

Schemes and Syllabus

(For academic session 2025-26 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 in culture.
- An understanding of Tourist's/Guest's right particularly with regard to confidentiality.

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

First Semester

| 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 |

Second Semester

| 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 |

Third Semester

| Course Code | Course Title | L | T | P | C H | C P | 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 NSQF Level-6) | - | - | 3 6 | 36 | 18 | 300 | 200 | 500 |
| | TOTAL | 12 | - | 3 6 | 48 | 30 | 480 | 320 | 800 |

Fourth Semester

| Course Code | Course Title | L | T | P | C H | C P | Int. A | ESE | Total |
|-----------------|---------------------------------------|--------|---|--------|-----|-----|--------|-----|-------|
| B.Voc. THM -401 | Human Values & Ethics | 4 | - | - | 4 | 4 | 40 | 60 | 100 |
| B.Voc. THM -402 | Human Resource Management | 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) | - | - | 3 6 | 36 | 18 | 300 | 200 | 500 |
| | TOTAL | 1 2 | - | 3 6 | 48 | 30 | 480 | 320 | 800 |

Fifth Semester

| Course Code | Course Title | L | T | P | C H | C P | 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 Operation-1 | 4 | - | - | 4 | 4 | 40 | 60 | 100 |
| B.Voc. THM -504 | OJT-V (On Job Training NSQF Level-7) | - | - | 3 6 | 36 | 18 | 300 | 200 | 500 |
| | TOTAL | 1 2 | - | 3 6 | 48 | 30 | 480 | 320 | 800 |

Sixth Semester

| Course Code | Course Title | L | T | P | C H | C P | 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 | Front Office Operation –2 | 4 | - | - | 4 | 4 | 40 | 60 | 100 |
| B.Voc. THM -604 | OJT-VI (On Job Training NSQF Level-7) | - | - | 3 6 | 36 | 18 | 300 | 200 | 500 |
| | TOTAL | 1 2 | - | 3 6 | 48 | 30 | 480 | 320 | 800 |

Assessment Criteria (100 Marks Per Subject)

(For General Components)

| S. No. | Components | Maximum Marks |
|---------------|-------------------|----------------------|
| 1 | Assignment-1 | 20 |
| 2 | Assignment-2 | 20 |
| 3 | ESE | 60 |

Assessment Criteria (500 Marks) for OJT

(For Skill Component)

| S. No. | Components | Maximum Marks |
|---------------|--------------------------------|----------------------|
| 1 | Attendance | 50 |
| 2 | General Behaviour & Discipline | 50 |
| 3 | Technical Skill | 200 |
| 5 | Presentation Skill | 200 |