

Course Curriculum and Structure

Fourth Year 12.0 Total Credits

Seventh Semester

Subject	Credit Points
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Internship	6.0
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Eighth Semester

Subject	Credit Points
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Internship	6.0
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Third Year 36.0 Total Credits

Fifth Semester

Subject	Credit Points
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Advance Food & Beverage Management	3.0
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Advance Accommodation operation Management	3.0
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Hospitality Marketing	3.0
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Fundamentals of Financial Management	3.0
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Business Research Method	3.0
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Business statics	3.0
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Hospital Human resource Management	3.0
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Sixth Semester

Subject	Credit Points
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Tourism Business Environment	3.0
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Tourism Economics	3.0
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Strategic Management	3.0
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Project Work	3.0
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Advance Food Production Management	3.0
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Advance Room Division Management	3.0
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Fundamentals of Entrepreneurship	3.0
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Second Year 45.0 Total Credits

Third Semester

Subject	Credit Points
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Fundamentals of Sociology	3.0
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Introduction to Management Information System	3.0
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Hospitality Accounting I	3.0
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Room Division Management (Practical) -I	1.5
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Room Division Management (Theory) -I	3.0
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Subject	Credit Points
Food & Beverage Service (Practical) -III	1.5
Food & Beverage Service (Theory) -III	3.0
Food & Beverage Service (Practical) -III	1.5
Food Production & Patisserie (Theory) -III	3.0

Fourth Semester

Subject	Credit Points
Business Communication for the Hotel Industry	3.0
Hospitality Accounting II	3.0
General Psychology	3.0
Room Division Management (Practical) -IV	1.5
Room Division Management (Theory) -IV	3.0
Food & Beverage Service (Practical) -IV	1.5
Food & Beverage Service (Theory) -IV	3.0
Food Production & Patisserie (Practical) -IV	1.5
Food Production & Patisserie (Theory) -IV	3.0

First Year 45.0 Total Credits

First Semester

Subject	Credit Points
Principles of Management	3.0
English I	3.0
Accommodation Operation (Practical) -I	1.5
Accommodation Operation (Theory) -I	3.0
Food & Beverage Service (Practical) -I	1.5
Food & Beverage Service (Theory) -I	3.0
Food Production & Patisserie (Practical) -I	1.5
Food Production & Patisserie (Theory) -I	3.0
Fundamentals of Tourism and Hospitality	3.0

Second Semester

Subject	Credit Points
Basic Mathematics	3.0
Food Hygiene & Nutrition	3.0
English II	3.0
Accommodation Operation (Practical) -II	1.5
Accommodation Operation (Theory) -II	3.0
Food & Beverage Service (Practical) -II	1.5
Food & Beverage Service (Theory) -II	3.0
Food Production & Patisserie (Practical) -II	1.5
Food Production & Patisserie (Theory) -II	3.0