

## SEMESTER II – Associate Degree in Hospitality Studies

Course Code	Subject	Class Room Instruction Face to Face									Total I	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 201	Fundamentals of Food Production	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 202	Food Production Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 203	Bakery & Pastry Art	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 204	Introduction to Food & Beverage Services	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 205	Food and Beverage Service Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 206	Front Office Operations	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 207	Housekeeping Operations	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 208	Rooms Division Operations Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 209	Communications	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 210	Information Technology	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
	<b>Total</b>	<b>15</b>	<b>20</b>	<b>-</b>	<b>225</b>	<b>300</b>	<b>-</b>	<b>225</b>	<b>300</b>	<b>-</b>	<b>525</b>	<b>500</b>	<b>500</b>	<b>10</b>	<b>10</b>	<b>-</b>	<b>20</b>

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