



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

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

| 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            |                  |

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