

**SHIVAJI UNIVERSITY,
KOLHAPUR**



Choice Based Credit System With Multiple
Entry and Multiple Exit Option as Per
NEP-2020

Bachelor Of Vocation (B. Voc.)
Programme Structure Under
Faculty of Interdisciplinary studies

Structure, Scheme and Syllabus for

Advanced Diploma in

Catering and Hospitality Management Advanced

Diploma for Second Year

Part II- Sem III & IV

(To be implemented from Academic year 2023-24)



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+Structure of Course

B. Voc. – II (Advanced Diploma) Semester – III

Sr. No	Paper No.	Title	Theory /Practical /Project	Marks (Total)	Distribution of Marks	
					Theory	Practical
General Education Component :						
1		Enviromental Science-I	Theory /Practical	50	40	10
2	301	Fundamentals of Financial Accounting -I	Theory /Practical	50	40	10
Skill Component:						
3	303	Food Production - III	Theory	50	50	--
4	304	Food & Beverage Service - III	Theory	50	50	--
5	305	Front Office Operation – II	Theory	50	50	--
6	306	Laboratory work : Food Production – III	Practical	50	--	50
7	307	Laboratory Work: Food & Beverage Service - III	Practical	50	--	50
8	308	Laboratory Work: Front Office Operation - II	Practical	50	--	50
9	309	Project	-	50	--	50

(Advanced Diploma) Semester – IV

Sr. No.	Paper No.	Title	Theory /Practical/Project	Marks (Total)	Distribution of Marks Theory Practical	
General Education Component :						
1	401	<i>Fundamentals of Financial Accounting-II</i>	<i>Theory /Practical</i>	50	40	10
2	402	<i>Soft Skills & Personality Development</i>	<i>Theory/Practical</i>	50	40	10
Skill Component:						
3	403	<i>Food Production –IV</i>	<i>Theory</i>	50	50	--
4	404	<i>Food & Beverage Service - IV</i>	<i>Theory</i>	50	50	--
5	405	<i>House Keeping Operation – II</i>	<i>Theory</i>	50	50	--
6	406	<i>Laboratory Work : Food Production –IV</i>	<i>Practical</i>	50	--	50
7	407	<i>Laboratory Work: Food & Beverage Service - IV</i>	<i>Practical</i>	50	--	50
8	480	<i>Laboratory Work : House Keeping Operation – II</i>	<i>Practical</i>	50	--	50
9	409	<i>Industrial Visit/Study Tour</i>	-	50	--	50