

**Course Outline for B.Sc. Hotel Management, Catering Technology & Tourism (3 Yrs)**

1ST SEMESTER		2ND SEMESTER		3RD SEMESTER	
S.N	SUBJECT NAME	S.N	SUBJECT NAME	S.N.	SUBJECT NAME
1	Front office Operations	1	Hotel Housekeeping -II	1	Advance Front office Operations -I
2	Hotel Housekeeping -I	2	Fundamentals of Tourism & Tourism Products	2	Hotel Housekeeping -III
3	Basic Food & Beverage Service	3	Food & Beverage Service Operation-I	3	Food & Beverage Service operations -II
4	Basic Food & Beverage Production	4	Food & Beverage Production -I	4	Food Beverage Production -II
5	Food Microbiology & Nutrition	5	Hotel Engineering	5	Hospitality French
6	Communication & Soft Skills	6	Basics of Computers	6	Hospitality Sales & Marketing
7	Practical *	7	Practical *	7	Practical *
8	Computer Practical- Internet	8	Basic English	8	Personality Development & Public Speaking
9	Basic English	9	Personality Development & Public Speaking	9	Computer Practical- MS Office
10	Personality Development & Public Speaking				
4TH SEMESTER		5TH SEMESTER		6TH SEMESTER	
S.N	SUBJECT NAME	S.N.	SUBJECT NAME	S.N.	SUBJECT NAME
1	Front office Management -I	1	Front office Management -II	1	WTO Sheets #
2	Advanced Accommodation Operations -I	2	Advance Accommodation operation -II	2	Industrial Training Report #
3	Advanced Food & Beverage Service operations	3	Food & Beverage Controls	3	Industrial Log - Book #
4	Advanced Food & Beverage Production -I	4	Advanced Food & Beverage Production -II	4	Industrial Training Project Presentation #
5	Principles of Management	5	Hotel Law	5	viva *
6	Hotel Accountancy	6	Travel Agencies & Tour Operater operations	6	# Industrial Training
7	Practical *	7	Practical *		
8	Computer Practical- MS Office	8	Business Communication, Facing Interviews & GDs		
9	Personality Development & Public Speaking				

**Note:-Students of DHMCTT will Study the paper of semester 1&2 of BSCHMCTT**