

CURRICULAR STRUCTURE

DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY

Part-I

S. No.	SUBJECTS	TEACHING HOURS/WEEK		MARKS*		CREDITS
		TH	PRAC	TH	PRAC	
1.	Food Production	2	8	100	100	
2.	F & B Service	2	4	100	100	
3.	Front office Operation	2	2	100	100	
4.	Accommodation Operation	2	2	100	100	
5.	Hotel Accounts	2	-	100	-	
6.	Nutrition & Food Science	2	-	100	-	
7.	English Communication	2	-	50	-	
8.	Hotel Engineering	2	-	100	-	
9.	Application of Computer	1	2	50	50	
10.	Tourism	2	-	100	-	
Total		21	18	900	450	
Total Theory and Practical					1350	

Theory

Internal Assessment for paper with Full Marks 100 = 20

Internal Assessment for paper with Full Marks 50 = 10

Theoretical Examination for paper with Full Marks 100 = 80

Theoretical Examination for paper with Full Marks 50 = 40

Practical

Internal Assessment for paper with Full Marks 100 = 50

Internal Assessment for paper with Full Marks 50 = 25

External Assessment for paper with Full Marks 100 = 50

External Assessment for paper with Full Marks 50 = 25

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Part-II

Sl. No.	SUBJECTS	TEACHING HOURS		EXAMS (MAX HOURS)	
		THEORY	PRACT.	THEORY	PRACT.
1.	Food Production	2	8	100	100
2.	F&B Service	2	2	100	100
3.	Front Office	2	2	100	100
4.	Accommodation Operation	2	2	100	100
5.	Business Communication	2		50	-
6.	Hotel Accounts	2	-	100	-
7.	Management	2	-	50	-
8.	F&B Management	2	-	50	-
9.	Sales & Marketing	2	-	50	-
TOTAL HOURS		16	14	700	400
TOTAL OF THEORY&PRACTICALS					1100

Theory

Internal Assessment for paper with Full Marks 100	=	20
Internal Assessment for paper with Full Marks 50	=	10
 Theoretical Examination for paper with Full Marks 100	 =	 80
Theoretical Examination for paper with Full Marks 50	=	40

Practical

Internal Assessment for paper with Full Marks 100	=	50
Internal Assessment for paper with Full Marks 50	=	25
 External Assessment for paper with Full Marks 100	 =	 50
External Assessment for paper with Full Marks 50	=	25

Suggestions:

- ∅ Food Production practical should have 8 hours per week and not only 4 hours.
- ∅ Application of Computer: The use of computer is incorporated in Front Office. The practical in Front Office should have Application of Property Management System, preferably Fidelio, a computer based application. The Deskwork practical should be done in 1st year only.
- ∅ For Diploma level students Business Economics is quite tough subject. This subject is not in Degree level course of National Council for Hotel Management.
- ∅ It is also suggested that in second year there should be at least 20 weeks Industrial Training. Students to maintain log book during the training duly signed by the Training Manager of the Hotel. All four major Hotel Management departments to be covered in this training and along with final examination IT presentation should mandatory with 200 marks. If principally agreed necessary formation to be made.

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Part-III

Sl.No.	SUBJECTS	TEACHING HOURS		EXAMS (MAX HOURS)	
		THE OR	PRACT.	THEORY	PRACT.
1.	Food Production	2	8	100	100
2.	F&B Service	2	2	100	100
3.	Front Office	2	2	100	100
4.	Accommodation Operation	2	2	100	100
5.	Human Resource	2	-	50	-
6.	F& B Management	2	-	50	-
7.	Facility Planning	2	-	50	-
8.	Strategic Management	2	-	50	-
9.	Financial Management	2	-	100	-
11.	Business Communication	2	-	50	-
12.	Sales & Marketing	2	-	50	-
TOTAL HOURS		22	14	800	400
TOTAL OF THEORY& PRACTICALS					1200

Theory

Internal Assessment for paper with Full Marks 100	=	20
Internal Assessment for paper with Full Marks 50	=	10
Theoretical Examination for paper with Full Marks 100	=	80
Theoretical Examination for paper with Full Marks 50	=	40

Practical

Internal Assessment for paper with Full Marks 100	=	50
Internal Assessment for paper with Full Marks 50	=	25
External Assessment for paper with Full Marks 100	=	50
External Assessment for paper with Full Marks 50	=	25

Suggestions: -

- ∅ Application of Computer not necessary as Front Office Practical is totally Computer based.
- ∅ Food Production Practical should have Bakery also; hence practical hours are increase from 4 to 8 hours per week.
- ∅ Financial Management and Strategic Management are two major components in business. Business Policy is therefore replaced with Strategic Management.