

**Kurukshetra University, Kurukshetra**  
(Established by the State Legislature Act-XII of 1956)  
("A++" Grade, NAAC Accredited)



**Scheme of Examination**  
for  
**Post Graduate Programme**

**POST GRADUATE DIPLOMA IN**  
**HOSPITALITY AND EVENT MANAGEMENT**

As per NEP 2020

Curriculum and Credit Framework for Postgraduate Programme

With Internship and CBCS-LOCF

With effect from the session 2024-25 (in phased manner)

DEPARTMENT OF TOURISM AND HOTEL  
MANAGEMENT  
FACULTY OF COMMERCE AND MANAGEMENT

KURUKSHETRA UNIVERSITY, KURUKSHETRA-136119

HARYANA, INDIA

# Kurukshetra University, Kurukshetra

Scheme of Examination for Postgraduate Programme - P.G Diploma in Hospitality and Event Management  
As per NEP 2020 Curriculum and Credit Framework for Postgraduate Programmes  
(CBCS LOCF) with effect from the session 2024-25 (in phased manner)

## Framework-2 Scheme-Q

Semester	Course Type	Course Code	Nomenclature of course	Theory (T)/ Practical(P)	Credits		Contact hours per week L: Lecture P: Practical T: Tutorial				Internal Assessment Marks	End Term Examination Marks	Total Marks	Examination hours
						Total	L	T	P	Total				
1	CC-1	P24- HEM-101	Introduction to Hospitality Industry	T	4	26	4	0	0	4	30	70	100	3
	CC-2	P24- HEM-102	Event Marketing	T	4		4	0	0	4	30	70	100	3
	CC-3	P24- HEM-103	Event Planning and Management	T	4		4	0	0	4	30	70	100	3
	CC-4	P24- HEM-104	MICE Management	T	4		4	0	0	4	30	70	100	3
	CC-5	P24- HEM-105	Principles of Management for Hotels	T	4		4	0	0	4	30	70	100	3
	PC-1	P24- HEM-106	Event Production and Logistic planning	P	4		0	0	8	8	30	70	100	4
	SEMINAR	P24- HEM-107		S	2		0	0	0	2	0	50	50	1

1575

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Deptt. of Tourism & Hotel Management  
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2	CC-6	P24-HEM-201	Tourism Business	T	4	26	4	0	0	4	30	70	100	3
	CC-7	P24-HEM-202	Customer Relationship Management	T	4		4	0	0	4	30	70	100	3
	CC-8	P24-HEM-203	Specialized Catering Management	T	4		4	0	0	4	30	70	100	3
	CC-9	P24-HEM-204	Sales Management	T	4		4	0	0	4	30	70	100	3
	CC-10	P24-HEM-205	Environmental Practices in Hotels	T	4		4	0	0	4	30	70	100	3
	PC-2	P24-HEM-206	Banquet Events Management	P	4		0	0	0	8	30	70	100	4
	CHM	M24-CHM-201	Constitutional, Human and Moral values and IPR	T	2		2	0	0	2	15	35	50	3
	Internship	M24-INT-200	An internship course of 4 Credits of 4-6 weeks duration during summer vacation After IInd semester is to be completed by every student. Internship can be either for Enhancing the employability or for developing the research aptitude.								50	50	100	

175

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Table -1

Course composition-Theory/ Theory +Tutorial			
Course Credit	Internal Assessment marks	End term exam marks	Total marks
2	15	35	50
4	30	70	100

Table-2: Course composition-Theory+Practical

Course Credit	Theory		Practical		Total marks
	Internal Assessment marks	End term exam marks	Internal Assessment marks	End term exam marks	
1+1	10	20	5	15	50
2+0	15	35	-	-	50
3+1	20	50	10	20	100
4+0	30	70	-	-	100
0+4	NA	NA	30	70	100

Table-3

Total Internal Assessment Marks (Theory)	Class Participation	Seminar/Presentation/Assignment/Quiz/class test, etc.	Mid-Term Exam
10	4	0	6
15	4	4	7
20	5	5	10
30	5	10	15

Table-4

Total Internal Assessment Marks (Practicum)	Class Participation	Seminar/Demonstration/Viva-Voce/Lab record, etc.	Mid-Term Exam
5	0	5	0
10	5	5	0
30	5	10	15

  
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**Programme Learning Outcomes (PLOs) for PG Programmes (Post Graduate Diploma in Hospitality and Event Management) as per NEP-2020**

PLOs	Post Graduate Diploma in Hospitality and Event Management After the completion of Post Graduate Diploma in Hospitality and Event Management the student will be able to:
PLO-1: Knowledge and Understanding	Demonstrate the fundamental and advanced knowledge of the subject and understanding of recent developments and issues, including methods and techniques, related to the Hospitality and Event Management.
PLO-2: General Skills	Acquire the general skills required for performing and accomplishing the tasks as expected to be done by a skilled professional in the fields of Hospitality and Event Management.
PLO-3: Technical/ Professional Skills	Demonstrate the learning of advanced cognitive technical/professional skills required for completing the specialized tasks related to the profession and for conducting and analyzing the relevant research tasks indifferent domains of Hospitality and Event Management.
PLO-4: Communication Skills	Effectively communicate the attained skills of the Hospitality and Event Management in well-structured and productive manner to the society at large.
PLO-5: Application of Knowledge and Skills	Apply the acquired knowledge and skills to the problems in the subject area, and to identify and analyze the issues where the attained knowledge and skills can be applied by carrying out research investigations to formulate evidence-based solutions to complex and unpredictable problems associated with the field of Hospitality and Event Management or otherwise.
PLO-6: Critical thinking and Research Aptitude	Attain the capability of critical thinking in intra/inter-disciplinary areas of the Hospitality and Event Management enabling to formulate, synthesize, and articulate issues for designing of research proposals, testing hypotheses, and drawing inferences based on the analysis.
PLO-7: Constitutional, Humanistic, Moral Values and Ethics	Know constitutional, humanistic, moral and ethical values, and intellectual property rights to become a scholar/professional with ingrained values in expanding knowledge for the society, and to avoid unethical practices such as fabrication, falsification or misrepresentation of data or committing plagiarism.
PLO-8: Capabilities/qualities and mindset	To exercise personal responsibility for the outputs of own work as well as of group/team and for managing complex and challenging work(s) that requires new/strategic approaches.
PLO-9: Employability and job-ready skills	Attain the knowledge and skills required for increasing employment potential, adapting to the future work and responding to the rapidly changing demands of the employers/industry/society with time.