

University of Pune

Syllabus for Bachelor of Science – Hospitality Studies

The Following abbreviations have been used here under.
 L= Lecture P= Practical T= Tutorial
 Internal Continuous Assessment = Class Test

First Year B.Sc – HS (Semester I)

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practical	Internal	
101	Basic Food Production	2	8	1	40	30	30	100
102	Food & Beverage Service	2	3	1	40	30	30	100
103	Basic Rooms Division	2	3	1	40	30	30	100
104	Computer Fundamental	3	-	1	40	30	30	100
105	Catering Science	4	-	1	70	-	30	100
106	Communication Skills	3	-	1	70	-	30	100
	TOTAL	16	14	6	300	120	180	600

First Year B.Sc – HS (Semester - II)

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practical	Internal	
201	Food Production Principles	2	8	1	40	30	30	100
202	Food & Beverage Operations	2	3	1	40	30	30	100
203	Rooms Division Service	2	3	1	40	30	30	100
204	Travel & Tourism	3	-	1	70	-	30	100
205	Food Science - II	4	-	1	70	-	30	100
206	Basic French for Hotel Industry	2	2	1	40	30	30	100
	TOTAL	15	16	6	300	120	180	600

Second Year B.Sc –HS (Semester - III)

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practical	Internal	
301	Quantity Food Production	2	8	1	40	30	30	100

302	Beverage Service	2	3	1	40	30	30	100
303	Accommodation Service	2	3	1	40	30	30	100
304	Principles of Management	3	-	1	70	-	30	100
305	Basic Principles of Accounting	4	-	1	70	-	30	100
306	Hotel Engineering	3	-	1	70	-	30	100
	TOTAL	16	14	6	330	90	180	600

Second Year B.Sc – HS (Semester -IV)

Course No.	Subject	Examination Scheme		
		Panel	Internal	Total
401	Industrial Training 20 weeks* 6 days* 8 hours = 960 Hours	200	100	300
402	Project Report	200	100	300
	TOTAL	400	200	600

Third Year B.Sc – HS (Semester V)

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practical	Internal	
501	Specialized Food Production	2	8	1	40	30	30	100
502	Food & Beverage Service & Management.	2	3	1	40	30	30	100
503	Accommodation Operations	2	3	1	40	30	30	100
504	Hotel Accounting	4	-	1	70	-	30	100
505	Marketing Management	3	-	1	70	-	30	100
506	Hotel Related Law	3	-	1	70	-	30	100
	TOTAL	16	14	6	330	90	180	600

Third Year B.Sc – HS (Semester - VI)

Course No	Subject	Teaching scheme (hours per week)			Examination scheme			Total Marks
		L	P	T	Theory	Practical	Internal	
601	Advanced Food Production	2	8	1	40	30	30	100
602	Advanced Food Service & Management	2	3	1	40	30	30	100
603	Spl. Accommodation Management	2	3	1	40	30	30	100
604	Total Quality Management	3	-	1	70	-	30	100
605	Human Resource Development	4	-	1	70	-	30	100

606	Entrepreneurship Development	3	-	1	70	-	30	100
	TOTAL	16	14	6	330	90	180	600