



HAFT

B.Sc. in Hospitality Studies

SEMESTER I

USHO101	Food Production & Patisserie I
USHO102	Food & Beverage Service I
USHO103	Front Office I
USHO104	Housekeeping I
USHO105	Rooms Division Mgt (Practicals)-I
USHO106	Communication Skill I (English & French)
USHO107	Information Technology
USHO108	Food Safety & Nutrition

SEMESTER II

USHO201	Food Production & Patisserie II
USHO202	Food & Beverage Service II
USHO203	Front Office II
USHO204	Housekeeping II
USHO205	Rooms Division Management (Practicals) II
USHO206	Communication Skill II (English & French)
USHO207	Principles of Hotel Accountancy
USHO208	Principles of Management



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SEMESTER III

USHO301/401	Food Production & Patisserie III
USHO302/402	Food & Beverage Service III
USHO303/403	Front Office III
USHO304/404	Housekeeping III
USHO305/405	Rooms Division Management(Practicals)-III
USHO306/406	Hotel Accountancy & Cost Control
USHO307/407	Hospitality Law & Human Resource Management
USHO308/408	Management Information System in Hospitality Industry

SEM ESTER IV

INDUSTRIAL TRAINING (120 WORKING DAYS)

USHO 301/401	Performance appraisal
USHO 302/402	Presentation of report
USHO 303/403	Viva
USHO 304/404	Log Book
USHO 305/405	Training Report



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SEMESTER V

USHO501	Food Production & Patisserie
USHO502	Food & Beverage Operations Management
USHO503	Front Office
USHO504	Housekeeping
USHO505	Rooms Division Management(Practical)
USHO506	Corporate English
USHO507	Environmental & Sustainable Tourism

SEMESTER VI (SPECIALIZATION)

USHO 601	Organizational Behavior
USHO 602	Strategic Management
USHO 603	Event Planning, Marketing & Management
USHO 604	Core Elective (Any Two)
USHO 604A	Advanced Food Production
USHO 604B	Advanced Food & Beverage Operations Management
USHO 604D	Advanced Front Office
USHO 604E	Advanced Bakery & Confectionery
USHO605	Allied Elective(Services Marketing)
