

B.Sc. HMCS Honors – (Pathway 4-Major with Vocational Minor)

SEMESTER 1	SEMESTER 2	SEMESTER 3	SEMESTER 4
Basics in Food Production (Major)	Advanced Food Production (Major)	Basics in Food and Beverage Service (Major)	Advanced Food and Beverage Service (Major)
Introduction to Catering Science (Minor)	Culinary Techniques and Fundamentals (Minor)	Basic Accommodation Operation (Major)	Advanced Accommodation Operation (Major)
Food and Beverage Management (Minor)	Hospitality Entrepreneurship (Minor)	Gastronomy and Food Science (Minor)	Front Office Management (Major)
Event Management (MDC)	Service Marketing (MDC)	Event Catering and Banquet Operations (Minor)	Value Added Course-English
Ability Enhancement Course-English	Ability Enhancement Course-English	Kerala Knowledge System (MDC)	Value Added Course-Additional Language - French
Additional Language -French	Additional Language - French	Value Added Course -English	Skill Enhancement Course-English

B.Sc. HMCS Honors – (Pathway 4 - Major with Vocational Minor)

SEMESTER 5	SEMESTER 6	SEMESTER 7	SEMESTER 8
Rooms Division Management-(Major)	Facility Planning-(Major)	Management Concepts (Major)	Elective Course 5 in (Major)
Bakery and Confectionery-(Major)	Food Science And Nutrition-(Major)	Consumer Behavior-(Major)	Elective Course 6 in (Major)
Hygiene And Sanitation-(Minor)	Food Safety And Quality -(Major)	Hospitality Business Environment – (Major)	Elective Course 7 in (Major)
Elective Course 1 in Major	Elective Course 3 In Major	Hospitality Advertising Management-Major	Project (in Honours programme) Or Industrial Exposure Training
Elective Course 2 in Major	Elective Course 4 in Major	Hotel Accounting-Major	
Skill Enhancement Course - Hospitality Communication	Skill Enhancement Course - Principles Of Food Science		
	Internship in Major		