

SEMESTER I – Associate Degree in Hospitality Studies

Course Code	Subject	Class Room Instruction Face to Face									Total	Total Marks		Credits			
		Per week			Per semester			Per semester hours				TH	PR	L	P	T	Total
		L	P	T	L	P	T	L	P	T							
ADHS 101	Fundamentals of Food Production	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 102	Food Production Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 103	Bakery & Pastry Art	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 104	Introduction to Food & Beverage Services	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 105	Food and Beverage Service Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 106	Front Office Operations	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 107	Housekeeping Operations	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 108	Rooms Division Operations Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 109	Culinary Math	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 110	Food Safety & Nutrition	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
	Total	18	16	-	270	180	-	270	180	-	450	600	400	12	8	-	20

- L = one lecture / period of 60 minutes (1 hr) ; P = Practical ; T = Tutorial