



Chhattisgarh Swami Vivekanand Technical University, Bhilai (CG)
Diploma in Hotel Management & Catering Technology
Semester – I

Scheme of Studies Examination

Scheme of Studies Examination														
Sl. No.	Board of Studies (BOS)	Courses (Subject)	Subject code	Course Category	Period per Week			Scheme of Examination			Total Marks	Credits	Teaching hours	Assessment hours
					L	T	P	Theory/Lab						
								ESE	CT	TA				
1.	Management	Management of Front Office –I	2122A01AT076	BFC	2	1	-	100	20	20	140	3	45	25
2.	Management	Food Production & Processing-I	2122A02CT076	SBS	2	1	-	100	20	20	140	3	45	25
3.	Management	Food & Beverage Service-I	2122A03AT076	BFC	2	1	-	100	20	20	140	3	45	25
4.	Management	House Keeping-I	2122A04AT076	BFC	2	1	-	100	20	20	140	3	45	25
5.	Humanities	Communication Skills	2122A05DT046	AEC	3	1	-	50	10	10	70	4	60	25
6.	Management	Basics of Management	2122A06AT076	BFC	2	1	-	100	20	20	140	3	45	20
7.	Information Technology	Cyber Threats and Awareness	2122A07FT033	VAC	1	-	-	50	10	10	70	1	15	10
8.	Management	Food Production & Processing-I (Lab)	2122A01AL076	BFC	-	-	2	40	-	20	60	1	30	10
9.	Management	Food & Beverage Service-I (Lab)	2122A02CL076	SBS	-	-	2	40	-	20	60	1	30	10
10.	Humanities	Universal Human Values -I	2122A08FT046	VAC	1	-	-	-	-	20	20	-	15	10
11.	Humanities	Yoga & Meditation	2122A03FL046	VAC	-	-	2	-	-	20	20	-	30	10
12.	-	Library			-	-	1	-	-	-	-	-	-	-
	Total				15	6	7	680	120	200	1000	22	405	195
	Total Learning Hours/Semester												600	

L-Lecture, P-Practical, ESE-End semester Exam, CT-Class Test, TA-Teacher's Assessment

1	BFC	Basics Foundation Course
2	CES	Core Engineering Subjects
3	SBS	Skilled Based Subject
4	AEC	Ability Enhancement Course
5	IKS	Indian Knowledge System
6	HMV	Human Values Management/ Value Education
7	PES	Professional Elective Subjects
8	OES	Open Elective Subjects
9	ECA	Extra Curricular Activities
10	MDS	Multi Disciplinary Subjects



Chhattisgarh Swami Vivekanand Technical University, Bhilai (CG)
Diploma in Hotel Management & Catering Technology

Semester – II

Scheme of Studies Examination

Sl. No.	Board of Studies (BOS)	Courses (Subject)	Subject code	Course Category	Period per Week			Scheme of Examination			Total Marks	Credits	Teaching Hours	Assessment Hours
					L	T	P	Theory/Lab						
								ESE	CT	TA				
1.	Management	Management of Front Office –II	2122B01AT076	BFC	2	1	-	100	20	20	140	3	45	20
2.	Management	Food Production & Processing-II	2122B02CT076	SBS	2	1	-	100	20	20	140	3	45	20
3.	Management	House Keeping-II	2122B03AT076	BFC	2	1	-	100	20	20	140	3	45	20
4.	Management	Food & Beverage Service-II	2122B04AT076	BFC	2	1	-	100	20	20	140	3	45	20
5.	Management	Management Techniques	2122B05DT076	AEC	3	1	-	100	20	20	140	4	60	20
6.	Management	Food Science and Nutrition	2122B06AT076	BFC	2	1	-	100	20	20	140	3	45	20
7.	Management	Basic Food Production-II (Lab)	2122B01AL076	BFC	-	-	2	40	-	20	60	1	30	20
8.	Management	Food & Beverage Service-II (Lab)	2122B02CL076	SBS	-	-	2	40	-	20	60	1	30	20
9.	Humanities	Indian Constitution	2122B07ET046	IKS	1	-	-	-	-	20	20	1	20	15
10.	Humanities	Negotiation Skills (Lab)	2122B03CL046	SBS	-	-	1	-	-	20	20	-	20	10
11.	Humanities	Sports and Social/ Community Services	2122B04FL046	VAC	-	-	1	-	-	20	20	-	20	10
12.	-	Library	-	-	-	-	1	-	-	-	-	-	-	-
	Total				14	6	7	680	120	220	1020	22	405	195
	Total Learning Hours/Semester												600	

L-Lecture, P-Practical, ESE-End semester Exam, CT-Class Test, TA-Teacher's Assessment

1	BFC	Basics Foundation Course
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CHHATTISGARH SWAMI VIVEKANAND TECHNICAL UNIVERSITY, BHILAI (C.G.)

Scheme of Teaching and Examination

Scheme for Diploma Hotel Management and Catering Technology Third Semester (2122)

Sl. No.	Board of Studies (BOS)	Courses (Subject)	Subject Code	Course Category	Period per Week			Scheme of Examination			Total Marks	Credits	Teaching Hours/sem	Assessment hours/sem (Assignment/ Practical file)
					L	T	P	Theory/Lab						
								ESE	CT	TA				
1	Management	Materials Management	2122C01BT076	PCC	2	1	-	100	20	20	140	3	45	15
2	Management	Management of Front Office-III	2122C02BT076	PCC	2	1	-	100	20	20	140	3	45	15
3	Management	Human Resource Management	2122C03BT076	PCC	2	1	-	100	20	20	140	3	45	15
4	Management	Fundamentals of Food &Beverage Service Methodology	2122C04CT076	SBS-PCC	2	1	-	100	20	20	140	3	45	15
5	Management	Hotel Communication & Etiquettes	2122C05CT076	SBS-PCC	2	1	-	100	20	20	140	3	45	15
6	Management	Continental, Bakery &Confectionary	2122C01BL076	PCC	-	-	2	40	-	20	60	1	30	15
7	Management	House Keeping–III(Lab)	2122C02BL076	PCC	-	-	2	40	-	20	60	1	30	15
8	Management	HOSPITALITY COMMUNICATION&ETIQUETTE	2122C03CL076	SBS-PCC	-	-	2	40	-	20	60	1	30	15
9	Management	Fundamentals of Food &Beverage Service Methodology(Lab)	2122C04CL076	SBS-PCC	-	-	2	40	-	20	60	1	30	15
10	Humanities	Indian Traditional knowledge: Science and Practices	2122C06ET046	IKS	1	-	-	-	-	20	20	1	15	15
11	Humanities	Understanding Food and Adulteration	2122C05FL046	VAC		-	2	-	-	30	30	1	30	15
12	Humanities	Personality Development	2122C07DT046	AEC-MNC AU	1					10	10		15	15
13	-	Library			-	1		-	-	-	-	-	15	-
Total					12	6	10	660	100	240	1000	21	420	180
TotalLearning Hours/Semester													600	

L- Lecture, P- Practical, ESE- End Semester Exam, CT- Class Test, TA- Teacher Assessment

Note: Abbreviations of Course category

BFS Basics Foundation Subject

BSC Basic Science Courses

PCC Professional Core Courses

VAC Value Added Course

SBS Skilled Based Subject (Branch Specific)

IKS Indian Knowledge System

AEC Ability Enhancement Course

MNC AU Mandatory Non Credit Courses – Audit Course