



NIILM UNIVERSITY , KAITHAL

**SCHEME
OF
STUDIES & EXAMINATIONS
2017- 2020**

DEPARTMENT: - HOTEL MANAGEMENT & TOURISM

- **B. Sc. HOSPITALITY & HOTEL ADMINISTRATOR**
- **B. Sc. HOSPITALITY & HOTEL MANAGEMENT**
- **B. Sc. HOTEL MANAGEMENT & TOURISM**
- **B. Sc. HOTEL MANAGEMENT**

FIRST SEMESTER SCHEME OF EXMINATION

S.NO	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATION OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	Fundamental of Hospitality Industry	3	-	-	3	3	30	70	-	100	3 HRS.
2	Front Office	2	-	-	2	2	30	70	-	100	3 HRS.
3	Housekeeping Management-I	3	-	-	3	3	30	70	-	100	3 HRS.
4	Food Production –I	3	-	-	3	3	30	70	-	100	3 HRS.
5	Food and Beverage Service	4	-	-	4	4	30	70	-	100	3 HRS.
6	Housekeeping Management –P	-	-	3	3	3	30	-	70	100	3 HRS.
7	Front Office –P	-	-	2	2	1	30	-	70	100	3 HRS
8	Food Production –I(P)	-	-	2	2	1	30	-	70	100	3 HRS
9	Food and Beverage Service(P)	-	-	4	4	2	30	-	70	100	3 HRS
TOTAL		15		11	26	22	270	350	280	900	-

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SECOND SEMESTER SCHEME OF EXMINATION

S.NO	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATION OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	Communication Skills and Personality Development	3	-	-	3	3	30	70	-	100	3 HRS.
2	Front office	4	-	-	4	4	30	70		100	3 HRS.
3	Housekeeping Management	3	-	-	3	3	30	70	-	100	3 HRS.
4	Food Production –II	2	-	-	2	2	30	70	-	100	3 HRS.
5	Food and Beverage Management	2	-		2	2	30	70	-	100	3 HRS.
6	Food Production-II (P)		-	4	4	2	30	-	70	100	3 HRS.
7	Housekeeping Management (P)			2	2	1	30	-	70	100	3 HRS.
8	Food and Beverage Management-P	-	-	2	2	1	30	-	70	100	3 HRS.
9	Front Office –P	-	-	2	2	1	30	-	70	100	3 HRS.
	TOTAL	14	-	10	24	19	270	350	280	900	-

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THIRD SEMESTER SCHEME OF EXMINATION

S.NO	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATI ON OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	Principles of Hospitality Management	4	-	-	4	4	30	70	-	100	3 HRS.
2	Accommodation Operations-I	4	-	-	4	4	30	70	-	100	3 HRS.
3	Food Production –III	4	-	-	4	4	30	70	-	100	3 HRS.
4	Food and Beverage Service	4	-		4	4	30	70	-	100	3 HRS.
5	Fundamental of Computers	4	-	-	4	4	30	70		100	3 HRS.
6	Food and Beverage Service –(P)	-	-	2	2	1	30	-	70	100	3 HRS.
7	Food Production –III(P)	-	-	2	2	1	30	-	70	100	3 HRS.
8	Fundamental of Computers –P	-	-	2	2	1	30	-	70	100	3 HRS.
9	Accommodation Operations-p	-	-	2	2	1	30	-	70	100	3 HRS.
TOTAL		20	-	8	28	24	270	350	280		

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FOURTH SEMESTER SCHEME OF EXMINATION

S.NO	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATION OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	Food Hygiene and sanitation	4	-	-	4	4	30	70	-	100	3 HRS.
2	Tourism sales & Marketing	4	-	-	4	4	30	70	-	100	3 HRS.
3	Food Production IV	3	-	-	3	3	30	70	-	100	3 HRS.
4	Food and Beverage Control	3	-	-	3	3	30	70	-	100	3 HRS.
5	Hotel Accountancy	2	-	-	2	2	30	70	-	100	3 HRS.
6	Food and Beverage Control –P	-	-	4	4	2	30	-	70	100	3 HRS.
7	Food Production- p	-	-	3	3	1	30	-	70	100	3 HRS.
TOTAL		16	-	7	23	19	210	350	140	700	-

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FIFTH SEMESTER SCHEME OF EXMINATION

S.N O	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATION OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	LEADERSHIP & MANAGEMENT	4	-	-	4	4	30	70	-	100	3 HRS.
2	MANAGING HUMAN RESOURCES	4	-	-	4	4	30	70	-	100	3 HRS.
3	SAFETY & SECURITY MANAGEMENT	4	-	-	4	4	30	70	-	100	3 HRS.
4	HOTEL LAW	4	-	-	4	4	30	70	-	100	3 HRS.
5	COSTUMER RELATIONSHIP MANAGEMENT	4	-	-	4	4	30	70	-	100	3 HRS.
6	GROUP DISCUSSION & SEMINAR (OPTIONAL)1										
7	ORGANIGATION & CONSUMER BEHAVIOUR (OPTIONAL)2										
8	COSTUMER RELATIONSHIP MANAGEMENT (OPTIONAL)3										
	TOTAL	20	-	-	20	20	150	350	-	500	

***STUDENTS CAN OPT ANY SUBJECT FROM 5 TO 8. WEIGHTAGE REMAINS SAME.**

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SIXTH SEMESTER SCHEME OF EXMINATION

S.NO	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATION OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	Power Point Presentation (Internship Based)	-	-	-	-	-	100	150	-	250	-
2	Project Report (Internship Based)	-	-	-	-	-	100	150	-	250	-
TOTAL		-	-	-	-	-	200	300	-	500	-

	THEORY	PRACTICAL	TOTAL
1ST SEMESTER TOTAL MARKS :	500	400	900
2ND SEMESTER TOTAL MARKS :	500	400	900
3RD SEMESTER TOTAL MARKS :	500	400	900
4TH SEMESTER TOTAL MARKS :	500	200	700
5TH SEMESTER TOTAL MARKS :	500	---	500
6TH SEMESTER TOTAL MARKS :	---	500	500
GRAND TOTAL :			4400



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**M. Sc. HOTEL MANAGEMENT & TOURISM
FIRST SEMESTER SCHEME OF EXMINATION**

S.NO	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATION OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	Introduction to Hospitality and Tourism Industry (T)	3	-	-	3	3	30	70	-	100	3 HRS.
2	Advance Food & Beverages Service (T)	4	-	-	4	4	30	70	-	100	3 HRS.
3	Principles and practices of management (T)	4	-	-	4	4	30	70		100	3 HRS.
4	Advance Front Office(T)	4	-	-	4	4	30	70	-	100	3 HRS.
5	Advance Food Production (T)	4	-	-	4	4	30	70	-	100	3 HRS.
6	Food Production Practical	-	-	3	3	1	30	-	70	100	3 HRS.
7	Food & Beverages Service Practical	-	-	3	3	1	30	-	70	100	3 HRS
TOTAL		19		09	25	21	210	350	140	700	-

M. Sc. HOTEL MANAGEMENT & TOURISM
SECOND SEMESTER SCHEME OF EXMINATION

S.NO	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATION OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	Communication skills and personality development	3	-	-	3	3	30	70	-	100	3 HRS.
2	Accommodation Operation	4	-	-	4	4	30	70		100	3 HRS.
3	Managing Front Office Operations	4	-	-	3	3	30	70	-	100	3 HRS.
4	Advance Computer Application in hotel	3	-	-	2	2	30	70	-	100	3 HRS.
5	Sales and Marketing in Hotels	3	-		2	2	30	70	-	100	3 HRS.
6	Front Office Practical		-	4	4	2	30	-	70	100	3 HRS.
7	Accommodation Operation Practical			2	2	1	30	-	70	100	3 HRS.

	TOTAL	14	-	10	20	17	210	350	140	700	-
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**M. Sc. HOTEL MANAGEMENT & TOURISM
THIRD SEMESTER SCHEME OF EXMINATION**

S.NO	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATION OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	Food Hygiene and Sanitation	3	-	-	3	3	30	70	-	100	3 HRS.
2	Hotel Facility Management	4	-	-	4	4	30	70	-	100	3 HRS.
3	Human Resource Management in Hotels	4	-	-	4	3	30	70	-	100	3 HRS.
4	Managing Safety and security of Hotel	3	-	-	3	3	30	70	-	100	3 HRS.
5	Food Production Management	4	-		4	4	30	70	-	100	3 HRS.
6	Hotel Inventory Management	4	-	-	4	4	30	70	-	100	3 HRS.

7	Hotel Law	4	-	-	4	4	30	70	-	100	3 HRS.
TOTAL		26	-	-	26	25	210	490	-	700	-

**M. Sc. HOTEL MANAGEMENT & TOURISM
FORTH SEMESTER SCHEME OF EXMINATION**

S.NO	COURSE TITLE	TEACHING SCHEDULE					EXAMINATION SCHEDULE				DURATION OF EXAM
		L	T	P/D	TOTAL Hrs	CREDITS	INTERNAL	EXTERNAL		TOTAL	
							SESSIONAL	THEORY	PRACTICAL		
1	Power Point Presentation (On Job Training Based)	-	-	-	-	-	160	240	-	400	-
2	Project Report (On Job Training Based)	-	-	-	-	-	160	240	-	400	-

TOTAL	-	-	-	-	-	320	480	-	800	-
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THEORY	PRACTICAL	TOTAL
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1ST SEMESTER TOTAL MARKS : 560 140 700

2ND SEMESTER TOTAL MARKS : 560 140 700

3RD SEMESTER TOTAL MARKS : 560 140 700

4TH SEMESTER TOTAL MARKS : 320 480 800

GRAND TOTAL: 2900

