


**MAHARASHTRA STATE BOARD OF TECHNICAL EDUCATION, MUMBAI**
**TEACHING AND EXAMINATION SCHEME FOR POST H.S.C. DIPLOMA COURSES**
**COURSE NAME : DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY**
**COURSE CODE : HM**
**DURATION OF COURSE : 6 SEMESTERS**
**SEMESTER : FIRST**
**PATTERN : FULL TIME - SEMESTER**
**WITH EFFECT FROM 2014-15**
**DURATION : 16 WEEKS**
**SCHEME : G**

SR. NO.	SUBJECT TITLE	Abbreviation	SUB CODE	TEACHING SCHEME			PAPER HRS.	TH (1)		PR (4)		OR (8)		TW (9)		SW (19100)
				TH	TU	PR		Max	Min	Max	Min	Max	Min	Max	Min	
1	Food Production - I	FFP	19109	03	--	08	03	100	40	50@	20	--	--	--	--	
2	Food & Beverage Service - I	FBS	19110	03	--	04	03	100	40	50@	20	--	--	--	--	
3	Housekeeping - I	FOH	19111	03	--	02	03	100	40	50#	20	--	--	25@	10	50
4	Front Office - I	FFO	19112	03	--	02	03	100	40	50@	20	--	--	--	--	
5	Hospitality Communication	HCS	19011	03	--	02	--	--	--	--	--	--	50#	20	25@	10
<b>TOTAL</b>				<b>15</b>	<b>--</b>	<b>18</b>	<b>--</b>	<b>400</b>	<b>--</b>	<b>200</b>	<b>--</b>	<b>50</b>	<b>--</b>	<b>50</b>	<b>--</b>	<b>50</b>

Student Contact Hours Per Week: 33 Hrs.

**THEORY AND PRACTICAL PERIODS OF 60 MINUTES EACH.**

Total Marks : 750

@ Internal Assessment, # External Assessment, \$ - Common to All Conventional Diploma,

 No Theory Examination.

Abbreviations: TH-Theory, TU- Tutorial, PR-Practical, OR-Oral, TW- Termwork, SW- Sessional Work

- Conduct two class tests each of 25 marks for each theory subject. Sum of the total test marks of all subjects is to be converted out of 50 marks as sessional work (SW).
- Progressive evaluation is to be done by subject teacher as per the prevailing curriculum implementation and assessment norms
- Code number for TH, PR, OR and TW are to be given as suffix 1, 4, 8, 9 respectively to the subject code.