



Curriculum and Credit Framework For Undergraduate Programmes

(Academic Year 2023-24)

AURO UNIVERSITY
#earthspace, Opp. ONGC, Bhatpore, Hazira Road
Surat 394510, Gujarat

School of Hospitality Management
Part A: Program Structure
BSc.(Honours) Hospitality Management
Year wise Distribution of Total Credits among Different Courses

S.No.	Category of Course(s)	Credits Required	
		4-year UG programme structure as per GoG Guidelines	AURO
1	Major (Core) Courses (with internship)	92	92
2	Minor (Elective) Courses	32	32
3	Multidisciplinary/Interdisciplinary/Allied courses	12	12
4	AEC (Ability Enhancement Courses)	10	10
5	SEC (Skill Enhancement Courses)	10	10
6	VAC (Value Added Courses) including Indian/Knowledge System (IKS)	08	12
7	Dissertation/(Research Project)/ OJT	12	12 (OJT)
	Total Credits	176	180

Semester 1

Sr. No.	Course	Credits
1	Major-1 : Managing Food and Beverage Service I	4
2	Major-2 : Culinary Practical and Skills I	4
3	Minor-1 : Fundamentals of Hospitality and Tourism Industry	4
4	MD/ID-1 : Culinary and Bakery Theory Fundamentals I	2
5	MD/ID-2 : Dynamics of Human Behaviour	2
6	AEC-1 : Communication Skills / Sanskrit	2
7	SEC-1 : Soft Skills for Hospitality	2
8	VAC-1 : Science of Living I	2
	Total Credits	22

Semester 2

Sr. No.	Course	Credits
1	Major-3 : Managing Food and Beverage Service II	4
2	Major-4 : Culinary Practical and Skills II	4
3	Minor-2 : Critical Thinking and Personality Development	4
4	MD/ID-3 : Culinary and Bakery Theory Fundamentals II	2
5	MD-4 : (Any one course to be chosen from the following pool of courses)	
	Course	Offered by
	Digital Literacy	School of IT
	Environmental Education	School of Design
	Financial Literacy	School of Business
	Introduction to IPR	School of Law
	Sculpture	School of Design
	Short Film Making	School of Journalism and Mass Communication
	The Art of Expressive Writing	School of Liberal Arts and Human Sciences
	Travel and Itinerary Design	School of Hospitality
•		
6	AEC-2 : Communication Skills /French / Sanskrit / Hindi / Gujarati	2
7	SEC-2 : Hospitality & Business Etiquette and Mannerisms	2
8	VAC-2 : Science of Living II	2
	Total Credits	22

Semester 3

Sr. No.	Course	Credits
1	Major-5 : Managing Accommodation Operations I(Front Office)	4
2	Major-6 : Managing People in Hospitality Industry	4
3	Major-7 : Hospitality Marketing and Sales Management	4
4	MD/ID-5 : Supply Chain and Logistics Management for Service Industry	2
5	MD/ID-6 : Food Safety and Hygiene	2
6	AEC-3 : Communication Skills /French / Sanskrit / Hindi / Gujarati	2
7	SEC-3 : Principles of Vedic Cuisine	2
8	VAC-3 : Science of Living – III	2
	Total Credits	22

Semester 4

Sr. No.	Course	Credits
1	Major-8 : Managing Accommodation Operations (Housekeeping)	4
2	Major-9 : Financial Accounting	4
3	Major-10 : E-Business and Digital Marketing	4
4	Minor-3 : Bakery & Patisserie Skills	4
5	AEC-4 : Communication Skills /French / Sanskrit / Hindi / Gujarati	2
6	SEC-4 : Fundamentals of Food Technology	2
7	VAC-4 : Science of Living – IV	2
	Total Credits	22

Semester 5

- **Industry Exposure Training and International / Domestic Internship**

Sr. No.	Course	Credits
1	Major-11 : Applied Food & Beverage Service I	4
2	Major-12 : Applied Culinary Arts and Skills I	4
3	Major-13 : Applied Accommodation Operations (Front Office)	4
4	Minor-4 : Applied Finance Management (Accounting)	4
5	Minor-5 : Applied Sales & Marketing	4
6	SEC-5 : AHA Online Certification / MOOCs	2
	Total Credits	22

Semester 6**• Industry Exposure Training and International / Domestic Internship**

Sr. No.	Course	Credits
1	Major-14 : Applied Food & Beverage Service II	4
2	Major-15 : Applied Culinary Arts and Skills II	4
3	Major-16 : Applied Accommodation Operations (Housekeeping)	4
4	Minor-6 : Applied Human Resources and Training	4
5	AEC-5 : Online MOOCs	2
6	SEC-6 : Internship and Reflective Journal Writing	4
	Total Credits	22

Semester 7

Sr. No.	Course	Credits
1	Major-17 : Strategic Hospitality Management and Simulated Application I	4
2	Major-18 : Event Management I	4
3	Major-19 : ELECTIVES: <ul style="list-style-type: none"> • Culinary and Bakery (Advanced) • Food Processing • Airline & Tourism Management ** Electives to be offered based on student strength	4
4	Minor-7 : Entrepreneurship in Hospitality and Food Industry	4
5	OJT-1 : Research Fundamentals	6
6	VAC-5 : Foundation of Indian Culture - I	2
	Total Credits	22 + 2*

Semester 8

Sr. No.	Course	Credits
1	Major-20 : Strategic Hospitality Management and Simulated Application – II	4
2	Major-21 : Event Management – II	4
3	Major-22 : ELECTIVES: <ul style="list-style-type: none"> • Culinary and Bakery (Advanced) • Food Processing • Airline & Tourism Management ** Electives to be offered based on student strength	4
4	Minor-8 : Retail Management	4
5	OJT-2 : Applied Research / Dissertation	6
6	VAC-6 : Foundation of Indian Culture - II	2
	Total Credits	22 + 2*
	Total Program	176 Credits + 4*

Award of B.Sc. (Hons.) Hospitality Management Degree in Major Course with total 180 credits