

Schemes and Syllabus

(For Academic Session 2020-21 & Onwards)

B.Sc (Hotel Management)

IEC School of Hotel Management & Travel & Tourism



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Program Outcomes

The expected outcome of the B.SC (HM) program is in keeping in view the basic objective stated above. The outcome of this model program structure is foreseen that on completion of this program the students will be able to:-

PO1: Hospitality Management Knowledge: Apply the knowledge of Hospitality Management, Culinary Science, Human Resource Management, Communication Skills and Marketing to the solution of Hospitality and Tourism World.

PO2: Problem Analysis: Identification of problems of Hospitality Industry, Formulation, Research Literature, and analyze complex Hospitality Management problems reaching substantiated conclusions using Principles of Hospitality.

PO3: Project Development and Solutions: Develop and study the project case related to Hospitality Industry and Designing and Developing Solutions.

PO4: Modern Management Methods: Create and integrate new solutions and adopt new methods of Culinary Science and Management Practices with an understanding of the limitations.

PO5: The Hospitality Professionals and Society: Creation and Application of Hospitality Knowledge to serve the society.

PO6: Environment and Sustainability: Understand the impact of the Hospitality Education and Culinary Science on society and environments for Sustainable Development.

PO7: Ethics:

- Apply the ethical principles and commit to professional ethics and responsibilities and norms of the Hospitality Management Practices.
- Respect of Tourists/Guests and Colleagues that encompasses without prejudice diversity of

the background, language inculture.

- An understanding of Tourist's/Guest's right particularly with regard to confidentiality.

PO8: Individual and Team Work:Function effectively as an individual, and as a member or leader in diverse teams, and in Multidisciplinary HospitalitySettings.

Program Specific Outcomes

The expected outcome of the B.SC (HM) program is in keeping in view the basic objective stated above. The outcome of this model program structure is foreseen that on completion of this program the students will be able to

PSO1: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.

PSO2: Comprehend and articulate written and oral communication as appropriate for hospitality environments.

PSO3: Understand the concepts and application of managerial, financial, computer and technical skills that are needed to be successful within the hospitality industry.

PSO4: Demonstrate ability to apply strategies for managing diverse, multicultural hospitality.

COURSE SCHEME									
1st Semester									
Course Code	Course Title	L	T	P	CH	CP	Int. A	ESE	Total
ENG-101	Professional Communication	3			3	3	45	30	75
HM-101	Front Office Operation –I	3			3	3	45	30	75
HM-102	Housekeeping Operation -I	3			3	3	45	30	75
HM-103	Food & Beverage (Service) -I	2			2	2	45	30	75
HM-104	Food & Beverage (Production) -I	2			2	2	45	30	75
EVS-101	Environmental Sciences and technology	3			3	3	60	40	100
HM-101 P	Front Office Operation –I			2	2	1	15	10	25
HM-102 P	Housekeeping Operation -I			2	2	1	15	10	25
HM-103 P	Food & Beverage (Service) -I			5	5	2.5	15	10	25
HM-104 P	Food & Beverage (Production) -I			5	5	2.5	15	10	25
ENG-101P	Professional Communication			2	2	1	15	10	25
2nd Semester									
HM-201	Front Office Operation –2	3			3	3	45	30	75
HM-202	Housekeeping Operation -2	3			3	3	45	30	75
HM-203	Food & Beverage (Service) -2	2			2	2	45	30	75
HM-204	Food & Beverage (Production) -2	2			2	2	45	30	75
HM-205	Tourism	3			3	3	60	40	100
HM-201 P	Front Office Operation –2			2	2	1	15	10	25
HM-202 P	Housekeeping Operation -2			2	2	1	15	10	25
HM-203 P	Food & Beverage (Service) -2			5	5	2.5	15	10	25
HM-204 P	Food & Beverage (Production) -2			5	5	2.5	15	10	25
3rd Semester									
HM-301	Front Office Operation –3	3			3	3	45	30	75
HM-302	Housekeeping Operation -3	3			3	3	45	30	75
HM-303	Food & Beverage (Service) -3	2			2	2	45	30	75
HM-304	Food & Beverage (Production) -3	2			2	2	45	30	75

HM-305	Principles of Management	3			3	3	60	40	100
HM-301 P	Front Office Operation –3			2	2	1	15	10	25
HM-302 P	Housekeeping Operation -3			2	2	1	15	10	25
HM-303 P	Food & Beverage (Service) -3			5	5	2.5	15	10	25
HM-304 P	Food & Beverage (Production) -3			5	5	2.5	15	10	25
4th Semester									
HM-401	Accommodation Operations-1	3			3	3	45	30	75
HM-402	Food & Beverage (Service) -4	3			3	3	45	30	75
HM-403	Food & Beverage (Production) - 4	2			2	2	45	30	75
HM-404	Engineering and maintenance	3			3	3	60	40	100
HM-405	Economics	3			3	3	60	40	100
HM-401 P	Accommodation Operations-1			2	2	1	15	10	25
HM-402 P	Food & Beverage (Service) -4			5	5	2.5	15	10	25
HM-403 P	Food & Beverage (Production) - 4			5	5	2.5	15	10	25
5th Semester									
HM-501	Accommodation Operation -2	3			3	3	45	30	75
HM -502	Food & Beverage (Service) -5	3			3	3	45	30	75
HM -503	Food & Beverage (Production) -5	2			2	2	45	30	75
HM -504	French	3			3	3	45	30	75
HM -505	Facility Planning 2	2			2	2	60	40	100
HM-501 P	Accommodation Operation -2			2	2	1	15	10	25
HM -502P	Food & Beverage (Service) -5			5	5	2.5	15	10	25
HM -503P	Food & Beverage (Production) -5			5	5	2.5	15	10	25
HM -504P	French (Viva Voce)			4	4	2	15	10	25
6th Semester									
HM-601	Industrial Training Report					5	100		100
HM-602	Industrial Training Log-Book					5	100		100
HM-603	Industrial Training Project (Report)					5	100		100

HM-604	Presentation & Viva				5			200	200

L – Lecture; **T** – Tutorial; **P** – Practical; **CH** – Contact hour; **CP** – Credits points; **Int. A** – Internal assessment; **ESE** – End-semester exam