

**NEP and Learning Outcome-based Curriculum  
Framework (LOCF)**

**For**

**Undergraduate Programme  
Bachelor of Science in Hospitality & Hotel Administration  
(To be effective from the Academic Session 2024-25)**



**Department of Management, Gurugram University,  
Gurugram  
(A State Govt. University Established Under Haryana Act 17 Of 2017)**

*[Signature]*  
**VEDATYA INSTITUTE**  
Garhi Murli, Garhi Bazidpur  
Sohna Road, Gurgaon (Hr.)

**1. Scheme of Programme**  
**(Scheme UG A4: Undergraduate Programmes (Interdisciplinary))**

**Semester 1**

Course Code	Course Title	Course ID	L	T	P	L	T	P	Total Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
HDSC101	Food Production and Culinary Art-I	240/HHA/CC101	2	-	4	2	-	2	4	15	35	15	35	100
HDSC102	Food and Beverage Service Operations-I	240/HHA/CC102	2	-	4	2	-	2	4	15	35	15	35	100
HDSC103	Front Office Operations-I	240/HHA/CC103	3	1	-	3	1	-	4	30	70	-	-	100
Minor/ Vocational Course(s)														
HMIC104	One from Pool	240/HM/MI104	1	1	-	1	1	-	2	15	35	-	-	50
Multidisciplinary Course(s)														
HMDC105	One from Pool	240/HHA/MD105	2	1	-	2	1	-	3	25	50	-	-	75
Ability Enhancement Course(s)														
HAEC106	One from Pool	240/ENG/AE101	2	-	-	2	-	-	2	15	35	-	-	50
Skill Enhancement Course(s)														
HSEC107	One from Pool	240/HM/SE107	2	-	2	2	-	1	3	15	35	5	20	75
Value-added Course(s)														
HVAC108	One from Pool	240/ENGM/VA101	2	-	-	2	-	-	2	15	35	-	-	50
Total Credits			-	-	-	-	-	-	24	-	-	-	-	600

**Semester 2**

Course Code	Course Title	Course ID	L T P (Hrs.)			Credits			Credits	MARKS				
			L	T	P	L	T	P		TI	TE	PI	PE	Total
Core Course(s)														
HDSC201	Food Production and Culinary Art-II	240/HHA/CC201	2	-	4	2	-	2	4	15	35	15	35	100
HDSC202	Food and Beverage Service Operations-II	240/HHA/CC202	2	-	4	2	-	2	4	15	35	15	35	100
HDSC203	Front Office Operations-II	240/HHA/CC203	3	1	-	3	1	-	4	30	70	-	-	100
Minor/ Vocational Course(s)														

HMIC204	One from Pool	240/HHA/MI204	1	1	-	1	1	-	2	15	35	-	-	50
<b>Multidisciplinary Course(s)</b>														
HMDC205	One from Pool	240/HHA/MD205	2	1	-	2	1	-	3	25	50	-	-	75
<b>Ability Enhancement Course(s)</b>														
HAEC206	One from Pool	240/ENG/AE201	2	-	-	2	-	-	2	15	35	-	-	50
<b>Skill Enhancement Course(s)</b>														
HSEC207	One from Pool	240/HHA/SE207	2	-	2	2	-	1	3	15	35	5	20	75
<b>Value-added Course(s)</b>														
HVAC208	One from Pool	240/HHA/VA208	2	-	-	2	-	-	2	15	35	-	-	50
<b>Total Credits</b>			-	-	-	-	-	-	<b>24</b>	-	-	-	-	<b>600</b>

### Semester 3

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits		Credits	MARKS				
									(Hrs.)			TI	TE	PI	PE	Total
Core Course(s)																
HDSC301	Food Production & Culinary Art-III	240/HHA/CC301	2	-	4	2	-	2		4		15	35	15	35	100
HDSC302	Food and Beverage Service Operations-III	240/HHA/CC302	3	-	2	3	-	1		4		25	50	5	20	100
HDSC303	Accommodation Operations Front Office	240/HHA/CC303	2	1	-	2	1	-		3		25	50	-	-	75
Minor/ Vocational Course(s)																
HMIC304	One from Pool	240/HHA/MI304	3	1	-	3	1	-		4		30	70	-	-	100
Multidisciplinary Course(s)																
HMDC305	One from Pool	240/HHA/305	2	1	-	2	1	-		3		25	50	-	-	75
Ability Enhancement Course(s)																
HAEC306	One from Pool	240/HHA/SE306	2	-	-	2	-	-		2		15	35	-	-	50
Total Credits			-	-	-	-	-	-		20		-	-	-	-	500

### Semester 4 (Six months internship)

Course	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS
--------	--------------	-----------	---	---	---	---	---	---	---------	-------

Code			(Hrs.)	Credits			TI	TE	PI	PE	Total
Core Course(s)											
HDSC401	Six Months Internship	240/HHA/CC401	-	-	24	-	12	12	-	90	210
Minor/ Vocational Course(s)											
HVOC402	One from Pool	240/HHA/VO402	-	-	8	-	4	4	-	30	70
Ability Enhancement Course(s)											
HAEC403	One from Pool	240/HHA/AE403	-	-	4	-	2	2	-	15	35
Value-added Course(s)											
HVAC404	One from Pool	240/HHA/VA404	-	-	4	-	2	2	-	50	-
Total Credits			-	-	-	-	-	20	-	-	500

#### Semester 5 (Food Production)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits		MARKS				
			(Hrs.)						Credits	TI	TE	PI	PE	Total	
Core Course(s)															
HDSC501/F P	Advance Food Production-I	240/HHA/CC501	2	-	4	2	-	2	4	4	15	35	35	15	100
HDSC502/F P	Gourmet Desserts and Artisanal Breads	240/HHA/CC502	2	-	4	2	-	2	4	4	15	35	35	15	100
HDSC503	Hospitality Events Management – Planning	240/HHA/CC503	3	1	-	3	1	-	4	4	30	70	-	-	100
Minor/ Vocational Course(s)															
HVOC504	One from Pool	240/HHA/VO504	3	1	-	3	1	-	4	4	30	70	-	-	100
Skill Enhancement Course(s)															
HSEC 505	One from Pool	240/HHA/SE505	-	-	8	-	-	4	4	4	-	-	-	30	100
Total Credits			-	-	-	-	-	-	20	20	-	-	-	-	500

**Semester 5 (Food & Beverage Service)**

Course Code	Course Title	Course ID	L		T	P	L	T	P	Credits			MARKS			
			(Hrs.)	T	P	L	T	P	Credits	TI	TE	PI	PE	Total		
Core Course(s)																
HDSC501/F S	Advance Food and Beverage Service Management-I	240/HHA/CC504	3	1	-	3	1	-	4	30	70	-	-	100		
HDSC502/F S	Introduction to Wines	240/HHA/CC505	3	1	-	3	1	-	4	30	70	-	-	100		
HDSC503	Hospitality Events Management – Planning	240/HHA/CC506	3	1	-	3	1	-	4	30	70	-	-	100		
Minor/ Vocational Course(s)																
HVOC504	One from Pool	240/HHA/VO504	3	1	-	3	1	-	4	30	70	-	-	100		
Skill Enhancement Course(s)																
HSEC 505	One from Pool	240/HHA/SE505	-	-	8	-	-	-	4	-	-	30	70	100		
Total Credits			-	-	-	-	-	-	20	-	-	-	-	500		

**Semester 5 (Accommodation Management)**

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits			MARKS						
									(Hrs.)			Credits			TI	TE	PI	PE
Core Course(s)																		
HDSC501/A M	Advance Accommodation and Facility Management-I	240/HHA/CC507	3	1	-	3	1	-	4	30	70	-	-	100				
HDSC502/A M	Revenue and Pricing Management	240/HHA/CC508	3	1	-	3	1	-	4	30	70	-	-	100				
HDSC503	Hospitality Events Management – Planning	240/HHA/CC509	3	1	-	3	1	-	4	30	70	-	-	100				
Minor/ Vocational Course(s)																		
HVOC504	One from Pool	240/HHA/VO504	3	1	-	3	1	-	4	30	70	-	-	100				
Skill Enhancement Course(s)																		

HSEC 505	One from Pool	240/HHHA/SE505	-	-	8	-	-	-	4	4	-	-	30	70	100
<b>Total Credits</b>			-	-	-	-	-	-	20	-	-	-	-	-	<b>500</b>

#### Semester 6 (Food Production)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	Credits	MARKS				
											TI	TE	PI	PE	Total
Core Course(s)															
HDSC601/FP	Advance Food Production-II	240/HHA/CC601	2	-	4	2	-	2	4	15	35	15	35	100	
	Hospitality Events Management-Implementation	240/HHA/CC602	-	-	8	-	-	4	4	-	-	30	70	100	
HDSC603	Leadership and Business Strategies	240/HHA/CC603	2	1	-	2	1	-	3	25	50	-	-	75	
Minor/ Vocational Course(s)															
HMIC604	One from Pool	240/HHA/MI604	3	-	2	3	-	1	4	25	50	5	20	100	
HVOC605	One from Pool	240/HHA/VO605	3	-	2	3	-	1	4	25	50	5	20	100	
Skill Enhancement Course(s)															
HSEC606	One from Pool	240/HHA/SE606	2	1	-	2	1	-	3	25	50	-	-	75	
Total Credits			-	-	-	-	-	-	22	-	-	-	-	550	

#### Semester 6 (Food & Beverage Service)

Course Code	Course Title	Course ID	L T P L T P (Hrs.)						Credits		MARKS				
			L	T	P	L	T	P	Credits	TI	TE	PI	PE	Total	
Core Course(s)															
HDSC601/F P	Advance Food and Beverage Service Management-II	240/HHHA/CC604	3	1	-	3	1	-	4		30	70	-	-	100
HDSC602	Hospitality Events Management-Implementation	240/HHHA/CC605	-	-	8	-	-	4	4		-	-	30	70	100
HDSC603	Leadership and Business Strategies	240/HHHA/CC606	2	1	-	2	1	-	3		25	50	-	-	75
Minor/ Vocational Course(s)															
HMIC604	One from Pool	240/HHHA/MI604	3	-	2	3	-	1	4		25	50	5	20	100
HVOC605	One from Pool	240/HHHA/VO605	3	-	2	3	-	1	4		25	50	5	20	100

Skill Enhancement Course(s)														
HSEC606	One from Pool	240/HHA/SE606	2	1	-	2	1	-	3	25	50	-	-	75
Total Credits			-	-	-	-	-	-	22	-	-	-	-	550

#### Semester 6 (Accommodation Management)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits			Credits	MARKS				Total
									(Hrs.)				TI	TE	PI	PE	
Core Course(s)																	
HDSC601/F P	Advanced Accommodation & Facilities Management-II	240/HHA/CC607	3	1	-	3	1	-	4	30	70	-	-	100			
HDSC602	Hospitality Events Management-Implementation	240/HHA/CC608	-	-	8	-	-	4	4	-	-	30	70	100			
HDSC603	Leadership and Business Strategies	240/HHA/CC609	2	1	-	2	1	-	3	25	50	-	-	75			
Minor/ Vocational Course(s)																	
HMIC604	One from Pool	240/HHA/MI604	3	-	2	3	-	1	4	25	50	5	20	100			
HVOC605	One from Pool	240/HHA/VO605	3	-	2	3	-	1	4	25	50	5	20	100			
Skill Enhancement Course(s)																	
HSEC606	One from Pool	240/HHA/SE606	2	1	-	2	1	-	3	25	50	-	-	75			
Total Credits			-	-	-	-	-	-	22	-	-	-	-	550			

Note: The curriculum of semester 7 and 8 will be provided in case the student opts for Hons. Degree.

Minor Course from the department for pool of the Courses in the University

(These courses are offered by each department for students of other departments/same department to gain a broader understanding beyond the major discipline)

**Semester 1**

Course Code	Course Title	Course ID	L T P			Credits	MARKS																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																														
			(Hrs.)				TI	TE	PI	PE	Total																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
HMIC104	Corporate Skills-I	240/HHA/MI104	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	

**Semester 2**

Course Code	Course Title	Course ID	L T P			Credits	MARKS																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
			(Hrs.)				TI	TE	PI	PE	Total																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
HMIC204	Corporate Skills-II	240/HHA/MI204	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1

**Semester 3**

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS					
			(Hrs.)							Credits	TI	TE	PI	PE	Total
HMIC304	Facility Operations-Housekeeping	240/HHA/MI304	3	1	-	3	1	-	4		30	70	-	-	100

**Semester 4**

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS					
			(Hrs.)							Credits	TI	TE	PI	PE	Total
HVOC402	Work based learning report	240/HHA/VO402	-	-	8	-	-	4	4	-	-	30	70	100	

**Semester 5**



Course Code	Course Title	Course ID	L T P			Credits			MARKS			
			(Hrs.)			Credits			TI	TE	PI	PE
HVOC504	Corporate Skills-III	240/HHHA/VO504	3	1	-	3	1	-	30	70	-	-
									4			100

**Semester 6 (Food Production / Food & Beverage Service)**

Course Code	Course Title	Course ID	L T P			Credits			MARKS			
			(Hrs.)			Credits			TI	TE	PI	PE
HMIC604	Specialized Tea and Coffee	240/HHHA/MI604	3	-	2	3	-	1	4	50	5	20
HVOC605	Butler Service	240/HHHA/VO605	3	-	2	3	-	1	4	50	5	20
												100

**Semester 6 (Accommodation Management)**

Course Code	Course Title	Course ID	L T P			Credits			MARKS			
			(Hrs.)			Credits			TI	TE	PI	PE
HMIC604	Luxury Retail Management	240/HHHA/MI604	3	1	-	3	1	-	4	70	-	-
HVOC605	Butler Service	240/HHHA/VO605	3	-	2	3	-	1	4	50	5	20
												100

**Multidisciplinary Course from the department for pool of the Courses in the University (These courses are to be offered to students of different discipline/Subject)**

**Semester 1**

Course Code	Course Title	Course ID	L T P			(Hrs.)			Credits			MARKS				
			L	T	P	L	T	P	Credits			TI	TE	PI	PE	Total
HMDC105	Housekeeping Operations	240/HHA/MD105	2	1	-	2	1	-	3			25	50	-	-	75

**Semester 2**

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS					
			(Hrs.)							Credits	TI	TE	PI	PE	Total
HMDC205	Food production and Culinary Arts	240/HHA/MD205	1	-	4	1	-	2	3	15	35	5	20	75	

**Semester 3**

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
HMDC305	Self-Development Report	240/HHA/MD305	-	-	6	-	-	3	3	-	-	25	50	75

**Skill Enhancement Course from the department for pool of the Courses in the University**

(These courses are offered by each department for students of other departments/same department and are designed to provide value-based and/or skill-

based knowledge and should contain both theory and lab/hands-on/training/field work.)

### Semester 1

Course Code	Course Title	Course ID	L T		P (Hrs.)	L	T	P	Credits	MARKS				
										TI	TE	PI	PE	
HSEC107	Housekeeping operations-I	240/HHA/SE107	2	-	2	2	-	1	3	15	35	5	20	75

### Semester 2

Course Code	Course Title	Course ID	L		T		P		Credits			MARKS			
			L	T	P	(Hrs)	Credits			TI	TE	PI	PE	Total	
HSEC207	Housekeeping operations-II	240/HHA/SE207	2	-	2	2	-	1	3	15	35	5	20	75	

### Semester 5

Course Code	Course Title	Course ID	L		T	P	L	T	P	Credits	MARKS					
											TI	TE	PI	PE	Total	
			(Hrs)													
HSEC 505	Employability competency framework	240/HHA/SE505	-	-	8	-	-	-	4	4	-	-	30	70	100	

### Semester 6

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs)			Credits				TI	TE	PI	PE	
HSEC606	Hospitality Entrepreneurship	240/HHA/SE606	2	1	-	2	1	-	3	25	50	-	-	75

**Ability Enhancement Course from the department for pool of the Courses in the University**

(These courses are offered by department of Indian and Foreign Languages for students of other departments/same department and leads to enhancement in the ability of learn Regional and foreign languages)

**Semester 1**

Course Code	Course Title	Course ID	L T P			(Hrs)	Credits			Credits	MARKS			
			L	T	P		Credits				TI	TE	PI	PE
HAEC106	English Language & Communication-I	240/HHA/AE106	2	-	-	2	-	-	2	15	35	-	-	50

**Semester 2**

Course Code	Course Title	Course ID	L T P			(Hrs)			Credits			MARKS			
			L	T	P	L	T	P	Credits	TI	TE	PI	PE	Total	
HAEC206	English Language & Communication-II	240/HHA/AE206	2	-	-	2	-	-	2	15	35	-	-	50	

**Semester 3**

Course Code	Course Title	Course ID	L T P (Hrs)						Credits	MARKS				
			Credits			Credits				TI	TE	PI	PE	
			L	T	P	L	T	P						
HAEC306	Business Language – Professional Email Writing	240/HHA/SE306	2	-	-	2	-	-	2	15	35	-	-	50

**Semester 4**

Course Code	Course Title	Course ID	L T P			Credits	MARKS				
			(Hrs)				TI	TE	PI	PE	
			Credits								
HAEC403	Language Skills for Hospitality Managers	240/HHA/SE403	-	-	4	2	-	-	15	35	50

Value Added Course from the department for pool of the Courses in the University

(All the departments will offer value added course for semester 3 for the students of same or different departments. In the first year, students will study (i) Human Values and Ethics and (ii) Environmental Studies as value added course)

**Semester 1**

Course Code	Course Title	Course ID	L			T			P			Credits			Credits	MARKS			
			L	T	P	L	T	P	L	T	P	TI	TE	PI		PE	Total		
																		(Hrs)	
HVAC108	Human Values and Ethics	240/HHA/VA108	2	-	-	2	-	-	-	-	-	15	35	-	-	50			

**Semester 2**

Course Code	Course Title	Course ID	L			T			P			Credits			MARKS			
			L	T	P	(Hrs)	L	T	P	L	T	P	TI	TE	PI	PE	Total	
HVAC208	Environmental Studies	240/HHA/VA208	2	-	-	2	-	-	-	-	-	15	35	-	-	50		

**Semester 4**

Course Code	Course Title	Course ID	(Hrs)			Credits			Credits	MARKS				
			L	T	P	L	T	P		TI	TE	PI	PE	Total
HVAC404	Appraisals and reflective entries	240/HHA/VA404	-	-	4	-	-	2	2	-	-	50	-	50

**Semester - 3**  
**Food Production and Culinary Art- Level 3**  
**Course ID - 240/HHA/CC301**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	2 Hours

**Type of Course: - Core Course**

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
√						

**Introduction to the Course:**

The module tests the theories learned in level one and two modules simultaneously developing a critical perspective of the long and short-term culinary management decisions taken by senior chefs in the hospitality industry. Learners develop an understanding of the cost control systems, elements in food and beverage operations, the pricing strategies that need to be applied for a proud bottom line, and the steps and strategies for menu engineering and profitable service operation. Culinary operations regarding food, systems, and services in the hospitality industry are explored in detail which helps students expand their horizons in many ways.

**Course Outcome:** After completing the course students will be able to:

**CO1:** Demonstrate familiarization with Indian cuisine.

**CO2:** Identify food commodities, equipment, their characteristics, and uses.

**CO3:** Discuss information on bulk kitchen equipment.

**CO4:** Understand time management and the importance of teamwork.

**Detailed Syllabus:**

**UNIT I:**

**Theory -** Food quality, yield management, kitchen management, kitchen computer applications, familiarization with point of sales.

**Practical:** The Menu will be created as per the weekly theory inputs.

**UNIT II:**

**Theory -** Food production quality control function, product development, food production and beverage provision, operational areas, equipment, staffing, customer expectations, and service delivery.

**Practical:** The Menu will be created as per the weekly theory inputs.

**UNIT III:**

**Theory -** Concept of purchasing techniques, yield and cooking techniques for cost control, receiving, storage & inventory, recipes & standards, calculating the food cost.

**Practical:** The Menu will be created as per the weekly theory inputs.

**UNIT IV:**

**Theory -** Menu Pricing, inflationary price & demand, analysing working menu data, and relating pricing strategy to menu engineering.

**Practical:** The Menu will be created as per the weekly theory inputs.

**Core Textbooks:**

- Bali, P.S. (2018), *Quantity Food Production Operations and Indian cuisine*, Oxford, New Delhi

**Other Recommended Textbooks:**

- Foskett, D., Paskins, P. and Rippington, N. (2019), *Practical Cookery* (14th edn), Hodder Education, UK

- Motarjemi, Y., Moy, G. and Todd, E.C.D. (2014), *Encyclopaedia of food safety*, Apple Academic Press, Amsterdam
- Arora, K. (2008), *Theory of Cookery*, Frank Bros & Co., New Delhi

#### Final Assessment (FA)

Theory Internal (TI)	15 marks
Theory External (TE)	35 marks
Practical Internal (PI)	15 marks
Practical External (PE)	35 marks
<b>Final Assessment (FA) = (TI+TE+PI+PE)</b>	<b>100 marks</b>

**Theory Internal (TI):** The (TI) will be done through in-class tests/coursework/presentations/journals or assignments.

**Theory External (TE):** The TE will be done through the end-term theory examination.

**Practical Internal (PI):** The (PI) will be done through in-class continuous assessment.

The question paper pattern for the end-term examination will be **35 Marks** and will follow the following pattern:

<b>Section A</b>	Seven Short answer type questions covering all units. All compulsory.	<b>7*1=7 marks</b>
<b>Section B</b>	<u>Answer any one question from each Unit</u>  Choice of Q. 2&3 From Unit I Choice of Q. 4&5 from Unit II Choice of Q. 6&7 from Unit III Choice of Q. 8&9 from Unit IV	<b>7*4=28 marks</b>
<b>Total Marks</b>		<b>35 marks</b>

#### Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
CO3	3	3	3	3	3	3	2	2
CO4	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

**Table 2: CO-PSO Matrix for the Course**

CO	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
CO3	3	3	3	3	3	3	2	2
CO4	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

**Semester 3**  
**Food and Beverage Service Operations-III**  
**Course ID - HDSC 302**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
3	0	1	4	25	50	5	20	2.5 Hours

**Type of Course: Core Course**

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
√						

**Introduction to the Course:**

This course provides foundational knowledge of bar and banquet operations essential for today's hospitality professionals. Students will explore bar structure, beverage classifications, and function catering in detail, aligning theoretical concepts with real-world industry practices. Emphasis is placed on understanding global spirits, liqueurs, and operational controls to meet modern service standards. The course prepares students for roles in hotels, restaurants, resorts, and event catering businesses.

**Course Outcome:** After completing the course, students will be able to:

**CO1:** Identify and describe the types, layout, parts, and operational steps of a bar, including control measures and fraud prevention.

**CO2:** Classify liqueurs based on their production, flavour, colour, base, origin, and differentiate them from eaux-de-vie.

**CO3:** Explain the production process, types, and brand names of major spirits like Whisky, Brandy, Gin, Rum, Vodka, Tequila, and Mezcal.

**CO4:** Demonstrate understanding of banquet operations, including types of functions, equipment, layout planning, and outdoor catering setup.

**Detailed Syllabus:**

**UNIT I (Bar Operations)**



**Theory:** Introduction, types of bars, parts of bar and its function, bar design, steps involved in bar operations, bar control, and fraud that occurs in the bar.

**Practical:** Introduction to bar equipment.

#### **UNIT II (Liqueurs and Eaux-de-vie)**

**Theory:** Define liqueurs, production of liqueurs, Liqueurs- flavour, colour, base and origin, meaning of eaux-de-vie and their bases, difference between liqueurs and eaux-de-vie.

**Practical:** Cocktail-making class.

#### **UNIT III (Distilled Beverages)**

**Theory:** Whisky, Brandy, Gin, Rum, Vodka, Tequila, and Mezcal; introduction, production process, types, brand names.

**Practical:** Cocktail-making class.

#### **UNIT IV (Function Catering)**

**Theory:** Introduction, types of functions, types of equipment used in banquets, spacing, table set-ups, function booking organization, and outdoor catering.

**Practical:** Cocktail-making class.

#### **Core Textbooks:**

- Lillicrap, D. and Cousins, J. (2010), *Food & Beverage Service*. 8th edn., Book Power, U.K.
- Singaravelavan, R. (2016), *Food and beverage service*, 2nd edn. Oxford University Press, New Delhi

#### **Textbooks:**

- Andrews, S. (2009), *Food and beverage service: Training manual*, Tata McGraw-Hill, New Delhi
- Davis, B. et al. (2008), *Food and beverage management*, 4th edn. Elsevier, Oxford
  - Butterworth-Hein.
- Dhawan, V. (2006), *Food & Beverage Service*, 2nd edn., Frank Bros. & Co., Delhi

#### **Internal publications/ books:**

- Munjal, S. and Bhushan, S. (2017), *The Indian Hospitality Industry: Dynamics and future trends*, Apple Academic Press, Oakville, Ontario
- Munjal, S. and Sharma, S. (2022), *The food and beverage hospitality industry in India: An emergent segment*, Apple Academic Press, Palm Bay, FL, USA

#### **Reading list:**

- Assael, B. (2018), 'Waiting in the restaurant', *Oxford Scholarship Online* [Preprint]. doi:10.1093/oso/9780198817604.003.0004.
- Rai, H. and Prabhu, H.M. (2022), 'Impact of hotel attributes, service quality and brand image on customer satisfaction among diners at a fine dine restaurant - evidence from India', *International Journal of Business Excellence*, 26(4), p. 425. doi:10.1504/ijbex.2022.122746.
- Yoon, B., Chung, Y. and Jun, K. (2020) 'Restaurant Industry Practices to promote healthy sustainable eating: A content analysis of restaurant websites using the value chain approach', *Sustainability*, 12(17), p. 7127. doi:10.3390/su12177127.

#### **Final Assessment (FA):**

Theory Internal (TI)	25 marks
Theory External (TE)	50 marks
Practical Internal (PI)	5 marks
Practical External (PE)	20 marks
Final Assessment (FA) = (TI+TE+PI+PE)	100 marks

**Theory Internal (TI):** The (TI) will be done through in-class tests/coursework/presentations/journals or assignments.

**Theory External (TE):** The (TE) will be done through the end-term theory examination.

**Practical Internal (PI):** The (PI) will be done through in-class continuous assessment.

**Question Paper Format (50 Marks)**

<b>Section A</b>	Five Short answer type questions covering all units. All compulsory	<b>5*2=10 marks</b>
<b>Section B</b>	<u>Answer any one question from each Unit</u> Choice of Q. 2&3 From Unit I Choice of Q. 4&5 from Unit II Choice of Q. 6&7 from Unit III Choice of Q. 8&9 from Unit IV	<b>4*10=40 marks</b>
<b>Total Marks</b>		<b>50 marks</b>

Note: The duration of all the end-term theory examinations shall be 2.30 Hours.

**Mapping Matrix of Course:****Table 1: CO-PO Matrix for the Course**

<b>COURSE OUTCOMES</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>	<b>PO6</b>	<b>PO7</b>	<b>PO8</b>
<b>CO1</b>	3	3	3	3	3	3	2	2
<b>CO2</b>	3	3	3	3	3	3	2	2
<b>CO3</b>	3	3	3	3	3	3	2	2
<b>CO4</b>	3	3	3	3	3	3	2	2
<b>Average</b>	3	3	3	3	3	3	2	2

**Table 2: CO-PSO Matrix for the Course**

<b>COURSE OUTCOMES</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>	<b>PSO6</b>	<b>PSO7</b>	<b>PSO8</b>
<b>CO1</b>	3	3	3	3	3	3	2	2
<b>CO2</b>	3	3	3	3	3	3	2	2
<b>CO3</b>	3	3	3	3	3	3	2	2
<b>CO4</b>	3	3	3	3	3	3	2	2
<b>Average</b>	3	3	3	3	3	3	2	2

**Semester 3**  
**Accommodation Operations Front Office**  
**Course ID - 240/HHA/CC303**

<b>L</b>	<b>T</b>	<b>P</b>	<b>Credits</b>	<b>TI</b>	<b>TE</b>	<b>PI</b>	<b>PE</b>	<b>Time</b>
<b>2</b>	<b>1</b>	<b>-</b>	<b>3</b>	<b>25</b>	<b>50</b>	<b>-</b>	<b>-</b>	<b>2.5 Hours</b>

**Type of Course: Core Course**

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
√						

#### Introduction to the Course:

The course aims to provide advanced knowledge and skills in Front Office operations. It introduces advanced-level concepts such as auditing, revenue management, inferring front-office office reports/statistics, inventory distribution, etc. The front office at a middle managerial level requires an in-depth understanding of accounts auditing, financial statistics, revenue strategies, and performance evaluation, therefore the curriculum represents a conscious and systematic approach to develop students' understanding of the same.

**Course Outcome:** - After completing the course learners would be able to:

**CO1:** Understand the importance of Auditing in hotel operations.

**CO2:** Understand the concept of revenue management, the application of various RM strategies, and inventory distribution through various channels.

**CO3:** Interpret management reports to evaluate the performance of the accommodation department in achieving its objectives.

**CO4:** Calculate front office statistics and understand key performance indicators and their role in measuring and analysing hotel revenue performance.

#### Detailed Syllabus:

##### UNIT I:

Night Audit Operations: Night Audit and Role of Night Auditor; Night Audit Process.

##### UNIT II:

Foundations of Revenue Management: Revenue Management and Yield Management; Concept of Revenue Management; Characteristics and Conditions of Revenue Management; Revenue Cycle; Tools of Revenue Management; High and Low Demand Tactics; Forecasting.

##### UNIT III:

Hotel Performance and Industry Trends: Evaluation of Hotel Performance; Methods of Measuring Hotel Performance; Report Reading and Analyses; Trends in Hotel Industry and Front Office.

##### UNIT IV:

Hotel Distribution Channels: Overview of Hotel Distribution Channels; Global Distribution System (GDS); Online Travel Agents (OTAs).

#### Textbook:

- Tewari, J. (2016), Hotel Front Office Operations and Management, Oxford, New Delhi.

#### Other Recommended Texts:

- Abbott, P. and Lewry, S. (2010), Front Office: Procedures, Social Skills, Yield and Management (2nd edn), Routledge, USA
- Andrews, S. (2017), Front Office Management and Operations, McGraw Hill Education, New Delhi
- Bardi, J. A. (2012), Hotel Front Office Management (5th edn), Wiley, USA
- Kasavana, M. L. (2012), Managing Front Office Operations (9th edn), AHMA, USA.

#### Final Assessment (FA):

Theory Internal (TI)	25 marks
Theory External (TE)	50 marks
Final Assessment (FA) = (TI+TE)	75 marks

**Theory Internal (TI):** The Theory Internal assessment will be conducted through in-class tests, coursework, presentations, journals, or assignments.

**Theory External (TE):** The Theory External assessment will be conducted through an end-term written examination.

The question paper pattern for the end-term examination will be **50 Marks** and will follow the following pattern:

<b>Section A</b>	Five Short answer type questions covering all units. All compulsory	<b>5*2=10 marks</b>
<b>Section B</b>	Answer any one question from each Unit Choice of Q. 2&3 From Unit I Choice of Q. 4&5 from Unit II Choice of Q. 6&7 from Unit III Choice of Q. 8&9 from Unit IV	<b>4*10=40 marks</b>
<b>Total Marks</b>		<b>50</b>

**Mapping Matrix of Course:**

**Table 1: CO-PO Matrix for the Course**

<b>COURSE OUTCOMES</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>	<b>PO6</b>	<b>PO7</b>	<b>PO8</b>
<b>CO1</b>	3	3	3	3	3	3	2	2
<b>CO2</b>	3	3	3	3	3	3	2	2
<b>CO3</b>	3	3	3	3	3	3	2	2
<b>CO4</b>	3	3	3	3	3	3	2	2
<b>Average</b>	3	3	3	3	3	3	2	2

**Table 2: CO-PSO Matrix for the Course**

<b>CO</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>	<b>PSO6</b>	<b>PSO7</b>	<b>PSO8</b>
<b>CO1</b>	3	3	3	3	3	3	2	2
<b>CO2</b>	3	3	3	3	3	3	2	2
<b>CO3</b>	3	3	3	3	3	3	2	2
<b>CO4</b>	3	3	3	3	3	3	2	2
<b>Average</b>	3	3	3	3	3	3	2	2

**Semester 3**  
**Facility Operations Housekeeping Level – 3**  
**Course ID – HMIC 304**

<b>L</b>	<b>T</b>	<b>P</b>	<b>Credits</b>	<b>TI</b>	<b>TE</b>	<b>PI</b>	<b>PE</b>	<b>Time Allowed</b>
<b>3</b>	<b>1</b>	<b>0</b>	<b>4</b>	<b>30</b>	<b>70</b>	<b>0</b>	<b>0</b>	<b>3 Hours</b>

**Type of Course: Skill Enhancement Course**

<b>Core Course (CC)</b>	<b>Minor Course (MIC) including Vocational Courses (VOC)</b>	<b>Multidisciplinary Course (MDC)</b>	<b>Ability Enhancement Course (AEC)</b>	<b>Skill Enhancement Courses (SEC)</b>	<b>Value Addition Courses (VAC)</b>	<b>Internship</b>

	✓					
--	---	--	--	--	--	--

### Introduction to the Course:

The module endeavours to instill in students a detailed understanding of the critical aspects of facility operations and housekeeping management. Learners are introduced to the concept of interior design, ecotels, and facility management, which plays a crucial role in maintaining and managing buildings in the contemporary world. As the adoption of facility management solutions and services across different organizations fuels the overall growth of the facility management market in the years to come, the curriculum provides insight into the domain.

**Course Outcome:** After completing the course, students will be able to-

**CO1:** Learn about the safety and security procedures in a hotel or a hospitality organization.

**CO2:** Implement the concept and principal elements of interior decoration.

**CO3:** Recognize the factors relating to facility management and the stages in the development of a hospitality facility.

**CO4:** Examine the crucial components of creating eco-sensitive or 'green' hotels and evaluate the contemporary trends in housekeeping.

### Detailed Syllabus:

#### UNIT I:

Theory - Safety and security – possible hazards, safety awareness, accident prevention, emergency handling, key control, and lost and found procedure.

#### UNIT II:

Theory - Interior design - concept, principle, and elements, use of colour, lighting, floor coverings, finishes, and process to maintain them, furniture arrangement in guestrooms, fixture and fitting and its types, beds, mattresses and bedding, soft furniture and its types, guest room accessories and placement of guest supplies; carpets - use and composition, types and their characteristics, carpet construction, and design/patterns, factors to consider in selection of an appropriate carpet, care, and maintenance.

#### UNIT III:

Theory - Facility planning and management, factors considered in planning and designing of hospitality facilities, stages of development, roles of the facility in the hotel building, role of facility manager; common services provided by facility management companies, stages in developing the hospitality property, and the hotel design process.

#### UNIT IV:

Theory - Eco-sensitive or 'green' hotels - concept, criteria for Ecotel certification, consideration in choosing a site, building specifications and construction parameters for an Ecotel, importance of energy and water conservation, methods of conserving energy, benefits of using environment-friendly guest supplies and stationery; contemporary trends in housekeeping.

### Textbooks:

- Raghubalan, G. and Raghubalan, S., (2015) *Hotel housekeeping: Operations and Management*, Oxford University Press, New Delhi
- Andrews, S., (2017) *Housekeeping Operations and Management*, McGraw Hill Education, New Delhi

### Recommended Textbooks:

- Andrews, S., (2017) *Housekeeping Operations and Management*, McGraw Hill Education, New Delhi
- Casado, Matt.A., (2012) *Housekeeping Management* (2nd. edn), John Wiley and Sons, New York, US
- Jones, T.J.A., (2005) *Professional Management of Housekeeping Operations* (4th edn), John Wiley, New Jersey
- Negi, D.S. and Verma, S.M., (2020) *Fundamentals of Hotel Housekeeping: Operations & Management*, Bharti Publications, New Delhi

Theory Internal (TI)	30 Marks
Theory External (TE)	70 Marks
<b>Final Assessment (FA) = (TI+TE)</b>	<b>100 Marks</b>

### Final Assessment (FA)

The Internal Assessment (IA) will have the following components:

S.No.	Internal Assessment Components (TI)	Marks/Weightage
1	Mid - Term Exam	10 marks
2	Project presentation	10 marks
3	In class participation & Attendance	10 marks
<b>Internal Assessment (IA)</b>		<b>30 marks</b>

**External Assessment (EA)**

The External Assessment (EA) will have the following components:

S. No.	External Assessments Components (EA)	Marks/Weightage
1.	End term theory exam (ETTE)	70 marks
<b>External Assessment (EA) = (ETTE)</b>		<b>70 marks</b>

The question paper pattern for the end term examination will be **70 Marks**:

<b>Section A</b>	Seven Short answer type questions covering all units. All compulsory	<b>7*2=14 marks</b>
<b>Section B</b>	Answer any one question from each Unit Choice of Q. 2&3 From Unit I Choice of Q. 4&5 from Unit II Choice of Q. 6&7 from Unit III Choice of Q. 8&9 from Unit IV	<b>4*14=56 marks</b>
<b>Total Marks</b>		<b>70 marks</b>

**Mapping Matrix of Course**

**Table 1: CO-PO Matrix for the Course**

COURSE OUTCOMES	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
CO3	3	3	3	3	3	3	2	2
CO4	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

**Table 2: CO-PSO Matrix for the Course**

COURSE OUTCOMES	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2

CO3	3	3	3	3	3	3	2	2
CO4	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

**Semester 3**  
**Business Language- Professional Email Writing**  
**Course ID - 240/HHA/SE306**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	-	-	2	15	35	-	-	2 Hours

**Type of Course: Core Course**

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
			√			

**Introduction to the Course:**

This course is designed to develop the written communication competencies required in professional hospitality environments, with a primary focus on crafting effective business emails. Students will gain a comprehensive understanding of the role of email as a formal communication tool in hospitality, explore various email types and etiquettes, and learn to manage workplace communication scenarios with clarity and professionalism. The curriculum introduces students to the structure and formatting of professional emails, including best practices for subject lines, tone, document attachments, and response styles. Emphasis is placed on the SART model (Situation, Action, Response, the next step) for scenario-based writing and the 7 Cs of communication - completeness, conciseness, clarity, concreteness, correctness, courtesy, and consideration - to ensure impactful and reader-focused correspondence. Through hands-on practice, hospitality-specific case scenarios, and exposure to professional standards, learners will be equipped to write coherent, polite, and purposeful emails that meet the expectations of global business and service-oriented workplaces.

**Course Outcome:** After completing the course, learners would be able to:

- CO1:** Explain the significance of email communication in the hospitality industry and identify various types of emails along with the ethical and professional considerations involved.
- CO2:** Demonstrate appropriate use of email etiquette, tone, and formatting conventions to enhance clarity, readability, and professional tone in hospitality correspondence.
- CO3:** Construct well-organized professional emails by applying the standard structural components and using frameworks like SART to communicate effectively in hospitality-specific situations.
- CO4:** Apply the 7 Cs of communication -completeness, conciseness, clarity, concreteness, correctness, courtesy, and consideration - to write impactful, audience-oriented business emails in real-world hospitality contexts.

**Detailed Syllabus:**

**UNIT I:**

Introduction to Business Email Communication: Role of Email in Business & Hospitality; Common Types of Emails (Inquiry, Complaint, Confirmation, Apology, Request, Update); Flaming in Emails – What it is and how to avoid it; Forwarding Emails – Ethics and best practices.

**UNIT II:**

Email Etiquette and Professional Tone: Email Etiquette - Do's and Don'ts (Tone, Formality, Response Time); Crafting Effective Subject Lines; Salutations and Closings - Tone and Context; Paragraphing, Spacing, and Readability.

**UNIT III:**

Structure and Format of Professional Emails: Basic Structure of an Email (Recipient, Subject, Salutation, Lead-In, Body/Answer, Lead-Out, Signature); Attaching Documents & Writing with Clarity; The SART Framework in Hospitality Email Writing (Situation, Action, Response, the next step); Writing Emails Based on SART Scenarios.

#### UNIT IV:

7 Cs of Effective Email Communication: Completeness; Conciseness; Clarity; Concreteness; Correctness; Courtesy; Consideration.

#### Textbook:

- Guffey, M. E., & Loewy, D. (2022). Essentials of Business Communication (11th Edition). Cengage Learning.
- Bovee, C. L., & Thill, J. V. (2021). Business Communication Today (15th Edition). Pearson.

#### Other Recommended Textbooks

- Treasure, Julian. How to be Heard: Secrets for Powerful Speaking and Listening. Mango Media, 2017.
- Van Slyke, Eric. Listening to Conflict: Finding Constructive Solutions to Workplace Disputes. AMACOM, 1999.
- Hickey, Diana. Email Etiquette Made Easy: A Step-by-Step Guide to Writing Effective Emails. Independently published.
- Harvard Business Review Staff. HBR Guide to Better Business Writing. Harvard Business Review Press.
- Strunk, William, & White, E. B. The Elements of Style. Pearson.

#### Final Assessment (FA)

<b>Theory Internal (TI)</b>	<b>15 marks</b>
<b>Theory External (TE)</b>	<b>35 marks</b>
<b>Final Assessment (FA) = (TI+TE)</b>	<b>50 marks</b>

**Theory Internal (TI):** The (TI) will be done through in-class tests/coursework/presentations/journals or assignments.

**Theory External (TE):** The (TE) will be done through the end-term theory examination.

The question paper pattern for the end-term examination will be **35 Marks** and will follow the following pattern

<b>Section A</b>	Seven Short answer type questions covering all units. All compulsories.	<b>7*1=7 marks</b>
<b>Section B</b>	Answer any one question from each Unit Choice of Q. 2&3 From Unit I Choice of Q. 4&5 from Unit II Choice of Q. 6&7 from Unit III Choice of Q. 8&9 from Unit IV	<b>7*4=28 marks</b>
<b>Total Marks</b>		<b>35</b>

#### Mapping Matrix of Course:

**Table 1: CO-PO Matrix for the Course**

<b>COURSE OUTCOMES</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>	<b>PO6</b>	<b>PO7</b>	<b>PO8</b>
<b>CO1</b>	3	3	3	3	3	3	2	2
<b>CO2</b>	3	3	3	3	3	3	2	2
<b>CO3</b>	3	3	3	3	3	3	2	2
<b>CO4</b>	3	3	3	3	3	3	2	2
<b>Average</b>	3	3	3	3	3	3	2	2

**Table 2: CO-PSO Matrix for the Course**

<b>CO</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>	<b>PSO6</b>	<b>PSO7</b>	<b>PSO8</b>
<b>CO1</b>	3	3	3	3	3	3	2	2
<b>CO2</b>	3	3	3	3	3	3	2	2



CO3	3	3	3	3	3	3	2	2
CO4	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

**Multidisciplinary Course from the department for pool of the Courses in the University**  
**(These courses are to be offered to students of different discipline/Subject)**

**Semester 3**  
**Self-development Report**  
**Course ID-**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	6	3	0	0	25	50	2 Hours

**Type of Course: - Multidisciplinary Course**

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
		√				

**Introduction to the Course:**

Supervised work experience can greatly enhance a student's ability to secure premium graduate positions in the industry and increase their earnings and promotion prospects. The module enables students to focus on their learning in the workplace and be more self-aware of their key competencies to promote effective self-development while enhancing practical knowledge in operational roles. Learners will be required to concentrate on specific organisational practices, assessing and reflecting on their personal development and learning. This will be documented through an internship report. Students will utilize concepts, theories, and models from the mandatory modules completed during the first, second, and third semesters of their program to analyse the assigned topics for the project.

**Course Outcome:** After completing the course learners will be able to:

**CO1:** Understand the competencies required for effective professional practice in different departments and evaluate their development against a competence framework.

**CO2:** Gain valuable work experience, evaluate organizational practices building on theory from the previous semesters of the program, and develop work-related skills.

**CO3:** Exhibit an understanding of the commercial/business environment and provide opportunities to evaluate experiences with international organizational practices.

**CO4:** Enhance their employability and employment prospects upon graduation.

**Detailed Syllabus:**

**Unit I:**

Personal Goals and Pre-Internship Self-Assessment - Introduction and personal learning objectives, SWOT Analysis (Strengths, Weaknesses, Opportunities, Threats), pre-internship self-assessment on professional and technical competencies, goal setting for the internship period (technical, behavioural, soft skills), expectations from the organization and self.

**Unit II:**

Workplace Behaviour and Professional Growth - Adapting to workplace culture and hierarchy, Communication with supervisors and colleagues, discipline, punctuality, and grooming standards, time and stress management, ethical behaviour and responsibility at the workplace.

**Unit III:**

Skill Enhancement and Knowledge Application - Development of technical and operational skills, Practical application of academic theories or models, Learning new techniques, tools, or systems, Problem-solving and decision-making instances, Initiative-taking and accountability.

**Unit IV:**

Reflective Analysis and Post-Internship Evaluation -Reflection on personal and professional transformation, re-evaluation using the same self-assessment tools, key takeaways from the internship, feedback from mentors and supervisors (if available), career direction and future development plans.

**Assessment**

<b>Practical Internal</b>	<b>25 Marks (Report or Presentation or Viva or Final Practical)</b>
<b>Practical External</b>	<b>50 Marks (Practical external will be assessed based on the feedback given by industry mentors to the student via a personal interview from a panel of members from interdepartmental schools.)</b>
<b>Final Assessment</b>	<b>75 Marks</b>

**Mapping Matrix of Course****Table 1: CO-PO Matrix for the Course**

<b>COURSE OUTCOMES</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>	<b>PO6</b>	<b>PO7</b>	<b>PO8</b>
<b>CO1</b>	3	3	3	3	3	3	2	2
<b>CO2</b>	3	3	3	3	3	3	2	2
<b>CO3</b>	3	3	3	3	3	3	2	2
<b>CO4</b>	3	3	3	3	3	3	2	2
<b>Average</b>	3	3	3	3	3	3	2	2

**Table 2: CO-PSO Matrix for the Course**

<b>CO</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>	<b>PSO6</b>	<b>PSO7</b>	<b>PSO8</b>
<b>CO1</b>	3	3	3	3	3	3	2	2
<b>CO2</b>	3	3	3	3	3	3	2	2
<b>CO3</b>	3	3	3	3	3	3	2	2
<b>CO4</b>	3	3	3	3	3	3	2	2
<b>Average</b>	3	3	3	3	3	3	2	2

**Semester 4**  
**Six Months Internship**  
**Course ID – HINT401**

<b>L</b>	<b>T</b>	<b>P</b>	<b>Credits</b>	<b>TI</b>	<b>TE</b>	<b>PI</b>	<b>PE</b>	<b>Time Allowed</b>
-	-	12	12	-	-	90	210	Hours

**Type of Course: Core Course**

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
√						

### Introduction

SWE is a very important course and also gives an insight into the industry before the learner opts for a path that will lead him or her to success. The SWE focusses to give the learner a chance to apply the skills & knowledge which he/she has gathered in the institute in the workplace which gives them a chance to unravel their potential; and making an informed decision before choosing the department for specialization. The industry gets benefit by allowing fresh and young minds to harness their dream careers and in return get their future workforce which has been trained under their guidance and eventually fulfill their business goals.

### Course Objectives:

After completing the course students will be able to:

**CO1:** Understand the competencies required for effective professional practice in different departments and evaluate their development against a competence framework.

**CO2:** Gain valuable work experience, evaluate organizational practices building on theory from the previous semesters of the program, and develop work-related skills.

**CO3:** Enhance their employability and employment prospects upon graduation.

### UNIT I:

Practical – F&B service basic flow, menu and POS, set ups & layouts, table settings, polishing of equipment, Room Service, Banquets, bar displays, beer stacking, inventory counts

### UNIT II:

Practical – Front Office check in process, reservations, back-office operations, bell desk, bell desk workflow, luggage handling, different form & formats used, housekeeping desk, chambermaid trolley stacking, room cleaning, room amenities, public area cleaning

### UNIT III:

Practical – Kitchen mise-en-place, Garde manger, butchery, hot kitchen, banquet kitchen, kitchen stewarding, handling kitchen equipments,

### UNIT IV:

Practical- Research work on theory components, data collection for primary data, research on secondary data for report writing

**HDSC401 - Six Month Internship Report - PE – 210 marks (Practical external will be assessed based on the feedback given by industry mentors to the student via a personal interview from a panel of members from interdepartmental schools.)**

### The student will be marked on the following criteria:

- Introduction to topic - 30 Marks
- Research (Primary & Secondary data) - 50 Marks
- Report writing & Analysis - 80 Marks
- Conclusion & Recommendations: 50 marks

### Assignment task

During your time at the hotel you need to prepare a report on the below mentioned topics. The report shall be in your words and supported through secondary research. The report needs to be thoroughly referenced where ever required with an end-text bibliography. Each topic should be a maximum of **1000 words**. To support your

report and analysis included, you may include photographs, feedback (comment cards and online reviews) and theories in the report.

Below are the topics specific to each operational department:

#### **F&B Service**

*Observe and examine the buffet operations at the All-day dining of the Hotel. Suggest recommendations for Operational efficiency.*

#### **Front Office & Housekeeping**

*Examine the guest cycle at the hotel. Suggest chances that may improve guest experience. Observe and examine the Sustainability practices implemented by the HK department. Make possible recommendation*

#### **F&B Production**

*Observe and examine the steps taken in the kitchen to ensure food safety and hygiene. Also provide relevant recommendations to improve the effectiveness of the same.*

#### **SWE Performance - PI 90 marks**

**The student will be marked on the following criteria:**

- Attendance - 50 Marks
- Connect with the Mentor - 20 Marks
- Overall Internship Performance - 20 Marks

#### **Mapping Matrix of Course:**

**Table 1: CO-PO Matrix for the Course**

COURSE OUTCOMES	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
CO3	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

**Table 2: CO-PSO Matrix for the Course**

CO	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
CO3	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

**Semester 4**  
**Work Based Learning Report**  
**Course ID – HVOC402**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
-	-	4	4	-	-	30	70	Hours

**Type of Course:**

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
	✓					

**Introduction to the Course:**

Supervised work experience can greatly enhance a student's ability to secure premium graduate positions in the industry and increase their earnings and promotion prospects. The module enables students to focus on their learning in the workplace and be more self-aware of their key competencies to promote effective self-development while enhancing practical knowledge in operational roles.

**Course Outcome:** After completing the course learners will be able to:

**CO1:** Understand the competencies required for effective professional practice in different departments and evaluate their development against a competence framework.

**CO2:** Gain valuable work experience, evaluate organizational practices building on theory from the previous semesters of the program, and develop work-related skills.

**CO3:** Exhibit an understanding of the commercial/business environment and provide opportunities to evaluate experiences with international organizational practices.

**CO4:** Enhance their employability and employment prospects upon graduation.

**Detailed Syllabus:**

**UNIT I:**

Introduction to the Organization and Departmental Structure internship, where the student learns about the organization's structure, policies, work culture, and operational departments, particularly focusing on food production and related units.

**UNIT II:**

Daily Task Log and Skill Mapping: Students maintain a daily or weekly log of tasks, responsibilities, and hands-on training received in various kitchen or service sections. It also includes skill mapping and observation of standard operating procedures (SOPs).

**UNIT III:**

Application of Academic Knowledge to Work Practice: Students relate their real-time internship experience with academic theories, models, and frameworks studied in the first two semesters of their program.

**UNIT IV:**

Final Report, Reflection & Viva Voce -The concluding phase, where students consolidate their learning into a comprehensive report. It includes critical reflection on the overall experience, professional development, challenges faced, and contributions made.

**Assessment**

<b>Practical Internal</b>	70 Marks (Report or Presentation or Viva or Final Practical)
<b>Practical External</b>	30 Marks (The viva for internship will be conducted by a senior faculty member from the institute outside of the Hospitality school)

<b>Final Assessment</b>	100 Marks

### Mapping Matrix of Course:

**Table 1: CO-PO Matrix for the Course**

COURSE OUTCOMES	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
CO3	3	3	3	3	3	3	2	2
CO4	3	3	3	3	3	3	2	2
<b>Average</b>	3	3	3	3	3	3	2	2

**Table 2: CO-PSO Matrix for the Course**

CO	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
CO3	3	3	3	3	3	3	2	2
CO4	3	3	3	3	3	3	2	2
<b>Average</b>	3	3	3	3	3	3	2	2

### Semester 4 Language Skills for Hospitality Managers Course ID – HAEC403

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
-	-	2	2	-	-	15	35	Hours

### Type of Course:

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
			√			

**Course Outcome:** After completing the course learners will be able to:

**CO1:** Understand the competencies required for effective professional practice in different departments and evaluate their development against a competence framework.

**CO2:** Gain valuable work experience, evaluate organizational practices building on theory from the previous semesters of the program, and develop work-related skills.

**CO3:** Exhibit an understanding of the commercial/business environment and provide opportunities to evaluate experiences with international organizational practices.

**CO4:** Enhance their employability and employment prospects upon graduation.

### Detailed Syllabus:

#### UNIT I:

Personal Goals and Pre-Internship Self-Assessment -Introduction and personal learning objectives, SWOT Analysis (Strengths, Weaknesses, Opportunities, Threats), pre-internship self-assessment on professional and technical competencies, goal setting for the internship period (technical, behavioural, soft skills), expectations from the organization and self.

#### UNIT II:

Workplace Behaviour and Professional Growth - Adapting to workplace culture and hierarchy, Communication with supervisors and colleagues, discipline, punctuality, and grooming standards, time and stress management, ethical behaviour and responsibility at the workplace.

#### UNIT III:

Skill Enhancement and Knowledge Application - Development of technical and operational skills, Practical application of academic theories or models, Learning new techniques, tools, or systems, Problem-solving and decision-making instances, Initiative-taking and accountability.

#### UNIT IV:

Reflective Analysis and Post-Internship Evaluation -Reflection on personal and professional transformation, re-evaluation using the same self-assessment tools, key takeaways from the internship, feedback from mentors and supervisors (if available), career direction and future development plans.

#### Assessment

Practical Internal	15 Marks (Report or Presentation or Viva or Final Practical)
Practical External	35 Marks (Practical external will be assessed based on the feedback given by industry mentors to the student via a personal interview from a panel of members from interdepartmental schools.)
Final Assessment	50 Marks

#### Mapping Matrix of Course:

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
CO3	3	3	3	3	3	3	2	2
CO4	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
CO3	3	3	3	3	3	3	2	2
CO4	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

#### Semester 4 Appraisals and Reflective Entries Course ID – HVAC404

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
-	-	2	2	-	-	50	-	Hours



**Type of Course:**

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
					√	

**Course Objectives:**

After completing the course students will be able to:

**CO1:** Enhance their soft skills through interactions while interacting with their supervisors

**CO2:** Have a better understanding of the strengths and weakness of the core competency areas

**Appraisals & Reflective Entries (PI- 50 marks)**

SWE Internship certificate, Appraisal & Reflective Entries

**UNIT I:**

Internship certificates, Appraisal certificates, mentor feedback

**UNIT II:**

The appraisal process, learning and development, mentor meetings, logging of comments, appraisers' comments and feedback

**UNIT III:**

Reflective writing, reflection on KRAs, action plan for the identified aspects

**UNIT IV:**

Industry feedback, industry-based mentoring, industry key takes away, performance review

**Practical Internal (PI-50)****Appraisals & Reflective Entries (PI- 50 marks)**

(SWE Internship certificate, Appraisal & Reflective Entries)

**Mapping Matrix of Course:****Table 1: CO-PO Matrix for the Course**

COURSE OUTCOMES	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

**Table 2: CO-PSO Matrix for the Course**

CO	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
CO1	3	3	3	3	3	3	2	2
CO2	3	3	3	3	3	3	2	2
Average	3	3	3	3	3	3	2	2

**VEDATYA INSTITUTE**  
Garhi Murli, Garhi Bazidpur  
Sohna Road, Gurgaon (Hr.)