



## Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

### Diploma in Hotel Management & Catering Technology

#### Semester - I

Scheme of Studies

Session-2021

S. No	Board of Study	Course Code	Course Titles	Periods Per Week			Credit (C) L+T+(P/2)
				L	T	P	
1	Management	2122171 (076)	Basic Front Office-I	3	-	-	3
2	Management	2122172 (076)	Basic Food Production-I	3	1	-	4
3	Management	2122173 (076)	House Keeping-I	3	-	-	3
4	Management	2122174 (076)	Food & Beverage Service-I	3	-	-	3
5	Management	2122175 (076)	Fundamentals of ICT	3	-	-	3
6	Humanities	21221190 (076)	Basic Hygiene and First Aid	-	-	2	1
7	Management	21221191 (076)	Basic Front Office-I (Lab)	-	-	2	1
8	Management	21221192 (076)	Basic Food Production-I (Lab)	-	-	2	1
9	Management	21221193 (076)	Food & Beverage Service-I (Lab)	-	-	2	1
10	Humanities	21221194 (076)	Personality Development & Communication-I	-	-	2	1
<b>Total</b>				<b>15</b>	<b>01</b>	<b>10</b>	<b>21</b>

L-Lecture

T-Tutorial

P-Practical

Lecture (L) → CI Classroom instruction (Includes different instructional strategies i.e. Lecture and others)

Practical (P) → LI Laboratory Instruction (Includes practical performances in Laboratory workshop, filed or other locations using different instructional strategies).

Tutorial (T) → Includes sessional work (SW) (assignment, seminar, mini, project etc) & self Learning (SL).



# Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

## Diploma in Hotel Management & Catering Technology

### Semester - I

Scheme of Examination

Session-2021

S. No	Board of Study	Course Code	Course Titles	Scheme of Examination					Total Marks
				Theory			Practical		
				ESE	CT	TA	ESE	TA	
1	Management	2122171 (076)	Basic Front Office-I	70	20	30	-	-	120
2	Management	2122172 (076)	Basic Food Production-I	70	20	30	-	-	120
3	Management	2122173 (076)	House Keeping-I	70	20	30	-	-	120
4	Management	2122174 (076)	Food & Beverage Service-I	70	20	30	-	-	120
5	Management	2122175 (076)	Fundamentals of ICT	70	20	30	-	-	120
6	Humanities	21221190 (076)	Basic Hygiene and First Aid	-	-	-	30	50	80
7	Management	21221191 (076)	Basic Front Office-I (Lab)	-	-	-	30	50	80
8	Management	21221192 (076)	Basic Food Production-I (Lab)	-	-	-	30	50	80
9	Management	21221193 (076)	Food & Beverage Service-I (Lab)	-	-	-	30	50	80
10	Humanities	21221194 (076)	Personality Development & Communication-I	-	-	-	30	50	80
<b>Total</b>				<b>350</b>	<b>100</b>	<b>150</b>	<b>150</b>	<b>250</b>	<b>1000</b>

ESE: End Semester Examination,

CT: Class Test,

TA: Teachers Assessment



## Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

### Diploma in Hotel Management & Catering Technology

#### Semester - II

Scheme of Studies

Session-2021

S. No.	Board of Study	Course Code	Subject	Periods Per Week			Credit (C) L+T+(P/2)
				L	T	P	
1	Management	2122271 (076)	Basic Front Office–II	3	-	-	3
2	Management	2122272 (076)	Basic Food Production–II	3	1	-	4
3	Management	2122273 (076)	House Keeping–II	3	-	-	3
4	Management	2122274 (076)	Food & Beverage Service–II	3	-	-	3
5	Management	2122275 (076)	Food Science & Nutrition	3	-	-	3
6	Management	2122290 (076)	Basic Front Office–II (Lab)	-	-	2	1
7	Management	2122291 (076)	Basic Food Production–II (Lab)	-	-	2	1
8	Management	2122292 (076)	House Keeping–II (Lab)	-	-	2	1
9	Management	2122293 (076)	Food & Beverage Service–II (Lab)	-	-	2	1
10	Humanities	2122294 (076)	Personality Development & Communication–II	-	-	2	1
<b>Total</b>				<b>15</b>	<b>01</b>	<b>10</b>	<b>21</b>

**L-Lecture**

**T-Tutorial**

**P-Practical**

Lecture (L) → CI Classroom instruction (Includes different instructional strategies i.e. Lecture and others)

Practical (P) → LI Laboratory Instruction (Includes practical performances in Laboratory workshop, filed or other locations using different instructional strategies).

Tutorial (T) → Includes sessional work (SW) (assignment, seminar, mini, project etc) & self Learning (SL)



# Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

## Diploma in Hotel Management & Catering Technology

### Semester - II

Scheme of Examination

Session-2021

S. No	Board of Study	Course Code	Subject	Scheme of Examination					Total Marks
				Theory			Practical		
				ESE	CT	TA	ESE	TA	
1	Management	2122271 (076)	Basic Front Office–II	70	20	30	-	-	120
2	Management	2122272 (076)	Basic Food Production–II	70	20	30	-	-	120
3	Management	2122273 (076)	House Keeping–II	70	20	30	-	-	120
4	Management	2122274 (076)	Food & Beverage Service–II	70	20	30	-	-	120
5	Management	2122275 (076)	Food Science & Nutrition	70	20	30	-	-	120
6	Management	2122290 (076)	Basic Front Office–II (Lab)	-	-	-	30	50	80
7	Management	2122291 (076)	Basic Food Production–II (Lab)	-	-	-	30	50	80
8	Management	2122292 (076)	House Keeping–II (Lab)	-	-	-	30	50	80
9	Management	2122293 (076)	Food & Beverage Service–II (Lab)	-	-	-	30	50	80
10	Humanities	2122294 (076)	Personality Development & Communication–II	-	-	-	30	50	80
<b>Total</b>				<b>350</b>	<b>100</b>	<b>150</b>	<b>150</b>	<b>250</b>	<b>1000</b>

ESE: End Semester Examination,

CT: Class Test,

TA: Teachers Assessment



## Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

### Diploma in Hotel Management & Catering Technology

#### Semester – III

Scheme of Studies

Session-2021

S. No	Board of Study	Course Code	Subject	Periods Per Week			Credit (C) L+T+(P/2)
				L	T	P	
1	Management	2122371 (076)	Basic Business Management	3	-	-	3
2	Management	2122372 (076)	Basic Front Office Procedure	2	1	-	3
3	Management	2122373 (076)	Human Resource Management	3	-	-	3
4	Management	2122374 (076)	Food & Beverage Service–III	3	-	-	3
5	Management	2122375 (076)	Hotel Communication & Etiquettes	3	-	-	3
6	Management	2122390 (076)	Continental, Bakery & Pastry	-	-	2	1
7	Management	2122391 (076)	House Keeping–III (Lab)	-	-	2	1
8	Management	2122392 (076)	Hospitality Communication & Etiquettes (Lab)	-	-	2	1
9	Management	2122393 (076)	Food & Beverage Service–III (Lab)	-	-	2	1
10	Management	2122394 (076)	Basic Front Office Procedure (Lab)	-	-	2	1
<b>Total</b>				<b>14</b>	<b>01</b>	<b>10</b>	<b>20</b>

L-Lecture

T-Tutorial

P-Practical

Lecture (L) → CI Classroom instruction (Includes different instructional strategies i.e. Lecture and others)

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Tutorial (T) → Includes sessional work (SW) (assignment, seminar, mini, project etc) & self Learning (SL).



## Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

### Diploma in Hotel Management & Catering Technology

#### Semester – III

Scheme of Examination

Session-2021

S. No	Board of Study	Course Code	Course Titles	Scheme of Examination					Total Marks
				Theory			Practical		
				ESE	CT	TA	ESE	TA	
1	Management	2122371 (076)	Basic Business Management	70	20	30	-	-	120
2	Management	2122372 (076)	Basic Front Office Procedure	70	20	30	-	-	120
3	Management	2122373 (076)	Human Resource Management	70	20	30	-	-	120
4	Management	2122374 (076)	Food & Beverage Service – III	70	20	30	-	-	120
5	Management	2122375 (076)	Hotel Communication & Etiquettes	70	20	30	-	-	120
6	Mechanical	2122390 (076)	Continental, Bakery & Pastry	-	-	-	30	50	80
7	Management	2122391 (076)	House Keeping–III (Lab)	-	-	-	30	50	80
8	Management	2122392 (076)	Hospitality Communication & Etiquettes (Lab)	-	-	-	30	50	80
9	Management	2122393 (076)	Food & Beverage Service – III (Lab)	-	-	-	30	50	80
10	Management	2122394 (076)	Basic Front Office Procedure (Lab)	-	-	-	30	50	80
<b>Total</b>				<b>350</b>	<b>100</b>	<b>150</b>	<b>150</b>	<b>250</b>	<b>1000</b>

**ESE:** End Semester Examination,

**CT:** Class Test,

**TA:** Teachers Assessment



## Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

### Diploma in Hotel Management & Catering Technology

#### Semester - IV

Scheme of Studies

Session-2021

S. No	Board of Study	Course Code	Subject	Periods Per Week			Credit (C) L+T+(P/2)
				L	T	P	
1	Management	2122471 (076)	Advanced Food Production	3	1	-	4
2	Management	2122472 (076)	Advanced Food & Beverage	2	1	-	3
3	Management	2122473 (076)	Advanced Accommodation	3	-	-	3
4	Management	2122474 (076)	Advanced Hotel Accounting	3	-	-	3
5	Management	2122475 (076)	Marketing Management	3	-	-	3
6	Management	2122476 (076)	Management Information System	2	-	-	2
7	Management	2122490 (076)	Larder Work	-	-	2	1
8	Management	2122491 (076)	Food Preparation Methods	-	-	2	1
9	Management	2122492 (076)	House Keeping Operations	-	-	2	1
<b>Total</b>				<b>16</b>	<b>02</b>	<b>06</b>	<b>21</b>

L-Lecture

T-Tutorial

P-Practical

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## Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

### Diploma in Hotel Management & Catering Technology

#### Semester - IV

Scheme of Examination

Session-2021

S. No	Board of Study	Course Code	Subject	Scheme of Examination					Total Marks
				Theory			Practical		
				ESE	CT	TA	ESE	TA	
1	Management	2122471 (076)	Advanced Food Production	70	20	30	-	-	120
2	Management	2122472 (076)	Advanced Food & Beverage	70	20	30	-	-	120
3	Management	2122473 (076)	Advanced Accommodation	70	20	30	-	-	120
4	Management	2122474 (076)	Advanced Hotel Accounting	70	20	30	-	-	120
5	Management	2122475 (076)	Marketing Management	70	20	30	-	-	120
6	Management	2122476 (076)	Management Information System	70	20	30	-	-	120
7	Management	2122490 (076)	Larder Work	-	-	-	40	80	120
8	Management	2122491 (076)	Food Preparation Methods	-	-	-	30	50	80
9	Management	2122492 (076)	House Keeping Operations	-	-	-	30	50	80
<b>Total</b>				<b>420</b>	<b>120</b>	<b>180</b>	<b>100</b>	<b>180</b>	<b>1000</b>

**ESE:** End Semester Examination,

**CT:** Class Test,

**TA:** Teachers Assessment





# Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

## Diploma in Hotel Management & Catering Technology

### Semester - V

Scheme of Studies

Session-2021

S. No	Board of Study	Course Code	Subject	Periods Per Week			Credit (C) L+T+(P/2)
				L	T	P	
1	Management	2122571 (076)	Food Production Management	2	1	-	3
2	Management	2122572 (076)	Food & Beverage Management	2	1	-	3
3	Management	2122573 (076)	Accommodation Management	3	-	-	3
4	Management	2122574 (076)	Travel & Tourism	3	-	-	3
5	Management	2122575 (076)	Event Management	3	-	-	3
6	Management	2122590 (076)	Life & Professional Skills	-	-	2	1
7	Management	2122591 (076)	Interview Skills and Practices	-	-	2	1
8	Management	2122592 (076)	Quantity Kitchen (Lab)	-	-	2	1
9	Management	2122593 (076)	Computer (Lab)	-	-	2	1
<b>Elective (any one)</b>							
10	Management	2122581 (076)	Food & Beverage Service	-	-	4	2
11	Management	2122582 (076)	Food Production – Regional Cooking				
<b>Total</b>				<b>13</b>	<b>02</b>	<b>12</b>	<b>21</b>

L-Lecture

T-Tutorial

P-Practical

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## Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

### Diploma in Hotel Management & Catering Technology

#### Semester - V

Scheme of Examination

Session-2021

S. No	Board of Study	Course Code	Subject	Scheme of Examination					Total Marks
				Theory			Practical		
				ESE	CT	TA	ESE	TA	
1	Management	2122571 (076)	Food Production Management	70	20	30	-	-	120
2	Management	2122572 (076)	Food & Beverage Management	70	20	30	-	-	120
3	Management	2122573 (076)	Accommodation Management	70	20	30	-	-	120
4	Management	2122574 (076)	Travel & Tourism	70	20	30	-	-	120
5	Management	2122575 (076)	Event Management	70	20	30	-	-	120
6	Management	2122590 (076)	Life & Professional Skills	-	-	-	30	50	80
7	Management	2122591 (076)	Interview Skills and Practices	-	-	-	30	50	80
8	Management	2122592 (076)	Quantity Kitchen (Lab)	-	-	-	30	50	80
9	Management	2122593 (076)	Computer (Lab)	-	-	-	30	50	80
<b>Elective (Any One)</b>									
10	Management	2122581 (076)	Food & Beverage Service	-	-	-	30	50	80
11	Management	2122582 (076)	Food Production – Regional Cooking						
<b>Total</b>				<b>350</b>	<b>100</b>	<b>150</b>	<b>150</b>	<b>250</b>	<b>1000</b>

**ESE:** End Semester Examination,

**CT:** Class Test,

**TA:** Teachers Assessment



## Chhattisgarh Swami Vivekanand Technical University, Bhilai (C.G.)

### Diploma in Hotel Management & Catering Technology

#### Semester – VI

Scheme of Studies/Examination

Session-2021

S. No	Subject Code	Board of Study	Subject	Periods Per Week			Scheme of Examination			Total Marks	Credit
				L	T	P	Internal		External		
							SW	TA	ESE		
1	2122690 (076)	Management	Internship in Hotel Industry	-	-	32	200	300	500	1000	16
<b>Total</b>				-	-	<b>32</b>	<b>200</b>	<b>300</b>	<b>500</b>	<b>1000</b>	<b>16</b>

L – Lecture

T – Tutorial

P – Practical/ Field

SW – Submission Work

TA- Teacher Assessment ( Internal Examiner):  
Assessment / Presentation

ESE - End Semester Exam ( External Examiner) :  
Presentation/ Viva Voice

#### Objectives:

After completing the fifth semester, the students will be required to undergo internship/ training in the Hotel Industry where they learn the practical aspects of the Hotel Industry. The student is required to submit the report of training to the institution/ department within three weeks after completing the training and the report will be evaluated by one external and internal examiner followed by a viva-voce/ presentation for ESE examination. The training report should show what student has learned during the training period. The TA marks will be awarded on the basis of the presentation.