

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



Scheme of Examination
for
Post Graduate Programme

**MASTER OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY**

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

Chairman
Deptt. of Tourism & Hotel Management
Kurukshetra University, Kurukshetra.

Kurukshetra University, Kurukshetra

Scheme of Examination for Postgraduate Programme Master of Hotel Management and Catering Technology
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				Internal Assessment Marks	End Term Examination Marks	Total Marks	Examination hours
					Total		L	T	P	Total				
1	CC-1	M24-HMT-101	Introduction to Hospitality Industry	T	4	26	4	0	0	4	30	70	100	3
	CC-2	M24-HMT-102	Front Office Management	T	4		4	0	0	4	30	70	100	3
	CC-3	M24-HMT-103	Housekeeping operations	T	4		4	0	0	4	30	70	100	3
	CC-4	M24-HMT-104	Hotel French	T	4		4	0	0	4	30	70	100	3
	CC-5	M24-HMT-105	Principles of Management	T	4		4	0	0	4	30	70	100	3
	PC-1	M24-HMT-106	Accommodation Management	P	4		0	0	8	8	30	70	100	4

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SEMESTER	COURSE	SEM	CR	TH	TA	LAB	PR	SR	OT	CR	TH	TA	LAB	PR	SR	OT	CR	
2	SEMINAR	M24-HMT-107	S	2						0	0	0	0	0	0	0	50	1
	CC-6	M24-HMT-201	T	4	26					4	4	0	4	0	30	70	100	3
	CC-7	M24-HMT-202	T	4						4	0	0	4	0	30	70	100	3
	CC-8	M24-HMT-203	T	4						4	0	0	4	0	30	70	100	3
	CC-9	M24-HMT-204	T	4						4	0	0	4	0	30	70	100	3
	CC-10	M24-HMT-205	T	4						4	0	0	4	0	30	70	100	3
	PC-2	M24-HMT-206	P	4						0	0	8	8	0	30	70	100	4
	CHM	M24-CHM-201	T	2						2	0	0	2	0	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.															
3	CC-11	M24-HMT-301	T	4	26					4	4	0	4	0	30	70	100	3

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CC-12	M24-HMT-302	Hospitality Marketing	T	4		4	0	0	4	30	70	100	3
	M24-HMT-303	Event Planning and Management	T	4		4	0	0	4	30	70	100	3
DEC-1 (choose any one)	M24-HMT-304	Organisational Behaviour and Development	T	4		4	0	0	4	30	70	100	3
	M24-HMT-305	Marketing Research	T	4		4	0	0	4	30	70	100	3
	M24-HMT-306	Business Communication	T	4		4	0	0	4	30	70	100	3
	M24-HMT-307	MICE Management	T	4		4	0	0	4	30	70	100	3
DEC-2 (choose any one)	M24-HMT-308	Retail Management	T	4		4	0	0	4	30	70	100	3
	M24-HMT-309	Hotel Project Planning	T	4		4	0	0	4	30	70	100	3
	M24-HMT-310	Consumer Behaviour	T	4		4	0	0	4	30	70	100	3
DEC-3 (choose any one)	M24-HMT-311	Hygiene and Sanitation in hotels	T	4		4	0	0	4	30	70	100	3

	any one)	M24-HMT-312	Hotel Material Management	T	4	4	0	0	4	30	70	100	33
		M24-HMT-313	Ethnic Foods of India	T	4	4	0	0	4	30	70	100	33
		M24-HMT-314	Hospital Management	T	4	4	0	0	4	30	70	100	33
	PC-3	M24-HMT-315	Event Production and Logistic Planning	P	4	8	8	0	0	30	70	100	44
	OEC	M24-OEC-348	Tourism Products of India	T	2	2	0	0	2	15	35	50	33
4	CC-13	M24-HMT-401	Research Methodology	T	4	26	4	0	4	30	70	100	33
	CC-14	M24-HMT-402	Food & Beverage Control Management	T	4	4	4	0	4	30	70	100	33
		M24-HMT-403	Research Ethics	T	4	4	4	0	4	30	70	100	33
	DEC-4 (choose any one)	M24-HMT-404	Food Service Quality Management	T	4	4	4	0	4	30	70	100	33
		M24-HMT-405	Business Policy and Corporate Governance	T	4	4	4	0	4	30	70	100	33

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	M24-HMT-406	Customer Relationship Management	T	4	4	0	0	0	4	30	70	100	3
	M24-HMT-407	New Business Avenues in Hotels	T	4	4	0	0	0	4	30	70	100	3
DEC-5 (choose any one)	M24-HMT-408	Digital & Social Media Marketing	T	4	4	0	0	0	4	30	70	100	3
	M24-HMT-409	Financial Management in Hotels	T	4	4	0	0	0	4	30	70	100	3
	M24-HMT-410	Specialised Catering Management	T	4	4	0	0	0	4	30	70	100	3
	M24-HMT-411	Bar Operation and Management	T	4	4	0	0	0	4	30	70	100	3
DEC-6 (choose any one)	M24-HMT-412	Current Trends in Hotel Industry	T	4	4	0	0	0	4	30	70	100	3
	M24-HMT-413	Sustainability in Hotel Operations	T	4	4	0	0	0	4	30	70	100	3
	M24-HMT-414	Sales Management in Hotels	T	4	4	0	0	0	4	30	70	100	3
PC-4	M24-HMT-415	Banquet Events Management	P	4	0	0	0	8	8	30	70	100	4



EEC	M24-HMT-416	Entrepreneurship and Innovation in Hotels	T	2		2	0	0	2	15	35	50	3
OR													
*EEC	M24-HMT-416	Entrepreneurship and Innovation in Hotels	T	2	26	2	0	0	2	15	35	50	3
*Dissertation/Project work	M24-HMT-417		D	12		0	0	0	12	0	300	300	

***Note: DEC-4, DEC-5 and DEC 6 of 04 Credits each will be offered with EEC and Dissertation.**

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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
Theory +Practical	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

Programme Learning Outcomes (PLOs) for PG Programme (Master of Hotel Management and Catering Technology) as per NEP-2020

PLOs	Master of Hotel Management and Catering Technology
	After the completion of Master degree in Master of Hotel Management and Catering Technology, 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 Hotel and Catering 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 Hotel and Catering 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 the Hotel and Catering Management.
PLO-4: Communication Skills	Effectively communicate the attained skills of the Hotel and Catering 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 Hotel and Catering Management or otherwise.
PLO-6: Critical thinking and Research Aptitude	Attain the capability of critical thinking in intra/inter-disciplinary areas of the Hotel and Catering 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.


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