

Kanya Maha Vidyalaya, Jalandhar (Autonomous)
SCHEME AND CURRICULUM OF EXAMINATIONS OF THREE-YEAR DEGREE
PROGRAMME
Bachelor of Vocation (Hospitality and Tourism)
(Session 2026-2027)
Credit Based Continuous Evaluation Grading System

Semester-V										
S. No.	Course Code	Course Type	Course Titles	Hours per week L-T-P	Credits L-T-P	Max Marks				Examination time (in Hours)
						Total	Ext.		CA	
L	P									
1	BVHL-5661	C	Tourism Policy in India	4-0-0	4-0-0	100	70	-	30	3
2	BVHL-5662	S	Public Relations and Tourism Journalism	4-0-0	4-0-0	100	70	-	30	3
3	BVHL-5663	S	Basic Research Methodology	4-0-0	4-0-0	100	70	-	30	3
4	BVHL-5664	S	Food and Beverage Service Management	4-0-0	4-0-0	100	70	-	30	3
5	BVHL-5105	S	Soft Skills and Communication	4-0-0	4-0-0	100	70	-	30	3
6	BVHM-5666	C	International Cuisines	2-0-4	2-0-2	100	35	35	30	3+3
7	BVHM-5667	C	E-Tourism	2-0-4	2-0-2	100	35	35	30	3+3
8	CCFC-5522	CCFR	Community Outreach - I	0-0-2	0-0-2	50	–	35	15	
			TOTAL		30					

C- Compulsory

S-Skill Enhancement

AC- Audit Course

*- Grade points or grades of these courses will not be included in the SGPA/CGPA of the semester/Programme.

Bachelor of Vocation (Hospitality and Tourism)
Semester - V (Session 2026-2027)
Course Title: Tourism Policy in India (Theory)
Course Code: BVHL-5661

Time: 3 Hours
L-T-P: 4-0-0

Maximum Marks: 100
Theory Marks: 70
CA-30

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Course Outcomes (CLO):

Upon successful completion of the course, the students should be able to:

CO1: Discuss the different phases of Indian tourism policy making journey.

CO2: Demonstrate superior skills to appropriately locate and evaluate tourism policy, planning information, sustainable tourism practices.

CO3: Apply analytical skills and critical thinking for creative and thoughtful problem-solving in sustainable tourism policy and planning

CO4: Analyze the significance of international tourism agreements.

Course Content

Unit I

Tourism Planning in India- Concept, Need, Objective of tourism planning, Steps in Tourism Planning Process; Levels Tourism Planning; Urban and rural tourism planning; Indian tourism planning in context of International Agreements: Open Sky Policy, GATS agreement, Sustainable Development Goals (SDGs).

Unit II

Policy Formulation in India- Concept of Policy, Types of Policy, Process of formulating tourism policy. India's National Tourism Policy: 1982, 2002 and draft of 2015. National Tourism Action Plan, 1992 Tourism organizations involved in tourism planning and their role.

Unit III

Tourism and Five-Year Plans in India- Tourism in context of five-year plans of Government of India; Status of Tourism as an industry in India; Tourism and NITI Aayog; Tourism investors meet.

TFCI: Tourism Finance Corporation of India (TFCI)-Aims, Objectives, Organization and Functions; FICCI; CII and ASSOCHAM.

Unit IV

Case Study- Tourism Planning and Policy: Rajasthan Tourism Development Corporation, Kerala, Madhya Pradesh, Gujarat and Assam.

Text Books:

1. Bhandari, A. K. (2013). *Tourism in India: An economic activity* (1st ed.). New Delhi, India: Har-Anand Publications.

Recommended Books / Suggested Readings:

1. Sharma, J. K. (2004). *Tourism Planning and Development* (13th ed.). New Delhi, India: Kanishka Publishers.
2. Sharma, P. (2013). *Tourism Policy and Planning* (1st edition). New Delhi, India: Random Publications;

Weblinks:

1. <http://tourism.gov.in/tourism-policy>
2. <http://pib.nic.in/newsite/PrintRelease.aspx?relid=169063>
3. <https://destinationreporterindia.com/2018/01/30/key-pillars-of-indias-futuristic-tourism-policy/>

Bachelor of Vocation (Hospitality and Tourism)
Semester - V (Session 2026-2027)
Course Title: Public Relations & Tourism Journalism
(Theory)
Course Code: BVHL-5662

Time: 3 Hours
L-T-P: 4-0-0

Maximum Marks: 100
Theory Marks: 70
CA-30

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Course Outcomes:

Upon successful completion of the course, the students should be able to:

CO1: Demonstrate the functions of public relations in a Tourism sector.

CO2: Identify Public relations and Travel Journalism as a career option.

CO3: Apply appropriate public relation strategy.

CO4: Demonstrate the importance of public relations work in the tourism industry.

Course Content

Unit I

Meaning and concepts of Public Relations- Introduction, Definition of Public Relations, Objectives and functions of PR, Growth and Development of Public Relations, Target Audience and public in PR.

Unit II

Principles of PR- PR Ethics, Mass Communication, Knowledge Organization, Communication skills, Image building, Goodwill, Feedback, Role of PR in Organization, PR in Tourism Industry.

Unit III

Meaning and scope of Journalism- Meaning and Scope of Journalism, Types of Journalism, Roles and functions of Journalism, Ethics and law, Principles of Journalism, Editing, Tourism press in India, Print media, Radio & TV Media

Unit IV

Qualities required as a reporter- House Journal, Design and Make-up, Picture Editing and Caption, Man Media policies, Media representation in tourism.

Text Books:

1. Deuschl, D. E. (2005). *Travel and Tourism Public Relations: An Introductory Guide for Hospitality Managers (1st edition)*. Butterworth-Heinemann;

Recommended Books / Suggested Readings:

1. Neilson C (2001). *Tourism and the Media: Tourist Decision Making (5thed.)*. Hospitality Press, Melbourne.
2. Michael Riley, Roy C. Wood, Mona A Clark, Eleanor Wilkie, Edith Szivas (1998). *Researching and Writing Dissertations in Hospitality and Tourism (1st ed.)*. Engage Learning EMEA.

Weblinks:

1. <https://www.grin.com/document/85740>
2. https://link.springer.com/chapter/10.1007/978-3-642-17767-5_18

Bachelor of Vocation (Hospitality and Tourism)
Semester - V (Session 2026-2027)
Course Title: Basic Research Methodology (Theory)
Course Code: BVHL-5663

Time: 3 Hours
L-T-P: 4-0-0

Maximum Marks: 100
Theory Marks: 70
CA-30

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Course Outcomes:

Upon successful completion of the course, the students should be able to:

CO1: Select and define appropriate research problems and parameters in order to organize and conduct research.

CO2: Formulate and evaluate research questions and objectives.

CO3: Identify various sources of information for literature review and gain experience with various methods of data collection.

CO4: Exhibit the methods of presenting research results in written and oral form.

Course Content

Unit I

Introduction- Research: Meaning, concept and significance; Types of Research; Characteristics of research; Criteria of a good research; Research ethics; Overview of Tourism Research.

Unit II

Research Process- Identifying research problem: importance, sources and steps; Literature Review; Variables: meaning and types; Hypothesis: meaning, function, characteristics and types; Research Design: meaning, functions and types.

Unit III

Sampling and Data Collection- Sampling: concept, principles, criteria for good sampling and types of sampling methods; Data collection: types, methods and ethical issues; Techniques of questionnaire designing.

Unit IV

Report Writing- Meaning, significance, types and steps in report writing; Art of Citing References, Written & Oral Presentation

Text Books:

1. Kumar, K. (2009). *Research Methodology (2nd ed.)*. New Delhi, India: Pearson.

Recommended Books / Suggested Readings:

1. Majhi, P. R., and Khatua, P. K. (2013). *Research Methodology (2nd ed.)*. Mumbai, India: Himalaya Publishing House.
2. Kothari, C. R. and Garg, G. (2016). *Research Methodology: Methods and Techniques (4th ed.)*. New Delhi, India: New Age International Publishers.

Weblinks:

1. www.youtube.com/watch?v=Pztlk97hf0o
2. <https://epgp.inflibnet.ac.in/loaddata.php?action=loadpaperlist1&maincat=1827>

Bachelor of Vocation (Hospitality and Tourism)
Semester - V (Session 2026-2027)
Course Title: Food & Beverage Service Management (Theory)
Course Code: BVHL-5664

Time: 3 Hours
L-T-P: 4-0-0

Maximum Marks: 100
Theory Marks: 70
CA-30

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Course Outcomes: Upon successful completion of the course, the students should be able to:

CO1: Calculate the food & beverage cost for various F&B service outlets.

CO2: Maintain proper store cycle in the hotels with proper hygiene standards.

CO3: Use different beverage cost control procedures in the food industry.

CO4: Calculate break even analysis of food outlets.

Course Content:

Unit I

Food and Beverage: Cost Control Management: Introduction Causes of high food cost, Food and Beverage cost control, Principles and objectives of Food and Beverage Control system (Planning Phase, Operational Phase, Management Control Phase).

Unit II

Purchasing, Receiving, Storing and issuing Management: Purchase procedure and standard purchase specification, Proper receiving procedures and control, storing control of food, Storing practices, Issuing control management.

Unit III

Beverage Cost Control Procedures: Sources of supply, Beverage purchase, receiving and storing specifications, The Cellar, Cellar issuing and Records maintenance, Refrigeration & Storage Conditions, Menu & menu planning.

Unit IV

Break-even Analysis: Cost Volume Profit Relationship. Introduction, Classification of cost (Fixed cost, Variable cost, Semi-variable cost, Unit variable cost) Changes in Break-even Sales, Inventory and Inventory control, Preparation of food & beverage food cost and sales reports.

Textbook;

1. Sudhir Andrews (2007), Food and Beverage Management, (1st edition), McGraw Hill Education

Suggested Readings:

2. Jay Prakash Kant (2015), Food and Beverage Management and Cost Control, (1st Edition), Aman Publications.

Bachelor of Vocation (Hospitality and Tourism)
Semester - V (Session 2026-2027)
Course Title: Soft Skills and Communication
(Theory)
Course Code: BVHL-5105

Time: 3 Hours

L-T-P: 4-0-0

Maximum Marks: 100

Theory Marks: 70

CA-30

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Course Outcomes: Upon successful completion of the course, the students should be able to:

CO1: Develop soft skills and communication skills in english.

CO2: Demonstrate the ability to work in a professional Environment.

CO3: Applying the comprehensive set of skills and knowledge for life success.

CO4: Evaluate and apply communication to gain efficiency.

Unit I

1. Telephone etiquette
2. E-mail etiquette

Unit II

3. Overcoming barriers in communication
4. Situational dialogues

Unit III

5. Body language:Non-verbal communication
6. Leadership and Communication

Unit IV

7. Handling Social Media
8. Evaluate and apply communication to gain efficiency

Prescribed readings:

1. **Business Communication**, by Sinha, K.K. Galgotia Publishers, 2003.

Bachelor of Vocation (Hospitality and Tourism)
Semester - V (Session 2026-2027)
Course Title: International Cuisines (Theory + Practical)
Course Code: BVHM-5666

Time: 3 Hours
L-T-P: 2-0-2

Maximum Marks: 100
Theory Marks: 35
Practical Marks: 35
CA-30

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Course Outcomes: Upon successful completion of the course, the students should be able to:

CO1: Recognize various cuisines of the world.

CO2: Develop & demonstrate unique cooking techniques that are used in making food across the globe.

CO3: Make some popular dishes of the world.

Course Content:

Unit I

Oriental Cuisine: Introduction to Chinese cuisine, Regions of Chinese cuisine, commonly used ingredients in Chinese cuisine, Specialty dishes of Chinese cuisine, Tools and equipments of Chinese cuisine.

Introduction to Thai cuisine, Regions of Thai cuisine, commonly used ingredients in Thai cuisine, Specialty dishes of Thai cuisine, Tools and equipments used in Thai cuisine.

Introduction to Japanese cuisine, Geographical location of Japan influencing its cuisine, Ingredients used in Japanese cuisine, Styles of cooking in Japanese cuisine, Specialty dishes of Japanese cuisine, Special equipments used in Japanese cuisine.

Unit II

French, Italian, UK and Scandinavian Cuisine: Introduction to French cuisine, Regions of French cuisine, popular ingredients used in French cooking, Special equipments used in French cuisine, Introduction to Italian cuisine, Regions of Italian cuisine, Special ingredients used in Italian cuisine, Special equipments used in Italian cuisine, Special Italian dishes, Introduction to cuisine of UK and Scandinavian countries, popular ingredients of the cuisine of UK, Regions of Scandinavian cuisine, popular ingredients of Scandinavian cuisine

Unit III

Mediterranean Cuisine: Introduction to Mediterranean cuisine, Regions comprising Mediterranean cuisines, Cuisine of Lebanon, Cuisine of Greece, Cuisine of Spain, Cuisine of Turkey.

Unit IV

North American Cuisine (Mexico): Introduction to Mexican cuisine, Special ingredients used in Mexican cuisine, Special equipments used in Mexican cuisine, Special Mexican

dishes.

Practical Experiments:

List of Practical Experiments				
Sr. No.	Menu	Objective	Procedure	Expected Outcome
1	CHINESE Hot & Sour Soup Beans Sichuan Stir Fried Chicken & Peppers Chinese Fried Rice	Develop skills in preparing basic Chinese soups, stir-fries, and fried rice using authentic techniques.	Prepare soups, stir-fry vegetables and chicken, and cook fried rice using high-heat cooking and Chinese seasonings.	Ability to produce authentic Chinese soups, stir-fried dishes, and fried rice with balanced flavor and texture.
2	Sweet Corn Soup Shao Mai Tung-Po Mutton Yangchow Fried Rice	Learn the preparation of Chinese soups, steamed dumplings, braised dishes, and specialty fried rice.	Prepare soup, steam dumplings, braise mutton, and stir-fry premium fried rice using traditional methods.	Ability to prepare classic Chinese dishes with proper cooking techniques and presentation.
3	Prawn Ball Soup Fried Wantons Sweet & Sour Pork Hakka Noodles	Develop skills in preparing seafood soups, deep-fried appetizers, meat dishes, and noodle preparations.	Cook prawn soup, deep-fry wantons, prepare sweet and sour pork, and stir-fry Hakka noodles.	Ability to prepare flavorful Chinese appetizers, soups, meat dishes, and noodles with authentic texture and taste.
4	Wonton Soup Spring Rolls Stir Fried Meat & Celery Chow Mein	Gain proficiency in preparing dumpling soups, snacks, stir-fries, and noodle dishes.	Prepare wonton soup, fry spring rolls, stir-fry Meat with celery, and cook Chow Mein.	Ability to produce well-balanced Chinese soups, appetizers, stir-fries, and noodle dishes.
5	Prawns in Garlic Sauce Fish Szechwan Hot & Sour Cabbage Steamed Noodles	Master the preparation of Chinese seafood, vegetable, and noodle specialties.	Stir-fry prawns and fish with Chinese sauces, prepare hot and sour cabbage, and steam noodles.	Ability to prepare authentic Chinese seafood, vegetable, and noodle dishes with proper flavor, texture, and presentation.
6	International Spain Gazpacho Pollo En Pepitoria Paella Fritata De Patata Pastel De Mazaana	Develop skills in preparing traditional Spanish soups, rice, poultry, egg, and dessert dishes.	Prepare authentic Spanish dishes using roasting, braising, sautéing, and rice-cooking techniques.	Ability to produce classic Spanish dishes with authentic flavors, textures, and presentation.

7	Italy Minestrone Ravioli Arabeata Fettocine Carbonara Pollo Alla Cacciatore Melanzane Parmigiane	Learn the preparation of traditional Italian soups, pasta, poultry, and vegetable dishes.	Prepare Italian dishes using boiling, baking, simmering, and sauce-making techniques.	Ability to prepare authentic Italian cuisine with proper cooking methods and balanced flavors.
8	Germany Linsensuppe Sauerbaateen Spaetzle German Potato Salad	Develop skills in preparing traditional German soups, meat, pasta, and salads.	Prepare dishes using simmering, braising, boiling, and seasoning techniques.	Ability to produce authentic German dishes with proper texture and flavor.
9	U.K Scotch Broth Roasted Mutton Yorkshire Pudding Glazed Carrots & Turnips Roasted Potato	Learn classic British soups, roasts, accompaniments, and vegetables.	Prepare dishes using roasting, baking, simmering, and glazing methods.	Ability to prepare traditional British meals with correct cooking techniques and presentation.
10	Greece Soupe Avogolemeno Moussaka A La Greque Dolmas Tzaziki	Develop skills in preparing authentic Greek soups, main courses, appetizers, and dips.	Prepare Greek dishes using layering, stuffing, baking, and sauce-making techniques.	Ability to produce authentic Greek cuisine with balanced Mediterranean flavors.
11	Thai Crispy vegetable spring rolls Tom Kha Soup Som Tam (Green papaya salad) Vegetarian Pad Thai Khao Niew Mamuang (Mango Sticky Rice)	Learn the preparation of traditional Thai appetizers, soups, salads, noodles, and desserts.	Prepare dishes using stir-frying, boiling, deep-frying, and balancing sweet, sour, salty, and spicy flavors.	Ability to prepare authentic Thai cuisine with proper techniques and harmonious flavors
12	Spaghetti Pasta Pizza	Prepare authentic Italian pasta and pizza using standard cooking techniques.	Cook pasta al dente, prepare sauces, assemble pizza, and bake until done.	Well-cooked pasta and pizza with authentic flavor, texture, and presentation.

Textbook:

1. Parvinder S. Bali (2012), International cuisine and Food Production Management (1st Edition), Oxford University Press

Suggested Readings:

1. Thangam E. Philip, (2014) Modern Cookery for Teaching and Trade Vol-1, (6th Edition), Orient Black Swan
2. David Foskett and Patricia Paskins (2011), Theory of hospitality & Catering, ELBS Hodder Education

Web Links:

1. <https://tygroupa.files.wordpress.com/.../chapter-24-introduction-to-chinese-cookin.pdf>

Bachelor of Vocation (Hospitality and Tourism) Semester V
Semester - V (Session 2026-2027)
Course Title: E-Tourism
Course Code: BVHM-5667

Time: 3 Hours
L-T-P: 2-0-2

Maximum Marks: 100
Theory Marks: 35
Practical Marks: 35
CA-30

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Course Outcomes:

Upon successful completion of the course, the students should be able to:

CO1: Examine in detail the various laws and its applications to various business situations

CO2: Demonstrate knowledge of the legal issues and law applicable to most situations in hospitality industry

CO3: Describe legal responsibilities of travel agencies and impact of payment wages act on hospitality industry

CO4: Distinguish between various acts like consumer protection act, Legislative act etc.

Course Content

Unit I

Introduction to E-tourism - Historical Development-Electronic technology for data processing and communication, Typologies of E-tourism : Business models in the wired economy - Business to Business (B2B) - Business to Consumer (B2C) - Consumer to Business (C2B) - Consumer to consumer (C2C) - Business to Employees (B2E) - Business to Government (B2G),-Strategic, Tactical and operational use of IT in Tourism - E-marketing - E-commerce - M- commerce – M- marketing – M-tourism - Tourism Websites and designing principles

Unit II

Starting an e-business - E-marketing of tourism products / services - - online Travel Portal (Information and transaction) - Successful Online Tourism Business models - an overview of Tourism Websites – Online Tourism Services and Benefits - IT and its role in Tourism - Managing e-service Centres - Delivering e-value to Customers - Case studies of IRCTC, Makemytrip.com, Yatra.com, Trip advisor, Expedia, Amadeus, Galileo etc.,

Unit III

Introduction to Global Distribution Systems:-CRS-Meaning functioning process and Levels of CRS participation –Transportation Distribution system (Airlines, Rail, Surface and Waterways), Hotel Distribution cases of Fantasia, Amadeus, Apollo-Galileo, Sabre, World Span, Abacus etc,- Changing Business models of GDS - IT outsourcing - Cybercrimes - Cyber laws - Computer Viruses - Digital Signatures - Cryptography.

Payment Systems in E-tourism-payment Gateway-Billing and Settlement plan (BSP)-Security Issues and certification-future of E-tourism- Travel Blogs –E-marketing and

promotion of Tourism products-Challenges for conventional business models &Competitive strategies- Computerization in Tourism problems and prospects-IT for achieving competitive edge in Tourism Industry-Networking of computers—Enterprise wide networks –Strategic value of Intranets and Extranets. - Security and Internet Firewalls - Electronic Payment Systems (EPS) - Electronic Fund Transfers (EFT) - Electronic Data Interchange (EDI) - Application of ICT systems in Tourism and advantages - Travel and Tourism Information Systems.

Unit IV

Ethical Practices in E-Tourism – Tourism Products or Services Promised / Delivered – Quality Assurance - Management of Grievances / Complaints of tourists – Handling of online negative publicity through Blogs/ Forums / Negative rating / grading in the Information Portals - Social networking: Meaning, importance and its impacts on tourism business - Current debates in e- tourism - Future of tourism in electronic as well as mobile era - Practical Exposure: Online visit of Tour Operations Company.

Practical Contents:

Air Module-1

- Sign In, Sign Off, Work Areas,

Air Module-2

- Encode And Decode Cities, Countries and Airlines, Time Table, Availability, Booking File and Retrieve Booking

Air Module-3

- Special Service Request, Seat Request, Sell Flights in all Classes and Cabins, Other Optional Info, List Display

Air Module-4

- Queues, Fares, Divide, Gis, Miscellaneous.

Room Master

- Cars Availability, Low To High Availability, Car Description And Selling

Car Master

- Hotel Availability, Selling, Displaying Complete Availability And Rules

Text Books:

- Buhalis D. (2004), E-tourism: Information Technology for Strategic Tourism Management, Prentice Hall India.
- Sadagopan S – Management Information Systems, Prentice Hall of India
- Sheldon P. (2002), Tourism Information Technology, CABI.
- GALILEO CRS by MILLER FREDERIC P, ALPHA SCIENCE INTERNATIONAL LIMITED.

Kanya Maha Vidyalaya, Jalandhar (Autonomous)
SCHEME AND CURRICULUM OF EXAMINATIONS OF THREE-YEAR DEGREE

Bachelor of Vocation (Hospitality and Tourism)
Semester - VI(Session 2026-2027)
Credit Based Continuous Evaluation Grading System
Credits: 30

Contents:

In this semester the student shall be sent for industrial training for a period of 22 Weeks, where she/he would work in all departments of Classified star Hotels of the level of three star and above category or in travel agencies, tour operation companies, event management companies.

- The student shall maintain a logbook on a daily basis.
- At the end of the industrial training the student shall submit a training report along with the logbook maintained on a daily basis during the period of training and the performance appraisal from each department.
- The training report is to be prepared by the student in two typed copies and to be submitted to the Head of faculty within the stipulated time for assessment.
- The report will be assessed by the internal examiner and only on the basis of a certificate of the examiner concerned that the training has been satisfactorily completed would the student be allowed to appear for the viva-voce.
- The training report will be assessed by a panel of examiners comprising two external examiners (the external would include preferably one from the Tourism and Hospitality Industry of the level of Head of the Department and above) and one internal examiner.

Semester-VI									
S. No.	Course Code	Course Type	Course Titles	Credits L-T-P	Max Marks				Examination time (in Hours)
					Total	Ext.		CA	
						L	P		
1.	BVHI -6661	S	Practice School Program	30	500	-	500	-	3
			TOTAL	30	500				

*22 weeks Industrial training & its evaluation, Log book, Project report, Appraisals & Viva voce