

**ANDHRA UNIVERSITY**

**SYLLABUS STRUCTURE - 2023-24 ONWARDS**

COURSE:		<b>BHM</b>									
SEMESTER:		<b>I</b>									
YEAR	SEMESTER	NAME OF COURSES	NO. OF SUBJECTS	Type of Subject	NAME OF SUBJECTS	NO. OF HRS. PER WEEK	NO. OF CREDITS	TOTAL MARKS	EXTERNAL MARKS	INTERNAL MARKS	
1ST	I	MAJOR (CORE SUBJECT)	2	1-Th.	Introduction to Tourism & Hospitality Industry	5	4	100	70	30	
				2-Th.	Health, Hygiene & Wellness	5	4	100	70	30	
		MINOR	0								
		LANGUAGE	2	1-Th.	ENGLISH-1 (COURSE 1: A COURSE IN COMMUNICATION AND SOFT SKILLS)	4	3	100	75	25	
				2-Th.	HINDI-1, SKT-1, TELUGU-1, URDU-1	4	3	100	75	25	
		MULTI DISCIPLINARY COURSE	1	1-Th.	A student has to choose ONE course from among the six courses listed against the semester. Students are not permitted to choose the repeat courses already undergone at the higher secondary level or Intermediate level or 12th class and the major discipline chosen as the multidisciplinary course. 1.Introduction to Social Work <b>2.Principles of Psychology</b> 3.Indian History 4.Principles of Biological Sciences 5.Principles of Chemical Sciences 6.Principles of Physical Sciences	2	2	50			
		SKILL ENHANCEMENT COURSE	2	1-Th.	A student has to choose any TWO of the following four courses 1.Entrepreneurship Development <b>2.Leadership Skills</b>	2	2	50			
				2-Th.	3.Analytical Skills <b>4.Communication Skills</b>	2	2	50			
		ENVIRONMENTAL EDUCATION	0								
		OPEN ONLINE TRANSDISCIPLINARY	0								
<b>TOTAL</b>			<b>7</b>			<b>24</b>	<b>20</b>	<b>550</b>	<b>290</b>	<b>110</b>	

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COURSE:		<b>BHM</b>								
SEMESTER:		<b>II</b>								
YEAR	SEMESTER	NAME OF COURSES	NO. OF SUBJECTS	Type of Subject	NAME OF SUBJECTS	NO. OF HRS. PER WEEK	NO. OF CREDITS	TOTAL MARKS	EXTERNAL MARKS	INTERNAL MARKS
1ST	II	MAJOR (CORE SUBJECT)	2	1-Th.	Introduction to F&B service-2	3	3	100	70	30
				1-Pr.	Introduction to F&B service-2 Practical Course	2	1	50	25	25
				2-Th.	Introduction to food production-2	3	3	100	70	30
				2-Pr.	Introduction to food production-2 Practical Course	2	1	50	25	25
		MINOR	1	1-Th.	Principles of HRM	4	4	100	70	30
		LANGUAGE	2	1-Th.	ENGLISH-2(COURSE 1: A COURSE IN READING & WRITING SKILLS)	4	3	100	75	25
				2-Th.	HINDI-2, SKT-2, TELUGU-2, URDU-2	4	3	100	75	25
		MULTI DISCIPLINARY COURSE	0			0	0			
		SKILL ENHANCEMENT COURSE	2	1-Th.	A student has to choose any TWO of the following five courses 1. Business Writing 2. Marketing Skills 3. Investment Planning 4. Stock Market Operations 5. Digital Literacy	2	2	50	-	-
				2-Th.		2	2	50	-	-
ENVIRONMENTAL EDUCATION	0			0	0	-	-	-		
OPEN ONLINE TRANSDISCIPLINARY	0			0	0	-	-	-		
		<b>TOTAL</b>	<b>7</b>			<b>26</b>	<b>22</b>	<b>700</b>	<b>410</b>	<b>190</b>
NOTE:	COMMUNITY SERVICE PROJECT OF 180 HRS WITH 4 CREDITS. STUDENT IS ELIGIBLE FOR EXIT OPTION-1 WITH THE AWARD OF CERTIFICATE IN RESPECTIVE DISCIPLINE									

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**SYLLABUS STRUCTURE - 2023-24 ONWARDS**

COURSE:		BHM								
SEMESTER:		III								
YEAR	SEMESTER	NAME OF COURSES	NO. OF SUBJECTS	Type of Subject	NAME OF SUBJECTS	NO. OF HRS. PER WEEK	NO. OF CREDITS	TOTAL MARKS	EXTERNAL MARKS	INTERNAL MARKS
2ND	III	MAJOR (CORE SUBJECT)	4	1-Th.	Food production operations-1	3	3	100	70	30
				1-Pr.	Food production operations-1 Practical Course	2	1	50	25	25
				2-Th.	Food and Beverage operations-1	3	3	100	70	30
				2-Pr.	Food and Beverage operations-1 Practical Course	2	1	50	25	25
				3-Th.	Rooms Division operations-1	3	3	100	70	30
				3-Pr.	Rooms Division operations-1 Practical Course	2	1	50	25	25
				4-Th.	Hospitality law	3	3	100	70	30
				4-Pr.	Hospitality law Practical Course	2	1	50	25	25
		MINOR	1	1-Th.	Change Management	4	4	100	70	30
		LANGUAGE	0			0	0			
		MULTI DISCIPLINARY COURSE	1	1-Th.	A student has to choose ONE course from among the six courses listed against the semester. Students are not permitted to choose the repeat courses already undergone at the higher secondary level or Intermediate level or 12th class and the major discipline chosen as the multidisciplinary course. 1.Introduction to Public Administration <b>2.Principles of Management</b> 3.Principles of Accounting 4.Basic Electronics 5.Health and Hygiene 6.Basic Mathematics	2	2	50	-	-
		SKILL ENHANCEMENT COURSE	1	1-Th.	A student has to choose any ONE of the following four courses 1. Business Forecasting 2. Project Management <b>3. Information and Communication Technology</b> 4. Data Analysis	2	2	50	-	-
		ENVIRONMENTAL EDUCATION	0			0	0	-	-	-
		OPEN ONLINE TRANSDISCIPLINARY	0			0	0	-	-	-
		<b>TOTAL</b>	<b>7</b>			<b>28</b>	<b>24</b>	<b>800</b>	<b>450</b>	<b>250</b>

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**SYLLABUS STRUCTURE - 2023-24 ONWARDS**

COURSE:		BHM								
SEMESTER:		IV								
YEAR	SEMESTER	NAME OF COURSES	NO. OF SUBJECTS	Type of Subject	NAME OF SUBJECTS	NO. OF HRS. PER WEEK	NO. OF CREDITS	TOTAL MARKS	EXTERNAL MARKS	INTERNAL MARKS
2ND	IV	MAJOR (CORE SUBJECT)	3	1-Th.	Food Production operations-2	3	3	100	70	30
				1-Pr.	Food Production operations-2 Practical Course	2	1	50	25	25
				2-Th.	Room Division operations-2	3	3	100	70	30
				2-Pr.	Room Division operations-2 Practical Course	2	1	50	25	25
				3-Th.	Food & Beverage operations-2	3	3	100	70	30
				3-Pr.	Food & Beverage operations-2 Practical Course	2	1	50	25	25
		MINOR	2	1-Th.	<b>Talent Management</b>	4	4	100	70	30
				2-Th.	<b>Training and Development</b>	4	4	100	70	30
		LANGUAGE	0			0	0			
		MULTI DISCIPLINARY COURSE	1	1-Th.	A student has to choose ONE course from among the six courses listed against the semester. Students are not permitted to choose the repeat courses already undergone at the higher secondary level or Intermediate level or 12th class and the major discipline chosen as the multidisciplinary course. 1.Fundamentals of Economics 2.Indian Philosophy 3.Performing Arts 4.Introduction to Geography <b>5.Basic Statistics</b> 6.Introduction to Nanotechnology	2	2	50	-	-
		SKILL ENHANCEMENT COURSE	1	1-Th.	A student has to choose any ONE of the following four courses 1. Cybersecurity <b>2. Digital Marketing</b> 3. Tourism Guidance 4. Design thinking	2	2	50	-	-
		ENVIRONMENTAL EDUCATION	0			0	0	-	-	-
		OPEN ONLINE TRANSDISCIPLINARY	0			0	0	-	-	-
<b>TOTAL</b>		<b>7</b>			<b>27</b>	<b>24</b>	<b>750</b>	<b>425</b>	<b>225</b>	
<b>NOTE:</b>	Short Term Internship / Apprenticeship / OJT of 180 hours with 4 credits Student is eligible for Exit option -2 with the award of Diploma in respective major with minor									

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**SYLLABUS STRUCTURE - 2023-24 ONWARDS**

<b>COURSE:</b>		<b>BHM</b>										
<b>SEMESTER:</b>		<b>V</b>										
<b>YEAR</b>	<b>SEMESTER</b>	<b>NAME OF COURSES</b>	<b>NO. OF SUBJECTS</b>	<b>Type of Subject</b>	<b>NAME OF SUBJECTS</b>	<b>NO. OF HRS. PER WEEK</b>	<b>NO. OF CREDITS</b>	<b>TOTAL MARKS</b>	<b>EXTERNAL MARKS</b>	<b>INTERNAL MARKS</b>		
3RD	V	MAJOR (CORE SUBJECT)	4	1-Th.	Room Division Management	3	3	100	70	30		
				1-Pr.	Room Division Management Practical Course	2	1	50	25	25		
				2-Th.	Hospitality Marketing	3	3	100	70	30		
				2-Pr.	Hospitality Marketing Practical Course	2	1	50	25	25		
				3-Th.	Advanced Food Production-1 (OR) <b>Food &amp; Beverage management</b>	3	3	100	70	30		
				3-Pr.	Advanced Food Production-1 (OR) <b>Food &amp; Beverage management Practical Course</b>	2	1	50	25	25		
				4-Th.	<b>Advanced Food Production-2 (OR) F&amp;B Controls</b>	3	3	100	70	30		
				4-Pr.	<b>Advanced Food Production-2 (OR) F&amp;B Controls Practical Course</b>	2	1	50	25	25		
			MINOR	2	1-Th.	Labour Legislations and Compensation Management	4	4	100	70	30	
				2-Th.	Organisation Behaviour	4	4	100	70	30		
				LANGUAGE	0			0	0	-	-	-
				MULTI DISCIPLINARY COURSE	0			0	0	-	-	-
				SKILL ENHANCEMENT COURSE	0			0	0	-	-	-
				ENVIRONMENTAL EDUCATION	1		ENVIRONMENTAL EDUCATION	2	2	50	-	-
				OPEN ONLINE TRANSDISCIPLINARY	0							
				<b>TOTAL</b>	<b>7</b>			<b>30</b>	<b>26</b>	<b>850</b>	<b>520</b>	<b>280</b>

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**SYLLABUS STRUCTURE - 2023-24 ONWARDS**

<b>COURSE:</b>	<b>BHM</b>									
<b>SEMESTER:</b>	<b>VI</b>									
<b>YEAR</b>	<b>SEMESTER</b>	<b>NAME OF COURSES</b>	<b>NO. OF SUBJECTS</b>	<b>Type of Subject</b>	<b>NAME OF SUBJECTS</b>	<b>NO. OF HRS. PER WEEK</b>	<b>NO. OF CREDITS</b>	<b>TOTAL MARKS</b>	<b>EXTERNAL MARKS</b>	<b>INTERNAL MARKS</b>
3RD	VI	MAJOR (CORE SUBJECT)			Semester Internship / Apprenticeship / OJT with 12 credits. Student is eligible for Exit Option-3 with the award of Degree in respective Major		12	300	200	100
		MINOR								
		LANGUAGE								
		MULTI DISCIPLINARY COURSE								
		SKILL ENHANCEMENT COURSE								
		ENVIRONMENTAL EDUCATION								
		OPEN ONLINE TRANSDISCIPLINARY								
		<b>TOTAL</b>	<b>0</b>			<b>0</b>	<b>12</b>			

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COURSE:	BHM									
SEMESTER:	VII									
YEAR	SEMESTER	NAME OF COURSES	NO. OF SUBJECTS	Type of Subject	NAME OF SUBJECTS	NO. OF HRS. PER WEEK	NO. OF CREDITS	TOTAL MARKS	EXTERNAL MARKS	INTERNAL MARKS
4TH	VII	MAJOR (CORE SUBJECT)	3	1-Th.	Food Product Development and Marketing (OR) Sensory Evaluation	3	3			
				1-Pr.	Food Product Development and Marketing (OR) Sensory Evaluation Practical Course	2	1			
				2-Th.	Food Cost and Quality Control (OR) Clinical Nutrition	3	3			
				2-Pr.	Food Cost and Quality Control (OR) Clinical Nutrition Practical Course	2	1			
				3-Th.	Research Methodology (OR) Nutrition Management in Disasters	3	3			
				3-Pr.	Research Methodology (OR) Nutrition Management in Disasters Practical Course	2	1			
		MINOR	0			0	0			
		LANGUAGE	0			0	0			
		MULTI DISCIPLINARY COURSE	0			0	0			
		SKILL ENHANCEMENT COURSE	2	1-Th.	Traditional Foods (OR) Principles of Culinary Science	3	3			
				1-Pr.	Traditional Foods (OR) Principles of Culinary Science Practical Course	2	1			
				2-Th.	Nutrition and Diet Counselling (OR) Computer Applications in Nutrition	3	3			
				2-Pr.	Nutrition and Diet Counselling (OR) Computer Applications in Nutrition Practical Course	2	1			
		ENVIRONMENTAL EDUCATION	1			2	0			
		OPEN ONLINE TRANSDISCIPLINARY	1			2	2			
		<b>TOTAL</b>	<b>7</b>			<b>29</b>	<b>22</b>			

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COURSE:	BHM									
SEMESTER:	VIII									
YEAR	SEMESTER	NAME OF COURSES	NO. OF SUBJECTS	Type of Subject	NAME OF SUBJECTS	NO. OF HRS. PER WEEK	NO. OF CREDITS	TOTAL MARKS	EXTERNAL MARKS	INTERNAL MARKS
4TH	VIII	MAJOR (CORE SUBJECT)	3	1-Th.	Food Analysis (OR) Food Laws and Regulations	3	3			
				1-Pr.	Food Analysis (OR) Food Laws and Regulations Practical Course	2	1			
				2-Th.	Food Additive, Contaminants and Toxicology (OR) Maternal and Child Nutrition	3	3			
				2-Pr.	Food Additive, Contaminants and Toxicology (OR) Maternal and Child Nutrition Practical Course	2	1			
				3-Th.	Food and Nutrition Security (OR) Advanced Nutrition	3	3			
				3-Pr.	Food and Nutrition Security (OR) Advanced Nutrition Practical Course	2	1			
		MINOR	0			0	0			
		LANGUAGE	0			0	0			
		MULTI DISCIPLINARY COURSE	0			0	0			
		SKILL ENHANCEMENT COURSE	2	1-Th.	Mini Project Work (OR) Entrepreneurship in Food Industry	3	3			
				1-Pr.	Mini Project Work (OR) Entrepreneurship in Food Industry Practical Course	2	1			
				2-Th.	Nutritional Assessment Techniques (OR) Case Studies	3	3			
				2-Pr.	Nutritional Assessment Techniques (OR) Case Studies Practical Course	2	1			
		ENVIRONMENTAL EDUCATION	1			2	0			
		OPEN ONLINE TRANSDISCIPLINARY	1			2	2			
		<b>TOTAL</b>	<b>7</b>			<b>29</b>	<b>22</b>			