

SEMESTER III – 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 301	Food Production Operations	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 302	Food Production Operations Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 303	Food & Beverage Operations	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 304	Food & Beverage Operations Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 305	Room Division Operations	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADHS 306	Room Division Operations Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 307	Communications	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADHS 308	Humanities	3	-	-	45	-	-	45	-	-	45	-	100	2	-	-	2
ADHS 309	Principles of Accountancy	3	-	-	45	-	-	45	-	-	45	-	100	2	-	-	2
ADHS 310	Hospitality Supervision	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
		12	24	-	180	360	-	180	360	-	540	300	700	8	12	-	20

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