

Curriculum and Credit Framework For Undergraduate Programmes

(Academic Year 2024-25)

AURO UNIVERSITY

#earthspace, Opp. ONGC, Bhatpore, Hazira Road Surat 394510, Gujarat

School of Hospitality Management

Part A: Program Structure

BSc. (Honours) Hospitality Management

Year wise Distribution of Total Credits among Different Courses

S.No. Category of Course(s) Credits Requ		quired	
		4-year UG programme structure as per GoG Guidelines	AURO
1	Major (Core) Courses (with internship)	92	92
2	Minor (Elective) Courses	32	32
3	Multidisciplinary/Interdisciplinary/Allied courses	12	12
4	AEC (Ability Enhancement Courses)	10	10
5	SEC (Skill Enhancement Courses)	10	10
6	VAC (Value Added Courses) including Indian/Knowledge System (IKS)	08	16
7	Dissertation/(Research Project)/ OJT	12	12 (OJT)
	Total Credits	176	184

Sr. No.	Course	Credits
1	Major-1: Managing Food and Beverage Service I	4
2	Major-2 : Culinary Practical and Skills I	4
3	Minor-1: Fundamentals of Hospitality and Tourism Industry	4
4	MD/ID-1: Culinary and Bakery Theory Fundamentals I	2
5	MD/ID-2 : Dynamics of Human Behaviour	2
6	AEC-1: Communication Skills	2
7	SEC-1 : Soft Skills for Hospitality	2
8	VAC-1: Science of Living I	2
9	VAC-2: Physical Education, Sports & Yoga - 1	1
	Total Credits	23

Sr. No.	Course		Credits
4	Major-3:		4
1	Managing Food and Beverage Service II		4
2	Major-4:		4
2	Culinary Practical and Skills II		4
3	Minor-2:		4
3	Critical Thinking and Personality	y Development	4
	MD/ID-3:		
4	Culinary and Bakery Theory Fun	ndamentals II	2
		osen from the following pool of courses)	
	Course	Offered by	
	Digital Literacy	School of IT	
	Environmental Education	School of Design	
	Financial Literacy	School of Business	
5	Introduction to IPR	School of Law	2
3	Sculpture	School of Design	2
		School of Journalism and Mass Communication	1
	The Art of Expressive Writing	School of Liberal Arts and Human Sciences	
	Travel and Itinerary Design	School of Hospitality	
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	AEC-2:		2
6	Communication Skills /French / Sanskrit / Hindi / Gujarati		2
7	SEC-2:		2
,	Hospitality & Business Etiquette and Mannerisms		_
8	VAC-3:		2
0	Science of Living II		2
9	VAC-4:		1
J	Physical Education, Sports & Yoga - 2		1
	Total Credits		23

Sr. No.	Course		Credits
1	Major-5: Hospitality Marketing and Sales Management		4
2	Major-6: Managing Accommodation Operation	ions I (Front Office)	4
3	Major-7: Managing Accommodation Operat	ions I (Housekeeping)	4
4	MD/ID-5: Financial Accounting		2
5	MD/ID-6: (Any one course to be cl courses) Course	hosen from the following pool of Offered By	
	Art of Expressive Writing	School of Liberal Arts and Human Sciences	
	English Language in the age of AI	School of Liberal Arts and Human Sciences	
	Digital Literacy	School of Liberal Arts and Human Sciences	
	Gender and Cultural Representation	School of Liberal Arts and Human Sciences	2
	Sculpture Short Film Making	School of Design School of Journalism and Mass Communication	
	Financial Literacy	School of Business	
	Introduction to IPR	School of Law	
	Environment And Sustainability in Hospitality and Tourism	School of Hospitality Management	

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6	AEC-3: Sanskrit / French / Gujarati / Hindi / Practical English / Fundamentals of	2
	Technical and Academic Writing	
7	SEC-3: Principles of Vedic Cuisine	2
8	VAC-5: Science of Living – III	2
9	VAC 6: Health Education and Wellness - 1	1
	Total Credits	23

Sr. No.	Course	Credits
1	Major-8: Managing People in the Hospitality Industry	4
2	Major-9: Revenue Management and Pricing	4
3	Major-10: E-Business and Digital Marketing	4
4	Minor-3: Facilities Planning and Management	4
5	AEC-4: Communication Skills /French / Sanskrit / Hindi / Gujarati	2
6	SEC-4: Bakery & Patisserie Skills	2
7	VAC-7: Science of Living – IV	2
8	VAC-8: Health Education and Wellness - 2	1
	Total Credits	23

Semester 5

• Industry Exposure Training and International / Domestic Internship

Sr. No.	Course	Credits
1	Internship-1: Applied Food & Beverage Service I	4
2	Internship-2: Applied Culinary Arts and Skills I	4
3	Internship-3: Applied Accommodation Operations (Front Office)	4
4	Minor-4: Applied Finance Management (Accounting)	4
5	Minor-5 : Applied Sales & Marketing	4
6	SEC-5: AHA Online Certification / MOOCs	2
	Total Credits	22

• Industry Exposure Training and International / Domestic Internship

Sr. No.	Course	Credits
1	Internship-4: Applied Food & Beverage Service II	4
2	Internship-5: Applied Culinary Arts and Skills II	4
3	Internship-6: Applied Accommodation Operations (Housekeeping)	4
4	Internship-7: Internship and Reflective Journal Writing	4
5	Minor-6: Applied Human Resources and Training	4
6	AEC-5: Online MOOCs	2
	Total Credits	22

Sr. No.	Course	Credits
1	Major-18: Strategic Hospitality Management and Simulated Application I	4
2	Major-19: Event Management I	4
3	Major-20: ELECTIVES: Culinary and Bakery (Advanced) Food Processing Airline & Tourism Management ** Electives to be offered based on student strength	4
4	Minor-7: Entrepreneurship in Hospitality and Food Industry	4
5	OJT-1: Research Fundamentals	6
6	VAC-9: Foundation of Indian Culture - I	2
	Total Credits	22 + 2*

Sr. No.	Course	Credits
1	Major-21: Strategic Hospitality Management and Simulated	4
2	Application – II Major-22: Event Management – II	4
3	Major-23: ELECTIVES: Culinary and Bakery (Advanced) Food Processing Airline & Tourism Management ** Electives to be offered based on student strength	4
4	Minor-8: Retail Management	4
5	OJT-2: Applied Research / Dissertation	6
6	VAC-10: Foundation of Indian Culture - II	2
	Total Credits	22 + 2*
	Total Program	184 Credits

Award of B.Sc. (Hons.) Hospitality Management Degree in Major Course with total 184 credits