

B.Voc. in Catering Technology and Hotel Management

Syllabus

First Semester	<ol style="list-style-type: none">1. Language ** Communicative English (or) Communicative French for Hotel Industry2. Front Office management (Theory)3. Front Office Management (Practical)
Second Semester	<ol style="list-style-type: none">1. Hotel Administration (Theory)2. Tourism Management (Theory)3. House Keeping Management (Theory)4. Housekeeping Management (Practical)
Third Semester	<ol style="list-style-type: none">1. Food Production (Theory)2. Food & Beverage Service (Theory)3. Food Production (Practical)
Four Semester	<ol style="list-style-type: none">1. Computer Applications (Theory)2. Food Safety & Microbiology (Theory)3. Food & Beverage Service (Practical)4. General Knowledge* (Theory)
Fifth Semester	<ol style="list-style-type: none">1. Food & Beverage Management (Theory)2. Hotel Accounts (Theory)3. Hospitality Marketing (Theory)4. Human Resource Management in Hospitality Industry (Theory)

Sixth Semester	<ol style="list-style-type: none">1. Entrepreneurship Management (Theory)2. Industrial Training Report & Viva Voce (90 Days)3. Environmental Studies* (Theory)
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