

DIPLOMA IN CATERING AND HOTEL ADMINISTRATION

Semester	Sub Code	Subject	No. of Credits	No. of Hrs	Int., Max	Ext., Max	Total
I	11	Part-I Communicative English Practical	4	2	25	75	100
	12	Basic Food Production and Patisserie	5	6	25	75	100
	13	Basic Food and Beverage Service	5	6	25	75	100
	14	Basic Food Production Practical	5	8	25	75	100
	15	Basic Food and Beverage Service Practical	5	8	25	75	100
II	21	Basic Front Office Operations	5	6	25	75	100
	22	Basic Accommodation Operation	5	6	25	75	100
	23	Basic Front Office Operations Practical	5	8	25	75	100
	24	Basic Accommodation Operation Practical	5	8	25	75	100
	25	Environmental Studies	4	2	25	75	100
III	31	Advanced Food Production	6	6	25	75	100
	32	Advanced Food and Beverage Service	6	6	25	75	100
	33	Quantity Food Production Practical	4	8	25	75	100
	34	Advanced Food and Beverage Service Practical	4	6	25	75	100
	35	Nutrition and Food Science	4	4	25	75	100
IV	41	Advanced Accommodation Operation	5	8	25	75	100
	42	Advanced Front Office Operation	5	8	25	75	100
	43	Application of Computers -Practical	3	4	25	75	100
	44	Hotel Engineering	4	6	25	75	100
	45	Value Education	3	4	25	75	100
V	51	Food and Beverage Management	5	6	25	75	100
	52	Accommodation Management	5	6	25	75	100
	53	Advanced Food Production Practical	4	8	25	75	100
	54	Electives 1. Food Production and Patisserie 2. Food and Beverage Service 3. Housekeeping 4. Front Office	5	6	25	75	100
	55	Project Work	4	4	25	75	100
VI	61	Internship (Industrial Practicum)	5	30	25	75	100
		Total	120	180			3200