEMESTER

Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS 101	Food and Nutrition	4	-	40	60	100	4
BFS 101 Pr	Food and Nutrition (Pr)	-	4	60	40	100	2
BFS 103	Principles of Food Science	4	-	40	60	100	4
BFS 103 Pr	Principles of Food Science (Pr)	-	4	60	40	100	2
BFS 105	Food Hygiene and Sanitation	4	-	40	60	100	4
BFS 105 Pr	Food Hygiene and Sanitation (Pr)	-	4	60	40	100	2
HUM 01	Communication Skills	3	-	40	60	100	3
HUM 02	Communication Skills Lab	-	2	60	40	100	1
	Total	15	14	400	400	800	22


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BSc (Honours) Food Science with specialisation in Nutrition & Dietetics SECOND SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Mark	Credit
		Th.	Pr.	Internal	External		
BFS (ND) 102	Introduction to Dietetics	4	-	40	60	100	4
BFS (ND) 102 Pr	Introduction to Dietetics(Pr)	-	4	60	40	100	2
BFS (ND) 104	Nutrition for the Family	4	-	40	60	100	4
BFS (ND) 104 Pr	Nutrition for the Family (PR)	-	4	60	40	100	2
ES 101	Environmental Sciences	3	-	40	60	100	3
BFS (ND) 106	Nutritional Biochemistry	4	-	40	60	100	4
BFS (ND) 106 Pr	Nutritional Biochemistry (PR)	-	4	60	40	100	2
BFS (ND) 108	Fundamental of management	2	-	40	60	100	2
	Total	17	12	380	420	800	23

BSc (Honours) Food Science with specialization in Food Science & Technology SECOND SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS (FT) 102	Food Processing Technology	4	-	40	60	100	4
BFS (FT) 102 Pr	Food Processing Technology (Pr)	-	4	60	40	100	2
BFS (FT) 104	Fundamentals of Food Technology	4	-	40	60	100	4
BFS (FT) 104 Pr	Fundamentals of Food Technology (Pr)	-	4	60	40	100	2
ES 101	Environmental Sciences	3	-	40	60	100	3
BFS (FT) 106	Sensory evaluation of food	4	-	40	60	100	4
BFS (FT) 106 Pr	Sensory evaluation of food (Pr)	-	4	60	40	100	2
BFS (FT) 108	Fundamental of management	2	-	40	60	100	2
	Total	17	12	380	420	800	23


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BSc (Honours) Food Science with specialisation in Nutrition & Dietetics THIRD SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS (ND) 201	Principles of Human Nutrition	4	-	40	60	100	4
BFS (ND) 201 Pr	Principles of Human Nutrition (Pr)	-	4	60	40	100	2
BFS (ND) 203	Public Health & Nutrition	4	-	40	60	100	4
BFS (ND) 203 Pr	Public Health & Nutrition (PR)	-	4	60	40	100	2
BFS (ND) 205	Computer application in food	4	-	40	60	100	4
BFS (ND) 205 Pr	Computer application in food (PR)	-	4	60	40	100	2
BFS (ND) 207	Sensory Evaluation of Food	4	-	40	60	100	4
BFS (ND) 207 Pr	Sensory Evaluation of Food (Pr)	-	4	60	40	100	2
	Total	16	16	400	400	800	24

BSc (Honours) Food Science with specialization in Food Science & Technology THIRD SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS (FT) 201	Technology of Food Preservation	4	-	40	60	100	4
BFS (FT)201 Pr	Technology of Food Preservation (Pr)	-	4	60	40	100	2
BFS (FT) 203	Technology of Fruits, Vegetable and Plantation Crops	4	-	40	60	100	4
BFS (FT) 203 Pr	Technology of Fruits, Vegetable and Plantation Crops (Pr)	-	4	60	40	100	2
BFS (FT) 205	Dairy technology	4	-	40	60	100	4
BFS (FT) 205 Pr	Dairy technology (Pr)	-	4	60	40	100	2
BFS (FT) 207	Food Packaging	4	-	40	60	100	4
BFS (FT) 207 Pr	Food Packaging (Pr)	-	4	60	40	100	2
	Total	16	20	460	440	800	24


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BSc (Honours) Food Science with specialisation in Nutrition & Dietetics FOURTH SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS (ND) 202	Therapeutic Nutrition & Dietetics-I	4	-	40	60	100	4
BFS (ND) 202 Pr	Therapeutic Nutrition & Dietetics-I (PR))	-	4	60	40	100	2
BFS (ND) 204	Food Microbiology	4	-	40	60	100	4
BFS (ND) 204 Pr	Food Microbiology (Pr)	-	4	60	40	100	2
BFS (ND) 206	Institutional Food Management	4	-	40	60	100	4
BFS (ND) 206 Pr	Institutional Food Management (PR)	-	4	60	40	100	2
BFS (ND) 208 Pr	Food Fermentation Technology	-	4	60	40	100	2
BFS (ND) 210	Human Anatomy & Physiology	4	-	40	60	100	4
		16	16	400	400	800	24

BSc (Honours) Food Science with specialization in Food Science & Technology FOURTH SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS (FT) 202	Technology of Cereals, Pulses and Oilseeds	4	-	40	60	100	4
BFS (FT) 202 Pr	Technology of Cereals, Pulses and Oilseeds (Pr)	-	4	60	40	100	2
BFS (FT) 204	Food Microbiology	4	-	40	60	100	4
BFS (FT) 204 Pr	Food Microbiology (Pr)	-	4	60	40	100	2
BFS (FT) 206	Technology of meat, fish and poultry	4	-	40	60	100	4
BFS (FT) 206 Pr	Technology of meat, fish and poultry (Pr)	-	4	60	40	100	2
BFS (FT) 208	Food analysis and instrumentation	4	-	40	60	100	4
BFS (FT) 208 Pr	Food analysis and instrumentation (Pr)	-	4	60	40	100	2
	Total	16	16	400	400	800	24


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BSc (Honours) Food Science with specialisation in Nutrition & Dietetics FIFTH SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS (ND) 301	Therapeutic Nutrition & Dietetics-II	4	-	40	60	100	4
BFS (ND) 301 Pr	Therapeutic Nutrition & Dietetics-II PR)	-	4	60	40	100	2
BFS (ND) 303	Food product development	4	-	40	60	100	4
BFS (ND) 303 Pr	Food product development (PR)	-	4	60	40	100	2
BFS (ND) 305	Maternal and Child Nutrition	4	-	40	60	100	4
BFS (ND) 307	Entrepreneurship Development	3	-	40	60	100	3
BFS (ND) 309	Industrial Exposure	-	-	100	00	100	2
BFS (ND) 311	Choose Any One Elective	3	-	40	60	100	3
	Total	18	8	420	380	800	24

- I. Nutrition and Fitness
- II. Fundamentals of Nanotech
- III. Nutraceuticals and Functional Foods
- IV. Bioinformatics

BSc (Honours) Food Science with specialization in Food Science & Technology FIFTH SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS (FT) 301	Bakery Technology	4	-	40	60	100	4
BFS (FT) 301 Pr	Bakery Technology (Pr)	-	4	60	40	100	2
BFS (FT) 303	Food Chemistry-I	4	-	40	60	100	4
BFS (FT) 303 Pr	Food Chemistry (Pr)	-	4	60	40	100	2
BFS (FT) 305	Food Engineering	4	-	40	60	100	4
BFS (FT) 307	Entrepreneurship Development	3	-	40	60	100	3
BFS (FT) 309	Industrial exposure	-	-	100	00	100	2
BFS (FT) 311	Choose Any One Elective	3	-	40	60	100	3
	Total	18	8	420	380	800	24

- I. Basics of Biostatics
- II. Food Biochemistry
- III. Nutraceuticals and Functional Foods
- IV. Bioinformatics


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BSc (Honours) Food Science with specialisation in Nutrition & Dietetics SIXTH SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS (ND) 302	Public Health & Nutrition-II	4	-	40	60	100	4
BFS (ND) 302 Pr	Public Health & Nutrition-II (Pr)	-	4	60	40	100	2
BFS (ND) 304	Patient Counselling	4	-	40	60	100	4
BFS (ND) 304 Pr	Patient Counselling (Pr)	-	4	60	40	100	2
BFS (ND) 306	Food Quality Management	4	-	40	60	100	4
BFS (ND) 306 Pr	Food Quality Management (Pr)	-	4	60	40	100	2
BFS (ND) 308	Project	-	4	100	00	100	2
BFS (ND) 310	Choose Any One Elective	4	-	40	60	100	4
Total		16	16	440	360	800	24

- I. Diabetes Management
- II. Food Preservation & Adulteration
- III. Food Service Management
- IV. Nutrition in critical care & emergencies

BSc (Honours) Food Science with specialization in Food Science & Technology SIXTH SEMESTER							
Course Code	Course Title	Contact Hours		Weightage		Total Marks	Credit
		Th.	Pr.	Internal	External		
BFS (FT) 302	Food Chemistry-II	4	-	40	60	100	4
BFS (FT) 302 Pr	Food Chemistry-II (Pr)	-	4	60	40	100	2
BFS (FT) 304	Food Quality and Sensory Evaluation	4	-	40	60	100	4
BFS (FT) 304 Pr	Food Quality and Sensory Evaluation (Pr)	-	4	60	40	100	2
BFS (FT) 306	Food Quality Management	4	-	40	60	100	4
BFS (FT) 306 Pr	Food Quality Management (Pr)	-	4	60	40	100	2
BFS (FT) 308	Project	-	4	100	00	100	2
BFS (FT) 310	Choose Any One Elective	4	-	40	60	100	4
Total		16	16	440	360	800	24

- I. Food Safety
- II. Spice & Flavour Technology
- III. Confectionary Technology
- IV. New Product Development


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