

Course structure Bachelor of Science:- Hospitality and Hotel Management

Semester I: Foundation Course in Food Production – I, Foundation Course in Food & Beverage Service – I, Foundation Course in Front Office – I, Foundation Course in Accommodation Operations – I, Application of Computers, Hotel Engineering, Nutrition

Semester II: Foundation Course in Food Production – II, Foundation Course in Food & Beverage Service – II, Foundation Course in Front Office – II, Foundation Course in Accommodation Operations – II, Nutrition, Accountancy, Communication

Semester III: Food Production Operations, Food & Beverage Operations, Front Office Operations, Accommodation Operations, Food & Beverage Controls, Hotel Accountancy, Food Safety & Quality, Research Methodology

Semester IV: Summer Internship

Semester V: Advance Food Production Operations – I, Advance Food & Beverage Operations – I, Front Office Management – I, Accommodation Management – I, Financial Management, Strategic Management, Research Project

Semester VI: Advance Food Production Operations – II, Advance F&B Operations – II, Front Office Management – II, Accommodation Management – II, Food & Beverage Management, Facility Planning
Research Project

***Courses are subject to approval from BOS**

Career Opportunities in Hospitality and Hotel Management

Hospitality management graduates are highly employable, applying their skills in careers such as events, hotels and conference management, sales and business development and forestry. Hospitality graduates can find work in catering, conference and events management; in the tourism and leisure sector; the entertainment sector; and in facilities management and food service management. There are also relevant roles throughout the public sector in universities, hospitals, transport and the armed forces.