

B.VOC IN HOTEL & HOSPITALITY MANAGEMENT



SEMESTER I – SUBJECTS

1

Foundation in Food Production – I

2

Foundation in Food and Beverage Service – I

3

Foundation in Front Office Operations – I

4

Foundation in Housekeeping Operations – I

5

Fundamentals of Information Technology

6

Communication Skills

7

Vocational Practical

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SEMESTER II – SUBJECTS

1

Food Production and Cookery – II

2

Food and Beverage Services – II

3

Foundation in Front Office Operations – II

4

Foundation in Housekeeping Operations – I

5

Environmental Studies

6

Vocational Practical

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SEMESTER III – SUBJECTS

1

Food Production – III

2

Food and Beverage Services – III

3

Front Office Operation – III

4

Foundation in Housekeeping Operations – III

5

Management information System

6

Vocational Practical

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SEMESTER IV – SUBJECTS

1

Food Production – IV

2

Food and Beverage Services – IV

3

Front Office operations – IV

4

Housekeeping Operations – IV

5

Hospitality Law

6

Vocational Practical

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SEMESTER V – SUBJECTS

1

Food Production – V

2

Food and Beverage Services, Control & Management – V

3

Housekeeping Operations – V

4

Front Office and PMS – V

5

Hotel Accountancy & Cost Control

6

Vocational Practical

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SEMESTER VI – SUBJECTS

1

Garde Manger

2

Bar Management

3

Yield Management

4

Facility Planning and Budgeting of Housekeeping

5

Entrepreneurship

6

Project Work