

University of Mumbai

B.Sc.(Hospitality Studies)

Duration of Course : 3 Year

Eligibility : 12th Passed (Any Stream)

Semester I

Code	Subject	Credits		
		Theory	Practical	Total
USHO101	Food Production & Patisserie I (Practical / Theory)	2	2	4
USHO102	Food & Beverage Service I (Practical / Theory)	2	2	4
USHO103	Front Office I	2	-	2
USHO104	Housekeeping I	2	-	2
USHO105	Rooms Division Management (Practical)-I	-	2	2
USHO106	Communication Skill I (English & French)	2	-	2
USHO107	Information Technology (Practical / Theory)	2		2
USHO108	Food Safety & Nutrition	2	-	2
Total		14	6	20

Semester II

Code	Subject	Credits		
		Theory	Practical	Total
USHO201	Food Production & Patisserie II (Practical / Theory)	2	2	4
USHO202	Food & Beverage Service II (Practical's/ Theory)	2	2	4
USHO203	Front Office II	2	-	2
USHO204	Housekeeping II	2	-	2
USHO205	Rooms Division Management (Practical) II	-	2	2
USHO206	Communication Skill II (English & French)	2	-	2
USHO207	Principles of Hotel Accountancy	2	-	2
USHO208	Principles of Management	2	-	2
Total		14	6	20

Semester III				
Code	Subject	Credits		
		Theory	Practical	Total
USHO301	Food Production & Patisserie III (Practical / Theory)	2	2	4
USHO302	Food & Beverage Service III (Practical / Theory)	2	2	4
USHO303	Front Office III	2	-	2
USHO304	Housekeeping III	2	-	2
USHO305	Rooms Division Management (Practical)-III	-	2	2
USHO306	Hotel Accountancy & Cost Control	2	-	2
USHO307	Hospitality Law & Human Resource Management	2	-	2
USHO308	Management Information System in Hospitality Industry	2	-	2
Total		14	6	20
Semester IV				
Code	Subject / Parameters	Credits / Per cent weightage		
		Theory	Practical	Total
USHO401	Industrial Exposure Training (20 weeks, ie. 120 working days)	---	20	20
1	Feedback from the concerned hotel	---	50.00	---
2	Training Report by the student	---	20.00	---
3	Log Book by the student	---	10.00	---
4	Presentation Skills of the student	---	10.00	---
5	Performance of the student in Viva voce	---	10.00	---
Total		-	100.00	20
Semester V				
Code	Subject	Credits		
		Theory	Practical	Total
USHO501	Food Production & Patisserie	2	2	4
USHO502	Food & Beverage Operations Management	2	2	4
USHO503	Front Office	2	-	2
USHO504	Housekeeping	2	-	2
USHO505	Rooms Division Management(Practical)	-	2	2
USHO506	Corporate English	2	2	4
USHO507	Environmental & Sustainable Tourism	2	-	2
Total		12	8	20

Semester VI				
Code	Subject	Credits		
		Theory	Practical	Total
USHO601	Organizational Behavior	2	-	2
USHO602	Strategic Management	2	-	2
USHO603	Event Planning, Marketing & Management	-	2	2
USHO604	Core Elective (Any TWO)	4	8	12
USHO614	Advanced Food Production	2	4	6
USHO624	Advanced Food and Beverage Operations Management	2	4	6
USHO634	Advanced Housekeeping	2	4	6
USHO644	Advanced Front Office	2	4	6
USHO654	Advanced Bakery & Confectionery	2	4	6
USHO605	Allied Elective (Any ONE)	2	-	2
USHO615	Revenue Management	2	-	2
USHO625	Foreign Language (French)	2	-	2
USHO635	Services Marketing	2	-	2
USHO645	Financial Management	2	-	2
USHO655	Strategic Human Resource Management	2	-	2
Total		10	10	20