

SNAPSHOT

Name of the Program – Masters in Business Administration MBA – Hospitality Management

Program Code- VHTBSP001

Duration of the Program – 02 Years

Total Semesters – 04 Semesters

Total Credits of the Program – 121 Credits

Color Code	Nature of Courses	Actual Percentage	Proposed Percentage
	Core Courses	57.14%	60-70%
	Discipline Specific Electives (DSE)	10.7%	10-15 %
	Generic Elective I (GE I)	2 Course (TDCC)	2 Courses in PG as Required
	Generic Elective II (GE II)	1 Courses	1 Courses in PG as required
	Dissertation/Project/Internship	35 Credits	30 Credits
	Skill Enhancement Course (SEC)	2 Course	2 Courses
	Ability Enhancement Course (AEC)	1 Courses	2 courses
	Service Learning/Community Service Based Course	1 Course	1 Course

	Core Courses
	Discipline Specific Electives
	Generic Elective I (GE I)
	Generic Elective II (GE II)
	Dissertation or Internship
	Skill Enhancement Course (SEC)
	Ability Enhancement Course (AEC)
	Service Learning/Community Service Based Course

FIRST YEAR SEMESTER I

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits	Actual Percentage of Courses out of Total Courses
Core Courses						
21MHM-0RE11T	Hospitality Revenue Management	2	0	0	2	17.86%
21MHM-0HI11C	Hotel Information & Property Management System	2	0	4	4	
21MHM-0HL11T	Hotel law	3	0	0	3	
Specialization in Catering Management						
21MHM-0FS11T	Food Safety, Nutrition & Hygiene	3	0	0	3	
21MHM-0RB11C	Restaurant and Banquet Management	3	0	4	5	
Specialization in Room Division Management						
21MHM-0MM11C	MICE Management	3	0	4	5	
21MHM-0TT11T	Tour & Travel Operations	3	0	0	3	
Discipline Specific Electives						
21MHM-0PM11T	Principles of Management	3	0	0	3	7.14%
21MHM-0HR11T	Human Resources-Policies & Practices in Hotel	3	0	0	3	
Skill Enhancement Course						
21MHM-0FF11L	Functional French	2	0	2	3	3.57%
Ability Enhancement Course						
21MHM-0SS11C	Soft Skills and Interview Proficiency	2	0	4	4	3.57%
	Total	23	00	14	30	

	Core Courses
	Discipline Specific Electives
	Generic Elective I (GE I)
	Generic Elective II (GE II)
	Dissertation or Internship
	Skill Enhancement Course (SEC)
	Ability Enhancement Course (AEC)
	Service Learning/Community Service Based Course

SEMESTER II

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits	Actual Percentage of Courses out of Total Courses
Core Subjects						
21MHM-0RM12C	Research Methodology	2	0	4	4	21.43%
21MHM-0ML12T	Managerial leadership & Change Management	3	0	0	3	
21MHM-0OB12T	Organizational Behavior	3	0	0	3	
Specialization in Catering Management *						
21MHM-0WW12C	World of Wines	3	0	4	5	
21MHM-0KM12T	Kiosks & QSR Management	3	0	0	3	
21MHM-0ME12C	Menu Engineering & Designing	3	0	2	4	
Specialization in Room Division Management *						
21MHM-0TC12T	Timeshare and Condominiums	3	0	0	3	
21MHM-0AO12C	Accommodation Operations	3	0	4	5	
21MHM-0ID12C	Hotel Interior Designing and Furnishing	2	0	4	4	
Skill Enhancement Course						
21MHM-0SM12T	Service Marketing	3	0	0	3	3.57%
Service Learning/ Community Service						
21MHM-0CE12T	CSR Ethics	3	0	0	3	3.57%
Generic Elective I (GE I)						
TDCC	Trans- Disciplinary Certificate Course	1	0	*2	2	3.57%
	Total	24/23	00	10/12	30	

Note –

- TDCC is for 1 hour but will reflect in the program Structure as 3 hrs.

	Core Courses
	Discipline Specific Electives
	Generic Elective I (GE I)
	Generic Elective II (GE II)
	Dissertation or Internship
	Skill Enhancement Course (SEC)
	Ability Enhancement Course (AEC)
	Service Learning/Community Service Based Course

SEMESTER III

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits	Actual Percentage of Courses out of Total Courses
Core Subjects						
21MHM-0PP21T	Facility Planning & Project Management	3	0	0	3	17.86%
Specialization in Catering Management *						
21MHM-0FC21C	F & B Service & Control	3	0	4	5	
21MHM-0BP21T	Strategic Branding & PR Management	3	0	0	3	
21MHM-0EM21T	Event Management	3	0	0	3	
21MHM-0BM21C	Bar Management	3	0	4	5	
Specialization in Room Division Management *						
21MHM-0FM21C	Front Office Managerial Operations	3	0	4	5	
21MHM-0LL21C	Linen & Laundry Operations	3	0	4	5	
21MHM-0DM21T	Disaster Management in Hotels	3	0	0	3	
21MHM-0GH21T	Green Hotels & Best Practices	3	0	0	3	
Discipline Specific Electives (DSE)						
21MHM-0BS21T	Business Strategy	3	0	0	3	3.57%
Generic Elective I (GE I)						
TDCC	Trans- Disciplinary Certificate Course	1	0	2	2	3.57%
Generic Elective II (GE II)						
21MHM-0EE21T	Entrepreneurship Essentials	2	0	0	2	3.57%
	Total	21	00	10	26	

	Core Courses
	Discipline Specific Electives
	Generic Elective I (GE I)
	Generic Elective II (GE II)
	Dissertation or Internship
	Skill Enhancement Course (SEC)
	Ability Enhancement Course (AEC)
	Service Learning/Community Service Based Course

Semester IV

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits	Actual Percentage of Courses out of Total Courses
21MHM-0IT22L	Internship Specialization (Catering Management/Room Division)			20-22 weeks	15	7.14%
21MHM-0DT22L	Dissertation				20	
	Total				35	

Note –

- *It is mandatory for the students to undergo 20-22 Weeks of Internship in a 5 Star Hotel in their chosen Specialization (opted in 2nd and 3rd semester)*
- **For Catering management specialization – Hotel F & B Outlets, Event management & Banquets**
- **For Room Division Management - Front office and Housekeeping**