M	CT	SUBJECT NAME	CHOICE		IVI	ARK s		HOURS/WE	CREDI	Interdisciplinary
	CODE			IA	E A	C A	TOT AL	EK	TS	
	DSC 101	BASIC INDIAN FOOD PRODUCTION (THEORY)	COMPULSO RY	40	60		100	03	03	YES
	DSC 101 A	BASIC INDIAN FOOD PRODUCTION (PRACTICAL)	COMPULSO RY	40	60		100	08	04	YES
1	DSC 102	BASIC FOOD & BEVERAGE SERVICE I (THEORY)	COMPULSO RY	40	60		100	03	03	YES
	DSC 102 A	BASIC FOOD & BEVERAGE SERVICE I (PRACTICAL)	COMPULSO RY	40	60		100	02	01	YES
	DSC 103	BASIC HOUSEKEEPING OPERATIONS (THEORY)	COMPULSO RY	40	60		100	02	02	YES
	DSC 103 A	BASIC HOUSEKEEPING OPERATIONS (PRACTICAL)	COMPULSO RY	40	60		100	02	01	YES
	DSC 104	BASIC FRONT OFFICE OPERATIONS (THEORY)	COMPULSO RY	40	60		100	02	02	YES
	DSC 104 A	BASIC FRONT OFFICE OPERATIONS (PRACTICAL)	COMPULSO RY	40	60		100	02	01	YES
	AEC 101	FOOD COMMODITIES	COMPULSO RY	20	30		50	02	02	YES
	LEE 101	BUSINESS COMMUNICATION*(TH EORY)	ANY ONE	40	60		100	02	02	YES
	LEE 102	BASIC FRENCH (THEORY)								NO
l	LEE 101 A	BUSINESS COMMUNICATION (PRACTICAL)	ANY ONE*	20	30		50	4	02	YES
	LEE 102 A	BASIC FRENCH (PRACTICAL)								NO

The pattern of Question Paper for ExternalAssessment (60Marks) of Theory subjects conducted by theUniversity will be asfollows:

- 1. The Question Paper will be divided into 02 Sections, SectionI and SectionII.
- 2. Each Section will consist of 03 Questions and all questions will be compulsory.
- 3. Question 1 of each Section shall be Objective in nature (MultipleChoiceQuestion, fill in the Blanks, Match the Pairs, True or False etc.) and carry a total of 06marks only.
- 4. Question 2 and Question 3 will be of 12 marks each with internal choice. A question may be subdivided into sub-question a, b, c ... and the allocation of marks will depend on the weightage given to the topic.
- 5. Questions shall be set to assess the basic knowledge acquired, comprehension and application of knowledge in a given situation.
- 6. The Chairman of Board of Paper Setters for each course shall ensure that the questions cover the entire syllabus as per theweightage of marks indicated in the syllabus.
- 7. The duration of written examination shall be 2 ½ hour

EXAMINATION.

** INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

^{*}EXEMPTION OF BUSINESS COMMUNICATION ONLY IF THE CANDIDATE HAS SECURED MINIMUM 60 %& ABOVE IN QUALIFYING

SE	SUBJEC	SUBJECT	CHOICE			MARI	KS	HOURS/	CREDITS	Interdiscipl
M	T	NAME						W		inary
	CODE			IA	EA	С	TOTAL	EE		
	CODE					Α		K		
	DSC 201	BASIC	COMPULSOR	40	60		100	0	03	YES
		CONTINENTAL FOOD PRODUCTION (THEORY)	Υ					3		
	DSC	BASIC	COMPULSOR	40	60		100	0 8	04	YES
	201A	CONTINENTAL FOOD PRODUCTION (PRACTICAL)	Y					o o		
	DSC 202	BASIC FOOD & BEVERAGE SERVICE II	COMPULSOR Y	40	60		100	0 3	03	YES
		(THEORY)								
	DSC	BASIC FOOD	COMPULSOR	40	60		100	0 2	01	YES
	202A	& BEVERAGE SERVICE II (PRACTICAL)	Y					2		
	DSC 203	MANAGING HOUSEKEEPIN G OPERATIONS (THEORY)	COMPULSOR	40	60		100	0 2	02	YES

- II	DSC	MANAGING	COMPULS	40	60	 100	02	01	
"			OR			200	0_	V-	
	203A	HOUSEKEEPIN	Υ						YES
		G							
		OPERATIONS							
		(PRACTICAL)							
	DSC 204	MANAGING	COMPULS	40	60	100	02	02	
	D3C 204	IVIAINAGING	OR	40	60	 100	02	02	
		FRONT OFFICE	Y						YES
		OPERATIONS							
		(THEORY)							
	DSC 204	MANAGING	COMPULS	40	60	 100	02	01	
	Α	FRONT OFFICE	OR Y						YES
	^	OPERATIONS	'						TES
		(PRACTICAL)							
		(1.10 (0.110) (2)							
	SEC 101	PERSONALITY	COMPULS	40	60	 100	03	03	
			OR						
		SKILLS FOR	Υ						VEC
		HOSPITALITY							YES
		INDUSTRY							
		(THEORY)							
	SEC	PERSONALITY	COMPULS	20	30	 50	04 *	02	
			OR						
	101A	SKILLS FOR	Υ						
		HOSPITALITY							
		INDUSTRY							YES
		(PRACTICAL)							
				380	570	950	31	22	
							-		

* INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

SEM	SUBJECT	SUBJECT NAME	CHOICE		MAI	RKS		HOURS	CREDITS	Interdisc
								/		iplin
	CODE		-					W		ary
				IA	Е	С	TOTA	E		
					Α	Α	L	EK		
	DSC 301	QUANTITY	COMPU	40	60		10	0	04	YES
		FOOD	LS				0	4		
		PRODUCTION	0							
		& BASIC	RY							
		BAKING								
		(THEORY)								
	DSC	QUANTITY	COMPU	40	60		10	0	04	YES
	301A	FOOD	LS				0	8		
		PRODUCTION	0							
		& BASIC	RY							
		BAKING								
		(PRACTICAL)								
	DSC 302	INTRODUCTION	COMPUL	40	60		10	0	03	YES
		TO BEVERAGE	SO RY				0	3		
		SERVICE								
		(THEORY)								
	DSC 302A	INTRODUCTION TO	COMP	40	60		100	02	01	YES
		BEVERAGE SERVICE	ULSO							
			RY							
	DSC 303	(PRACTICAL)	COMAR	40	60		100	02	02	VEC
	DSC 303	ALLIED HOUSEKEEPING	COMP	40	60		100	02	02	YES
		FUNCTIONS(THEO	ULSO							
		RY)	RY							
	DSC 303A	ALLIED	COMP	40	60		100	02	01	YES
		HOUSEKEEPING	ULSO							
		FUNCTIONS	RY							
	DCC 304	(PRACTICAL)	COMP	40	60		100	02	02	VEC
	DSC 304	FRONT OFFICE ACCOUNTING	COMP	40	60		100	02	02	YES
		(THEORY)	ULSO							
	DCC204 4		RY	40	60		100	02	01	YES
	DSC304 A	FRONT OFFICE ACCOUNTING	COMP	40	60		100	02	01	YES
		(PRACTICAL)	ULSO							
	LEC 101		RY	20	20		F.0	03	02	VEC
	LEC 101	HOTEL FRENCH (THEORY)	COMP	20	30		50	03	03	YES
		(TITEORT)	ULSO							
			RY		L					

 		00115				24.4		
LEC 101A	HOTEL FRENCH	COMP	20	30	 50	04 *	02	YES
	(PRACTICAL)	ULSO						
		RY						
NC 101A	COMMUNITY	ANY			 	02	00	
	SERVICE	ONE**						
NC 102A								
	SPORTS ACTIVITIES							
NC 103A								
	CULTURAL							
NC 104A	ACTIVITIES							
	ACTIVITIES							NO
	GENERAL INTEREST							
	ACTIVITIES SERVICE							
	(THEORY)							
	(TILOKT)							
			252					
			360	540	 900	34	23	

* INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS

** STUDENTS ARE REQUIRED TO TAKE ANY ONE OF THE NON CREDIT COURSES WHICH WILL BEASSESSED AS SATISFACTORY OR UNSATISFACTORY PERFORMANCE BASED ON COMPLETION OF ASSIGNED ACTIVITIES / TASKS AND SUBMISSION OF REPORT THERE OF

SEM	SUBJECT	SUBJECT NAME	CHOICE		MARKS			HOURS / WEEK	CREDITS
	CODE			IA	EA	CA	TOTAL	,	
IV	DSC 401 (I)	INDUSTRY EXPOSURE & REPORT – I	COMPULSORY		120	80	200	54	37
					120	80	200	54	37

THE STUDENT IS REQUIRED TO UNDERTAKE 22 WEEKS OF INDUSTRIAL EXPOSURE WITH A CLASSIFIED HOTEL (3 STAR AND ABOVE) IN THE FOLLOWING OPERATIONAL DEPARTMENTS:

- FOOD PRODUCTION OPERATIONS
- FOOD & BEVERAGE OPERATIONS
- HOUSEKEEPING / ACCOMODATION OPERATIONS
- FRONT OFFICE OPERATIONS

SE	SUBJEC	SUBJECT NAME	CHOICE		ľ	MARKS		HOURS/WE	CREDITS	INTERDI
М	Т							EK		SCIP
										LINA
	CODE									RY
				IA	Е	CA	TOTA			
					Α		L			
	DSE 101	LARDER	ANY ONE	40	60		100	04	04	YES
		(THEORY)								
	DCE 403									
	DSE 102	ALCOHOLIC								YES
		ALCOHOLIC								163
		BEVERAGES I								
		(THEORY)								
١.										L

DSE 103									
	ACCOMMODATI								YES
	ON OPERATIONS								
	(THEORY)								
DSE	LARDER	ANY ONE	40	60		100	08	04	
101A	(PRACTICAL)								YES
DSE	ALCOHOLIC								
102A	BEVERAGES I (PRACTICAL)						08*	04	YES
	DSE 101A DSE	ACCOMMODATI ON OPERATIONS (THEORY) DSE LARDER 101A (PRACTICAL) DSE ALCOHOLIC 102A BEVERAGES I	ACCOMMODATI ON OPERATIONS (THEORY) DSE LARDER ANY ONE 101A (PRACTICAL) DSE ALCOHOLIC 102A BEVERAGES I	ACCOMMODATI ON OPERATIONS (THEORY) DSE LARDER ANY ONE 40 101A (PRACTICAL) DSE ALCOHOLIC 102A BEVERAGES I	ACCOMMODATI ON OPERATIONS (THEORY) DSE LARDER ANY ONE 40 60 101A (PRACTICAL) DSE ALCOHOLIC 102A BEVERAGES I	ACCOMMODATI ON OPERATIONS (THEORY) DSE LARDER ANY ONE 40 60 101A (PRACTICAL) DSE ALCOHOLIC 102A BEVERAGES I	ACCOMMODATI ON OPERATIONS (THEORY) DSE LARDER ANY ONE 40 60 100 101A (PRACTICAL) DSE ALCOHOLIC 102A BEVERAGES I	ACCOMMODATI ON OPERATIONS (THEORY) DSE LARDER ANY ONE 40 60 100 08 101A (PRACTICAL) DSE ALCOHOLIC 102A BEVERAGES I 08*	ACCOMMODATI ON OPERATIONS (THEORY) DSE LARDER ANY ONE 40 60 100 08 04 101A (PRACTICAL) DSE ALCOHOLIC 102A BEVERAGES I 08* 04

			240	360	50	650	32	24	
AEE 101 -107	SELECT FROM LIST	ANY ONE			50 ** *	50	04	04	YES
AEC 103	HOSPITALITY LAW (THEORY)	COMPULSO RY	40	60		100	03	03	YES
AEC 102A	RESEARCHING FOR HOSPITALITY & TOURISM MANAGEMENT (PRACTICAL)	COMPULSO RY	40	60		100	08* *	04	YES
AEC 102	RESEARCHING FOR HOSPITALITY & TOURISM MANAGEMENT (THEORY)	COMPULSO RY	40	60		100	02	02	YES
SEC 102	ACCOUNTING SKILLS FOR HOTELS (THEORY)	COMPULSO RY	40	60		100	03	03	YES
DSE 103A	ACCOMMODATI ON OPERATIONS (PRACTICAL)							04	YES

*INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE THE CLASS STUDENTS OPTING FOR DSE 102 A MAY UNDERTAKE MINIMUM 08 ODC OR PART TIME / WEEKEND JOB

WITH REPUTED HOTELS / RESTAURANTS FOR MINIMUM 64 HOURS IN THE SEMESTER STUDENTS OPTING FOR DSE 103 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIME

JOB / WITH REPUTED HOTELS

FOR MINIMUM 64 HOURS IN THE SEMESTER.

** INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE CLASS
***ABILITY ENHANCING ELECTIVE COURSES WILL HAVE CONTINOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS.

SE	SUBJECT	SUBJECT	CHOICE			MARK		HOURS/WEE	CREDIT	Interdis
M	CODE	NAME				S		K	S	cipli
	CODE									nar y
				IA	EA	CA	TOTA			у
							L			
	DSE 201	REGIONAL	ANY ONE	40	60		10 0	04	04	
		CUISINES OF					O			YES
		INDIA								
	DSE 202	(THEORY)								
		ALCOHOLIC BEVERAGES II								
VI	DSE 203	(THEORY)								
		TRENDS IN								
		HOUSEKEEPIN G								
		(THEORY)								
	DSE	REGIONAL	ANY ONE*	40	60		10	08	04	
	201A	CUISINES OF					0			
		INDIA								YES
		(PRACTICAL) ALCOHOLIC						08*	04	
	DSE	BEVERAGES II						00*		
	202 A							08*		
		(PRACTICAL)							04	
	5.05	TRENDS IN								
	DSE 203	HOUSEKEEPIN								
	A	G								
		(PRACTICAL)								
	SEC 103	TOURISM	COMPULSOR	40	60		10 0	03	03	
		OPERATIONS (THEORY)	Υ				U			YES
	DSCP	PROJECT	COMPULSOR	40	60		10 0	12**	06	YES
		WORK	Y							
	AEC 104	HOSPITALITY	COMPULSOR	40	60		10 0	03	03	YES

	MARKETING (THEORY)		Υ							
SEE 101 -107	SELECT FROM LIST	ANY	ONE	 1	50* * *	50	04	04	YES	
								,		
				20		50	550	34	24	

*INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE THE CLASS STUDENTS OPTING FOR DSE 202 A MAY UNDERTAKE MINIMUM 08 ODC OR PART TIME / WEEKEND JOB

WITH REPUTED HOTELS / RESTAURANTS FOR MINIMUM 64 HOURS IN THE SEMESTER.

STUDENTS OPTING FOR DSE 203 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIMEJOB / WITH REPUTED HOTELS FOR MINIMUM 64 HOURS IN THE SEMESTER

.** INCLUDES CLASS HOURS AS WELL AS HOURS SPENT OUTSIDE THE CLASS FOR PROJECT RELATEDWORK

***SKILL ENHANCING ELECTIVE COURSES WILL HAVE CONTINOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS

SE	SUBJECT	SUBJECT	CHOICE		MARK		HOURS/WEE	CREDIT	Interdisci	
М		NAME			S		K	S	plinar	
	CODE									У
				IA	EA	CA	TOTA			
							L			
	DSE 301	SELECT	ANY ONE	40	60		100	04	0	
		FROM THE							4	
	DSE 302	LIST								YES
	DSE 303									
	505						100		-	
	DSE		ANY ONE	40	60		100	08	0 4	YES
	301A									
VII								08*	0 4	
	DSE								7	
	302A							08*	0 4	
	DSE								4	
	303A									
	SEC 104	APPLICATION	COMPULSOR	20	30		50	02	0 2	
		OF	Υ						2	YES
		COMPUTERS								
		IN HOTELS								
		(THEORY)								
	SEE104	APPLICATION	COMPULSOR	40	60		100	04	0 2	
	Α	OF	Υ						_	YES
		COMPUTERS								

	IN HOTELS								_
	(PRACTICAL)								
AEC 105	HUMAN	COMPULSOR	40	60		100	03	0 3	
	RESOURCE MANAGEMEN T (THEORY)	Υ							YES
AEC 106	TOTAL	COMPULSOR	40	60		100	03	0 3	
	QUALITY MANAGEMEN T (THEORY)	Υ							YES
AEE 101	SELECT	ANY ONE			50 *	50	04	0 4	
-107	FROM LIST				*			·	YES
	(THEORY)								
			22	33	50	600	28	2 2	
			0	0					

*INCLUDES CLASS HOURS AS WELL AS HOURS SPENT IN PRACTICE OUTSIDE THE CLASS STUDENTS OPTING FOR DSE 302 A MAY UNDERTAKE MINIMUM 08 ODC OR PART TIME / WEEKEND JOB

WITH REPUTED HOTELS / RESTAURANTS FOR MINIMUM 64 HOURS IN THE SEMESTER. STUDENTS OPTING FOR DSE 303 A MAY ENGAGE THEMSELVES IN PRACTICAL TRAINING / PART TIME

JOB / WITH REPUTED HOTELS FOR MINIMUM 64 HOURS IN THE SEMESTER

** ABILITY ENHANCING ELECTIVE COURSES WILL HAVE CONTINOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS

LIST OF DISCIPLINE SPECIFIC ELECTIVE COURSE (THEORY)

DSE 301 ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT (THEORY)DSE 302 FOOD & BEVERAGE OPERATIONS & MANAGEMENT (THEORY)

DSE 303 ACCOMMODATION MANAGEMENT (THEORY)

LIST OF DISCIPLINE SPECIFIC ELECTIVE COURSE (PRACTICAL)

DSE 301 A ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT (PRACTICAL)DSE 302 A FOOD & BEVERAGEOPERATIONS & MANAGEMENT (PRACTICAL)

DSE 303 A ACCOMMODATION MANAGEMENT (PRACTICAL)

SEM	SUBJECT	SUBJECT	CHOICE	MARK			HOURS	CREDITS	Interdiscip	
		NAME		S				linary		
	CODE			IA	EA	CA	TOTAL			
									_	
VIII	SEE 101-	SELECT FROM	ANY ONE	-	-	50*	50	0	0	Υ
	107	LIST				*		4	4	E
										S
	DSE 401 I	INDUSTRY	ANY ONE	-	12	80	200	5	2	Υ
		EXPOSURE &			0			4	1	E
		REPORT – II								S
		1121 0111 11								
				-	12	80	250	5	2	
					0			4	5	

*SKILL ENHANCING ELECTIVE COURSES WILL HAVE CONTINOUS ASSESSMENT BASED ON PERFORMANCE IN THE TWO CLASS TESTS AND SUBMISSION OF MINIMUM FOUR ASSIGNMENTS

STUDENTS ARE REQUIRED TO UNDERTAKE 11 WEEKS OF INDUSTRIAL EXPOSURE WITH ANY REPUTED HOSPITALITY ORGANISATION

LIST OF ABILITY ENHANCING ELECTIVE COURSES

NAME OF THE COURSE	NO OF HOURS	CREDIT POINTS	INTERDISCIPILNARY
CATERING SCIENCE	4	4	YES
DIETITICS & NUTRITION	4	4	YES
FOOD & BEVERAGE CONTROLS	4	4	YES
PRINCIPLES OF MANAGEMENT	4	4	YES
ORGANISATION BEHAVIOR	4	4	YES
HOTEL ECONOMICS	4	4	YES
FINANCIAL MANAGEMENT	4	4	YES

LIST OF SKILL ENHANCING ELECTIVE COURSES

NAME OF THE COURSE	NO OF HOURS	CREDIT POINTS	INTERDISCIPILNARY
FIRST AID	4	4	YES
HOTEL MAINTENANCE	4	4	YES
RETAIL MANAGEMENT	4	4	YES
EVENT MANAGEMENT	4	4	YES
ENTREPRENEURSHIP			YES
DEVELOPMENT	4	4	163
FACILITYPLANNING	4	4	YES
SKILL ENHANCEMENT FOR MEDIA			YES
&JOURNALISMINHOSPITALITY	4	4	