## SKILL DEVELOPMENT CENTRE Faculty Of Law & Governance JAYOTI VIDYAPEETH WOMEN'S UNIVERSITY, JAIPUR

Bachelor of Vocation (B.Voc) In Hotel & Catering Management

Curriculum & Training based on National Occupational Standards As Per NSQF

## With Multiple Entry/Exit Facilities

S.No.	Semester-1		Credit	
1	General English	General Education Component		6
2	Basics of Computer with MS office	General Education Component		6
3	Basics of Hotel Accounts keepings	Skill Component	3	
4	Business Communication & Office Orgn.	Skill Component	3	
5	Basics of Housekeeping operation	Skill Component	4	
6	Introduction to Front Office Operation	Skill Component	4	
7	Industrial Training	Skill Component	4	
			18	12
=			3	0
Note: Exit: Entry: S.NO.		sster, C.Voc-Certificate will be awarded in Fro		ment edit
1	Semester-3 Basics of Cookery	General Education Component		6
2	Basics of Marketing & Sales Management	General Education Component		6
2	system	Scheral Education component		U
3	Food Production service skill	Skill Component	3	
4	Introduction to kitchen equipments and management	Skill Component	3	
5	Introduction to Accommodation Operation skill	Skill Component	4	
6	Introduction to Food & Beverages skill	Skill Component	4	
7	Industrial Training	Skill Component	4	
			18	12
			3	80
Note: Exit: Entry: S.NO.	If Exit after obtaining I & II Semester Credits/Completion of I & With NSQF level 5 Entry in III Semester Semester3	ک II Semester, D.Voc– Diploma will be awarded		agement edit
1		General Education Component		
	Linguistic Versatilities in FRENCH / ENGLISH	General Education Component		6
2	Linguistic Versatilities in FRENCH / ENGLISH       Basics of Food Hygiene and Nutrition	General Education Component		6
2 3			3	
3	Basics of Food Hygiene and Nutrition	General Education Component	333	
3 4	Basics of Food Hygiene and Nutrition Introduction to House Keeping Management	General Education Component Skill Component		
3 4 5	Basics of Food Hygiene and Nutrition         Introduction to House Keeping Management         Basics of Cold preparations	General Education Component Skill Component Skill Component	3	
3 4 5 6	Basics of Food Hygiene and NutritionIntroduction to House Keeping ManagementBasics of Cold preparationsBasics of Hot preparations	General Education Component Skill Component Skill Component Skill Component	3	
	Basics of Food Hygiene and NutritionIntroduction to House Keeping ManagementBasics of Cold preparationsBasics of Hot preparationsIntroduction to Food decoration & garnishing	General Education Component Skill Component Skill Component Skill Component Skill Component	3 4 4	
3 4 5 6	Basics of Food Hygiene and NutritionIntroduction to House Keeping ManagementBasics of Cold preparationsBasics of Hot preparationsIntroduction to Food decoration & garnishing	General Education Component Skill Component Skill Component Skill Component Skill Component	3 4 4 4 4 18	6

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S.NO	Semester -4		Credit	
1	Basics of Payroll Management	General Education Component		6
2	Ticketing Policies and Procedures	General Education Component		6
3	Study of Food services Management	Skill Component	3	
4	Introduction to Humane Behavior	Skill Component	3	
5	Introduction to Pest control	Skill Component	4	
6	Precautionary Measures in Hotel Services	Skill Component	4	
7	Industrial Training	Skill Component	4	
			18	12
			30	
Note: Exit: Entry:	If Exit after obtaining I , II, III & IV Semester Credits/Comp awarded in Hotel Services With NSQF level 6 Entry in V Semester	letion of 1,11, 111 & IV Semester, A.D. Voc-Adv	ance Diploma will be	?
S.NO	Semester - 5		Cre	
1	Basics of Food and Beverages controls	General Education Component		6
2	Introduction to Special events marketing	General Education Component		6
3	Introduction to Catering Management	Skill Component	3	
4	Basics of Wine and Soup Management	Skill Component	3	
5	Brief Introduction of Security and loss prevention	Skill Component	4	
6	Basics of Hospitality facilities management	Skill Component	4	
8	Industrial Training	Skill Component	4	
			18	12
			3	D
S.NO	Semester - 6		Credit	
1	Basics of Aesthetic awareness	General Education Component		6
2	Minor Project on Waste and Recycle Management	Skill Component	6	
3	Basics of dining room service Management	Skill Component	3	
4	Convention management in Hotel and Catering	Skill Component	3	
г	Front office management	Skill Component	4	
5	Quality management measures in Hotel and	Skill Component	4	
6	Catering			
		Skill Component	4	
6	Catering	Skill Component	4 24	6