

Schemes and Syllabus

(For academic session 2023-24 & onwards)

B. Voc. in Tourism and Hospitality

Management



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Program Outcomes and Program Specific Outcomes

Program Outcomes

The expected outcome of the B.VOC Tourism and Hospitality Management (HM) program is in keeping in view the basic objective stated above. The outcome of this model program structure is foreseen that on completion of this program the students will be able to:-

PO1: Hospitality Management Knowledge: Apply the knowledge of Hospitality Management, Culinary Science, Human Resource Management, Fundamentals of Food Science - I and Marketing to the solution of Hospitality and Tourism World.

PO2: Problem Analysis: Identification of problems of Hospitality Industry, Formulation, Research Literature, and analyze complex Hospitality Management problems reaching substantiated conclusions using Principles of Hospitality.

PO3: Project Development and Solutions: Develop and study the project case related to Hospitality Industry and Designing and Developing Solutions.

PO4: Modern Management Methods: Create and integrate new solutions and adopt new methods of Culinary Science and Management Practices with an understanding of the limitations.

PO5: The Hospitality Professionals and Society: Creation and Application of Hospitality Knowledge to serve the society.

PO6: Environment and Sustainability: Understand the impact of the Hospitality Education and Culinary Science on society and environments for Sustainable Development.

PO7: Ethics:

- Apply the ethical principles and commit to professional ethics and responsibilities and norms of the Hospitality Management Practices.
- Respect of Tourists/Guests and Colleagues that encompasses without prejudice diversity of the background, language inculture.
- An understanding of Tourist's/Guest's right particularly with regard to confidentiality.

PO8: Individual and Team Work:Function effectively as an individual, and as a member or leader in diverse teams, and in Multidisciplinary HospitalitySettings.

Program Specific Outcomes

The expected outcome of the B.VOC FOOD PROCESSING (HM) program is in keeping in view the basic objective stated above. The outcome of this model program structure is foreseen that on completion of this program the students will be able to

PSO1: Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.

PSO2: Comprehend and articulate written and oral communication as appropriate for hospitality environments.

PSO3: Understand the concepts and application of managerial, financial, computer and technical skills that are needed to be successful within the hospitality industry.

PSO4: Demonstrate ability to apply strategies for managing diverse, multicultural hospitality.

Semester wise Scheme

SEMESTER-I (FOOD & BEVERAGE SERVICE STEWARD, NSQF LEVEL-4)

Course Code	Course Title	L	T	P	CH	CP	Int. A	ESE	Total
B. Voc. THM-101	Basics of Computer	4	-	-	4	4	40	60	100
B. Voc. THM-102	Introduction to Hospitality and Tourism Industry	4	-	-	4	4	40	60	100
B. Voc. THM-103	Food Safety & Quality	4	-	-	4	4	40	60	100
B. Voc. THM-104	OJT-I (On Job Training NSQF Level-4)	-	-	36	36	18	300	200	500
	TOTAL	12	-	36	48	30	480	320	800

SEMESTER-2 (BARTENDER, NSQF LEVEL-5)

Course Code	Course Title	L	T	P	CH	CP	Int. A	ESE	Total
B. Voc. THM - 201	Professional Communication	4	-	-	4	4	40	60	100
B. Voc. THM - 202	Nutrition	4	-	-	4	4	40	60	100
B. Voc. THM - 203	Commodities	4	-	-	4	4	40	60	100
B. Voc. THM - 204	OJT-II (On Job Training NSQF Level-5)	-	-	36	36	18	300	200	500
	TOTAL	12	-	36	48	30	480	320	800

SEMESTER-3 (ASSISTANT CATERING MANAGER, NSQF LEVEL-6)

Course Code	Course Title	L	T	P	CH	CP	Int. A	ESE	Total
B. Voc. THM - 301	Environment Studies	4	-	-	4	4	40	60	100
B. Voc. THM - 302	Principles of Management	4	-	-	4	4	40	60	100
B. Voc. THM - 303	Facility Planning	4	-	-	4	4	40	60	100
B. Voc. THM - 304	OJT-III (On Job Training)	-	-	36	36	18	300	200	500
	TOTAL	12	-	36	48	30	480	320	800

SEMESTER-4 (ASSISTANT CATERING MANAGER, NSQF LEVEL-6)

Course Code	Course Title	L	T	P	CH	CP	Int. A	ESE	Total
B. Voc. THM - 401	Human Values & Ethics	4	-	-	4	4	40	60	100
B. Voc. THM - 402	Engg. and maintenance	4	-	-	4	4	40	60	100
B. Voc. THM - 402	Event Management	4	-	-	4	4	40	60	100
B. Voc. THM - 404	OJT-IV (On Job Training NSQF Level-6)	-	-	36	36	18	300	200	500
	TOTAL	12	-	36	48	30	480	320	800

SEMESTER-5 (OUTLET MANAGER, SOUS CHEF ,NSQF LEVEL-7)

Course Code	Course Title	L	T	P	CH	CP	Int. A	ESE	Total
B. Voc. THM - 501	Disaster Management	4	-	-	4	4	40	60	100
B. Voc. THM - 502	Hotel Accounts	4	-	-	4	4	40	60	100
B. Voc. THM - 503	Front Office-1	4	-	-	4	4	40	60	100
B. Voc. THM - 504	OJT-V (On Job Training)	-	-	36	36	18	300	200	500
	TOTAL	12	-	36	48	30	480	320	800

SEMESTER-6(OUTLET MANAGER, NSQF LEVEL-7)

Course Code	Course Title	L	T	P	CH	CP	Int. A	ESE	Total
B. Voc. THM - 601	Current Affairs	4	-	-	4	4	40	60	100
B. Voc. THM - 602	Advertising and Personal Selling	4	-	-	4	4	40	60	100
B. Voc. THM - 603	Hygiene & Sanitation	4	-	-	4	4	40	60	100
B. Voc. THM - 604	OJT-VI (On Job Training NSQF Level-7)	-	-	36	36	18	300	200	500
	TOTAL	12	-	36	48	30	480	320	800