

## MBA HOTEL MANAGEMENT AND CATERING SCIENCE

Semester	Sub Code	Subject	No. of Credits	Int., Max	Ext., Max	Total
I	11	Management Concepts	2	25	75	100
	12	Food Production and Patisserie	4	25	75	100
	13	Food & Beverage Service	4	25	75	100
	14	Accommodation Operations	4	25	75	100
	15	Front office Operations	4	25	75	100
	16	IT Skills–Office Automation (Practical only)	2	25	75	100
	17	MSCV–I Oral Communication and Interpersonal Skills (Practical only)	2	25	75	100
II	21	Financial and Management Accounting	2	25	75	100
	22	Human resource Management in Hospitality Industry	2	25	75	100
	23	Food Production and Patisserie Practical	4	25	75	100
	24	Food & Beverage Service Control Practical	4	25	75	100
	25	Accommodation Operations Practical	4	25	75	100
	26	Front office Operations Practical	4	25	75	100
	27	Internship and Viva Voce	3	25	75	100
III	31	Food and Beverage Management	3	25	75	100
	32	Accommodation Management	3	25	75	100
	33	Research Methods in Hospitality Industry	3	25	75	100
	34	Financial Management	3	25	75	100
	35	Hospitality Project Management	3	25	75	100
	36	Hospitality Law	3	25	75	100
	37	Project Work* Project Report Viva-Voce	4	25	75	100
IV	41	Hospitality Marketing	3	25	75	100
	42	Strategic Management	3	25	75	100
	43	Tourism in the Hospitality Industry	3	25	75	100
	44	Hospitality Training & Development	4	25	75	100
	45	Hospitality Security & Systems	4	25	75	100
	46	IT Skills – E-Commerce(Practical only)	3	25	75	100
	47	MSCV-II: Organising Skills(Practical)	3	25	75	100
		<b>Total</b>	<b>90</b>			<b>2800</b>

