

# DEGREE PROGRAM WITH SYLLABUS

## 3 YEAR DEGREE PROGRAM AFFILIATED TO UNIVERSITY OF MUMBAI

Eligibility- HSC passed with 50% marks for Open category and 45% marks for Reserved category. (Arts, Commerce, Science)

### B. Sc. in Hospitality Studies – Syllabus – Semester I Pattern

Course Code	Subject	Class Room Instruction Face-to-Face									Notional			TOTAL	Credits			
		Per Week			Per Sem.			Per Sem Hrs.			L	P	T		L	P	T	TOTAL
		L	P	T	L	P	T	L	P	T								
USHA 101	Food Production & Patisserie 1	3	4		45	60		45	60		25	10		140	2	2		4
USHA 102	Food & Beverage Service 1	3	4		45	60		45	60		25	10		140	2	2		4
USHA 103	Front Office 1	3			45			45			25			70	2			2
USHA 104	Housekeeping 1	3			45			45			25			70	2			2
USHA 105	Rooms Division Management (Practicals) 1		4			60			60			10		70		2		2
USHA 106	Communication Skills I (English & French)	3			45			45			25			70	2			2
USHA 107	Information Technology	1	2		15	30		15	30		20	5		70	1	1		2
USHA 108	Food Safety & Nutrition	4			60			60			10			70	2			2
		20	14		300	210		300	210		155	35		700	13	7		20

■ **L** One Lecture/Period of 60 minutes (1 Hr.) | **P** Practical | **T** Tutorial

■ Notional includes time spent in library / home / other institutions for preparations and writing of assignments, quizzes open book test, journal, case studies, project, practical, field work, excursion, etc.

■ Information Technology will be single head of passing.

### Semester II - B. Sc. Hospitality Studies

Course Code	Subject	Class Room Instruction Face-to-Face									Notional			TOTAL	Credits			
		Per Week			Per Sem.			Per Sem Hrs.			L	P	T		L	P	T	TOTAL
		L	P	T	L	P	T	L	P	T								
USHA 201	Food Production & Patisserie II	3	4		45	60		45	60		25	10		140	2	2		4
USHA 202	Food & Beverage Service II	3	4		45	60		45	60		25	10		140	2	2		4
USHA 203	Front Office II	3			45			45			25			70	2			2
USHA 204	Housekeeping II	3			45			45			25			70	2			2
USHA 205	Rooms Division Management (Practicals) II		4			60			60			10		70		2		2
USHA 206	Communication Skills II (English & French)	3			45			45			25			70	2			2
USHA 207	Principles of Hotel Accountancy	4			60			60			10			70	2			2
USHA 208	Principles of Management	3			45			45			25			70	2			2
		22	12		330	180		330	180		160	30		700	14	6		20

■ **L** One Lecture/Period of 60 minutes (1 Hr.) | **P** Practical | **T** Tutorial

■ Notional includes time spent in library / home / other institutions for preparations and writing of assignments, quizzes open book test, journal, case studies, project, practical, field work, excursion, etc.

# DEGREE PROGRAM WITH SYLLABUS

STUDENTS WILL BE SENT FOR INDUSTRIAL TRAINING EITHER DURING 3RD OR 4TH SEMESTER AS PER THE CONVENIENCE OF INDUSTRY/INSTITUTE. CLASSES WILL BE CONDUCTED FOR THE BATCH OF STUDENTS NOT UNDERGOING INDUSTRIAL TRAINING

## Semester III - B. Sc. Hospitality Studies

Course Code	Subject	Class Room Instruction Face-to-Face									Credits				
		Per Week			Per Sem.			Per Sem Hrs.			TOTAL	L	P	T	TOTAL
		L	P	T	L	P	T	L	P	T					
USHA 301	Food Production & Patisserie III	3	4		45	60		45	60		105	2	2		4
USHA 302	Food & Beverage Service III	3	4		45	60		45	60		105	2	2		4
USHA 303	Front Office III	3			45			45			45	2			2
USHA 304	Housekeeping III	3			45			45			45	2			2
USHA 305	Rooms Division Management (Practicals) III		4			60			60		60		2		2
USHA 306	Hotel Accountancy and Cost Control	3			45			45			45	2			2
USHA 307	Hospitality Law and Human Resource Management	3			45			45			45	2			2
USHA 308	Management Information System in Hospitality Industry	3			45			45			45	2			2
		21	12		315	180		315	180		495	14	6		20

■ **L** One Lecture/Period of 60 minutes (1 Hr.) | **P** Practical | **T** Tutorial

■ Notional includes time spent in library / home / other institutions for preparations and writing of assignments, quizzes open book test, journal, case studies, project, practical, field work, excursion, etc.

THE INDUSTRIAL TRAINING MAY BE DONE IN THE SEMESTER III OR IV & WILL BE A MINIMUM OF 20 WEEKS. THIS IS REQUIRED AS STUDENTS NEED MINIMUM 4 WEEKS EXPOSURE TO EACH OF THE CORE DEPARTMENTS. (KITCHEN, FOOD & BEVERAGE SERVICE, FRONT OFFICE & HOUSEKEEPING.

## Semester IV - B. Sc. Hospitality Studies

Course Code	Subject	Class Room Instruction Face-to-Face									Credits				
		Per Week			Per Sem.			Per Sem Hrs.			TOTAL	L	P	T	TOTAL
		L	P	T	L	P	T	L	P	T					
USHA 401	Industrial Exposure Training		48			960			960		960		20		20
	TOTAL		48			960			960		960		20		20

■ **L** One Lecture/Period of 60 minutes (1 Hr.) | **P** Practical | **T** Tutorial

## Semester V & Semester VI - B. Sc. Hospitality Studies

Syllabus for Semester V & Semester VI is being revised by the Board of Studies - University of Mumbai

**Semester V - B. Sc. (Hospitality Studies)**

Course Code	Course	Class Room Instruction									Total	Total Marks		Credits			Total
		Per Week			Per Semester			Per Semester Hrs				TH	PR	L	P	T	
		L	P	T	L	P	T	L	P	T							
USHO501	Food Production & Patisserie	3	4	-	45	60	-	45	60	-	105	100	100	2	2	-	4
USHO502	Food & Beverage Operations Management	3	4	-	45	60	-	45	60	-	105	100	100	2	2	-	4
USHO503	Front Office	3	-	-	45	-	-	45	-	-	45	100		2	-	-	2
USHO504	Housekeeping	3	-	-	45	-	-	45	-	-	45	100		2	-	-	2
USHO505	Rooms Division Management(Practical)	-	4	-	-	60	-	-	60	-	60		100	-	2	-	2
USHO506	Corporate English	3	3	-	45	45	-	45	45	-	90	100	100	2	2	-	4
USHO507	Environmental & Sustainable Tourism	3	-	-	45	-	-	45	-	-	45	100		2	-	-	2
Total		18	15	-	270	225	-	270	225	-	495	600	400	12	8	-	20
<b>L</b> one lecture / period of 60 minutes (1 hr.) <b>P</b> Practical <b>T</b> Tutorial																	

**Semester VI - B. Sc. (Hospitality Studies)**

Course Code	Subject	Class Room Instruction									Total	Total Marks		Credits			Total
		Per Week			Per Semester			Per Semester Hrs									
		L	P	T	L	P	T	L	P	T		TH	PR	L	P	T	
USHO601	Organizational Behaviour	3	-	-	45	-	-	45	-	-	45	100		2	-	-	2
USHO602	Strategic Management	3	-	-	45	-	-	45	-	-	45	100		2	-	-	2
USHO603	Event Planning, Marketing & Management	-	4	-	-	60	-	-	60	-	60		100	-	2	-	2
USHO604	Core Elective (Any TWO)	6	16	-	90	240	-	90	240	-	330	200	400	4	8	-	12
USHO604A	Advanced Food Production	3	8	-	45	120	-	45	120	-	165	100	200	2	4	-	6
USHO604B	Advanced Food & Beverage Operations Management	3	8	-	45	120	-	45	120	-	165	100	200	2	4	-	6
USHO604C	Advanced Housekeeping	3	8	-	45	120	-	45	120	-	165	100	200	2	4	-	6
USHO604D	Advanced Front Office	3	8	-	45	120	-	45	120	-	165	100	200	2	4	-	6
USHO604E	Advanced Bakery & Confectionery	3	8	-	45	120	-	45	120	-	165	100	200	2	4	-	6
USHO605	Allied Elective (Any ONE)	3	-	-	45	-	-	45	-	-	45	100		2	-	-	2
USHO605A	Revenue Management	3	-	-	45	-	-	45	-	-	45	100		2	-	-	2
USHO605B	Foreign Language (French)	3	-	-	45	-	-	45	-	-	45	100		2	-	-	2
USHO605C	Services Marketing	3	-	-	45	-	-	45	-	-	45	100		2	-	-	2

USHO605D	Financial Management	3	-	-	45	-	-	45	-	-	45	100	1	2	-	-	2
USHO605E	Strategic Human Resource Management	3	-	-	45	-	-	45	-	-	45	100	1	2	-	-	2
Total		15	16	-	225	240	-	225	240	-	525	500	500	10	10	-	20
<b>L</b> one lecture / period of 60 minutes (1 hr.) <b>P</b> Practical <b>T</b> Tutorial																	