

STRUCTURE OF THE SYLLABUS FOR 4-YEAR UG PROGRAMME

ROYAL SCHOOL OF HOTEL MANAGEMENT **B.A/B.Sc. in Hotel Management (Honours / Honours with Research)**

| 1st SEMESTER | | | |
|---|--------------------|--|---------------|
| COMPONENT | COURSE CODE | COURSE TITLE | CREDIT |
| Major (Core) | HMT192M101 | Food & Beverage Service Theory– I | 3 |
| Major (Core) | HMT192M302 | Food Production Theory– I | 3 |
| Major (Core) | HMT192M111 | Food & Beverage Service Lab– I | 1 |
| Major (Core) | HMT192M112 | Front Office Lab - I | 1 |
| Major (Core) | HMT192M113 | Housekeeping Lab - I | 1 |
| Minor | HMT192N301 | Rooms Division I | 3 |
| Interdisciplinary (IDC) | | IKS I | 3 |
| Ability Enhancement course (AEC) | AEC982A101 | Communicative English and Behavioural Science-I | 2 |
| Skill Enhancement Course (SEC) | HMT192S112 | Food Production Lab – I | 3 |
| Value Added Course (VAC) | | Will select one course from a basket of courses | 3 |
| | | SWAYAM/MOOC | 3 |
| TOTAL CREDIT FOR 1st SEMESTER | | | 26 |
| 2nd SEMESTER | | | |
| COMPONENT | COURSE CODE | COURSE TITLE | CREDIT |
| Major (Core) | HMT192M201 | Food & Beverage Service Theory– II | 3 |
| Major (Core) | HMT192M202 | Food Production Theory– II | 3 |
| Major (Core) | HMT192M203 | Nutrition & Food Science | 2 |
| Major (Core) | HMT192M211 | Food & Beverage Service Lab– II | 1 |
| Major (Core) | HMT192M212 | Front Office Lab - II | 1 |
| Major (Core) | HMT192M213 | Housekeeping Lab - II | 1 |
| Minor | HMT192N201 | Rooms Division II | 3 |
| IDC | | IKS II | 3 |
| AEC | AEC982A201 | Communicative English and Behavioural Science-II | 2 |
| SEC | HMT192S212 | Food Production Lab – II | 3 |

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| VAC | | Will select one course from a basket of courses | 3 |
| | | SWAYAM/MOOC | 3 |
| TOTAL CREDIT FOR 2nd SEMESTER | | | 28 |
| COMPONENT | COURSE CODE | COURSE TITLE | CREDIT |
| Major (Core) | HMT192M301 | Food & Beverage Service Theory– III | 3 |
| Major (Core) | HMT192M302 | Food Production Theory– III | 3 |
| Major (Core) | HMT192M303 | Fundamentals of Tourism | 2 |
| Major (Core) | HMT192M311 | Food & Beverage Service Lab– III | 1 |
| Major (Core) | HMT192M312 | Front Office Lab - III | 1 |
| Major (Core) | HMT192M313 | Housekeeping Lab - III | 1 |
| Minor | HMT192N301 | Rooms Division III | 4 |
| IDC (Open) | HMT192I301 | Front Office Management | 3 |
| AEC | AEC982A301 | Communicative English and Behavioural Science-III | 2 |
| SEC | HMT192S312 | Food Production Lab – III | 3 |
| | | SWAYAM/MOOC | 3 |
| TOTAL CREDIT FOR 3rd SEMESTER | | | 26 |
| 4th SEMESTER | | | |
| COMPONENT | COURSE CODE | COURSE TITLE | CREDIT |
| Major (Core) | HMT192M401 | Food & Beverage Service Theory– IV | 4 |
| Major (Core) | HMT192M402 | Food Production Theory– IV | 4 |
| Major (Core) | HMT192M403 | Art and Culinary Heritage of India (IKS) | 4 |
| Major (Core) | HMT192M411 | Food & Beverage Service Lab– IV | 1 |
| Major (Core) | HMT192M412 | Front Office Lab - IV | 1 |
| Major (Core) | HMT192M413 | Housekeeping Lab - IV | 1 |
| Minor | HMT192N401 | Rooms Division IV | 3 |
| Minor | HMT192N412 | Food Production Lab – IV | 3 |
| AEC | AEC982A401 | Communicative English and Behavioural Science-IV | 2 |
| | | SWAYAM/MOOC | 3 |

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| TOTAL CREDIT FOR 4th SEMESTER | | | 26 |
| 5th SEMESTER | | | |
| COMPONENT | COURSE CODE | COURSE TITLE | CREDIT |
| Major (Core) | HMT192M521 | 17 Weeks Internship | 20 |
| TOTAL CREDIT FOR 5th SEMESTER | | | 20 |
| 6th SEMESTER | | | |
| COMPONENT | COURSE CODE | COURSE TITLE | CREDIT |
| Major (Core) | HMT192M601 | Food & Beverage Service Management | 4 |
| Major (Core) | HMT192M602 | Advanced Food Production & Management | 4 |
| Major (Core) | HMT192M603 | Rooms Division Management | 4 |
| Major (Core) | HMT192M604 | Hotel Law | 2 |
| Major (Core) | HMT192M613 | Facility Planning | 2 |
| Major (Core) | HMT192M611 | Food & Beverage Service Management Lab | 2 |
| Major (Core) | HMT192M612 | Rooms Division Management Lab | 2 |
| Minor | HMT192N611 | Advanced Culinary & Bakery Practices | 4 |
| Minor | HMT192N611 | Facility Planning | 4 |
| TOTAL CREDIT FOR 6th SEMESTER | | | 28 |
| 7th SEMESTER | | | |
| COMPONENT | COURSE CODE | COURSE TITLE | CREDIT |
| Major (Core) | HMT192M721 | 17 Weeks Specialized Internship | 20 |
| TOTAL CREDIT FOR 7th SEMESTER | | | 20 |
| 8th SEMESTER | | | |
| COMPONENT | COURSE CODE | COURSE TITLE | CREDIT |
| Major (Any One) | HMT192M801 | Sales & Marketing Management | 4 |
| | HMT192M802 | Human Resource Management | 4 |
| Minor | HMT192N801 | Research Methodology | 4 |
| | HMT192N802 | Revenue and Yield Management | 4 |
| Project / Dissertation | HMT192M821 | Dissertation/Research Project | 12 |
| OR (For the students who do not qualify for a Dissertation of 12 credits) | | | |
| Major | HMT192M803 | Dynamics of Hospitality Business | 4 |

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| Major | HMT192M804 | Hotel Safety, Security and Engineering | 4 |
| Major | HMT192M805 | Public Relations and Customer Relationship Management | 4 |
| TOTAL CREDIT FOR 8th SEMESTER | | | 24 |