



ವಿಶ್ವವಿದ್ಯಾನಿಲಯಕಾರ್ಯಸೌಧ  
ಕ್ರಾಫರ್ಡ್ ಭವನ, ಮೈಸೂರು-570005

ದಿನಾಂಕ: 15.04.2019.

ಸಂಖ್ಯೆ: ಎಸಿ6/754/2018-19

ಅಧಿಸೂಚನೆ

**ವಿಷಯ:- BBA (Tourism and Hospitality) ಕೋರ್ಸ್‌ನ ರಚನೆ ಮತ್ತು ಕ್ರೆಡಿಟ್‌ಗಳನ್ನು ಮಾರ್ಪಾಡು ಮಾಡಿರುವ ಬಗ್ಗೆ.**

- ಉಲ್ಲೇಖ:-**1. ದಿನಾಂಕ: 13-12-2018 ರಂದು ಹೋಟೆಲ್ ಮ್ಯಾನೇಜ್‌ಮೆಂಟ್ ಅಧ್ಯಯನ ಮಂಡಳಿಯ (ಸ್ನಾತಕ ಪದವಿ) ಸಭೆಯ ನಡವಳಿ.  
2. ದಿನಾಂಕ: 03-04-2019 ರಂದು ನಡೆದ ವಾಣಿಜ್ಯ ನಿಕಾಯ ಸಭೆಯ ನಡವಳಿ.

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ದಿನಾಂಕ: 13-12-2018 ರಂದು ನಡೆದ ಹೋಟೆಲ್ ಮ್ಯಾನೇಜ್‌ಮೆಂಟ್ ಅಧ್ಯಯನ ಮಂಡಳಿ (ಸ್ನಾತಕ ಪದವಿ) ಸಭೆಯು ಹಾಲಿ ಚಾಲ್ತಿಯಲ್ಲಿರುವ **BBA (Tourism and Hospitality)** ಕೋರ್ಸ್‌ನ ರಚನೆ ಮತ್ತು ಕ್ರೆಡಿಟ್‌ಗಳನ್ನು ಮಾರ್ಪಾಡು ಮಾಡಿ 2018-19ನೇ ಶೈಕ್ಷಣಿಕ ಸಾಲಿನ 2ನೇ ಸೆಮಿಸ್ಟರ್ ವಿದ್ಯಾರ್ಥಿಗಳಿಗೂ ಹಾಗೂ 2019-20ನೇ ಶೈಕ್ಷಣಿಕ ಸಾಲಿನಿಂದ ಪ್ರಥಮ ಸೆಮಿಸ್ಟರ್‌ನಿಂದ ಜಾರಿಗೆ ಬರುವಂತೆ ಶಿಫಾರಸ್ಸು ಮಾಡಿರುವ ಹಿನ್ನೆಲೆಯಲ್ಲಿ ಈ ಅಧಿಸೂಚನೆ ಪ್ರಕಟಿಸಲಾಗಿದೆ.

ದಿನಾಂಕ: 03-04-2019 ರಂದು ನಡೆದ ವಾಣಿಜ್ಯ ನಿಕಾಯವು ಸದರಿ ಪ್ರಸ್ತಾವನೆಯನ್ನು ಅನುಮೋದಿಸಿರುತ್ತದೆ.

ಸದರಿ ಬದಲಾವಣೆಗಳನ್ನು ವಿಶ್ವವಿದ್ಯಾನಿಲಯದ ವೆಬ್‌ಸೈಟ್‌ನಿಂದ ([www.uni-mysre.ac.in](http://www.uni-mysre.ac.in)) ಪಡೆಯಬಹುದಾಗಿದೆ.

**ಕುಲಸಚಿವರಿಂದ ಕರತು ಅನುಮೋದಿಸಿದೆ.**

ಸಹಾಯಕ ಕುಲಸಚಿವ (ಶೈಕ್ಷಣಿಕ)

ಇವರಿಗೆ,

1. ಕುಲಸಚಿವ (ಪರೀಕ್ಷಾಂಗ) ಮೈಸೂರು ವಿಶ್ವವಿದ್ಯಾನಿಲಯ, ಮೈಸೂರು.
2. ಡೀನರು, ವಾಣಿಜ್ಯ ನಿಕಾಯ, BIIMS, ಮಾನಸಗಂಗೋತ್ರಿ.
3. ಅಧ್ಯಕ್ಷರು, ಹೋಟೆಲ್ ಮ್ಯಾನೇಜ್‌ಮೆಂಟ್ ಅಧ್ಯಯನ ಮಂಡಳಿ (UG), ವಾಣಿಜ್ಯ ಅಧ್ಯಯನ ವಿಭಾಗ, ಮಾನಸಗಂಗೋತ್ರಿ.
4. ವಿಶ್ವವಿದ್ಯಾನಿಲಯದ ವ್ಯಾಪ್ತಿಗೆ ಒಳಪಡುವ ಎಲ್ಲಾ **BBA (Tourism and Hospitality)** ಕೋರ್ಸ್ ಕಾಲೇಜಿನ ಪ್ರಾಂಶುಪಾಲರುಗಳು,
5. ಉಪಕುಲಸಚಿವರು/ಸಹಾಯಕ ಕುಲಸಚಿವರು/ಅಧೀಕ್ಷಕರು, ಆಡಳಿತ/ಪರೀಕ್ಷಾ ವಿಭಾಗ, ಮೈ.ವಿ.ವಿ, ಮೈಸೂರು.
6. ಕಛೇರಿ ಪ್ರತಿ.

**APPENDIX - I**  
**COURSE STRUCTURE OF B.B.A (TOURISM AND HOSPITALITY)**  
**APPLICABLE FROM 2018-19 ADMISSIONS**

**I SEMESTER**

| <b>EXISTING</b> |           |  |        |           |    |    |   |   |   |               | <b>MODIFIED</b>  |           |    |    |   |   |   |               |
|-----------------|-----------|--|--------|-----------|----|----|---|---|---|---------------|------------------|-----------|----|----|---|---|---|---------------|
| Sl. no.         | Sub. Code | Subject  | Theory | practical | C1 | C2 | L | T | P | Total Credits | Theory           | practical | C1 | C2 | L | T | P | Total Credits |
| 1.              | DSC1A     | Food & Beverage service I                      | 50     | 30        | 10 | 10 | 3 | 0 | 2 | 5             | 80               |           | 10 | 10 | 3 | 0 | 0 | 5             |
|                 | DSC1B     | Practicals                                     |        |           |    |    |   |   |   |               |                  | 40        | 5  | 5  | 0 | 0 | 2 |               |
| 2.              | DSC2A     | Applied Cookery – I                            | 50     | 30        | 10 | 10 | 2 | 0 | 2 | 4             | 40               |           | 5  | 5  | 2 | 0 | 0 | 4             |
|                 | DSC2B     | Practicals                                     |        |           |    |    |   |   |   |               |                  | 40        | 5  | 5  | 0 | 0 | 2 |               |
| 3.              | DSC3      | Management in Tourism and Hospitality industry | 80     | -         | 10 | 10 | 3 | 1 | 0 | 4             | <b>NO CHANGE</b> |           |    |    |   |   |   |               |
| 4.              | AECC 1    | Kan/MIL/French/German -1                       | 80     | -         | 10 | 10 | 3 | 0 | 0 | 3             | <b>NO CHANGE</b> |           |    |    |   |   |   |               |

|                          |       |                       |     |    |    |    |   |   |   |    |                          |  |    |  |
|--------------------------|-------|-----------------------|-----|----|----|----|---|---|---|----|--------------------------|--|----|--|
| 5                        | AECC2 | English-1             | 80  | -  | 10 | 10 | 3 | 0 | 0 | 3  | <b>NO CHANGE</b>         |  |    |  |
| 6                        | AECC3 | Environmental Studies | 80  | -  | 10 | 10 | 3 | 0 | 0 | 3  | <b>NO CHANGE</b>         |  |    |  |
| <b>TOTAL CREDITS =22</b> |       |                       | 420 | 60 | 60 | 60 |   |   |   | 22 | <b>TOTAL CREDITS =22</b> |  |    |  |
| <b>TOTAL MARKS = 600</b> |       |                       |     |    |    |    |   |   |   |    | <b>TOTAL MARKS=650</b>   |  |    |  |
|                          |       |                       |     |    |    |    |   |   |   |    |                          |  | 22 |  |

## II SEMESTER

| <b>EXISTING</b>            |              |  |        |               |    |    |   |   |   |                  | <b>MODIFIED</b>  |               |    |    |   |   |   |                  |
|----------------------------|--------------|--|--------|---------------|----|----|---|---|---|------------------|------------------|---------------|----|----|---|---|---|------------------|
| S<br>l<br>.<br>n<br>o<br>. | Sub.<br>Code | Subject                                      | Theory | pract<br>ical | C1 | C2 | L | T | P | Total<br>Credits | Theory           | practic<br>al | C1 | C2 | L | T | P | Total<br>Credits |
| 1                          | DSC 4A       | Front office-1                               | 50     | 30            | 10 | 10 | 2 | 0 | 2 | 4                | 40               |               | 5  | 5  | 2 | 0 | 0 | 4                |
|                            | DSC 4B       | Practicals                                   |        |               |    |    |   |   |   |                  |                  | 40            | 5  | 5  | 0 | 0 | 2 |                  |
| 2                          | DSC5A        | Applied Cookery II                           | 50     | 30            | 10 | 10 | 2 | 0 | 2 | 4                | 40               |               | 5  | 5  | 2 | 0 | 0 | 4                |
|                            | DSC5B        | Practicals                                   |        |               |    |    |   |   |   |                  |                  | 40            | 5  | 5  | 0 | 0 | 2 |                  |
| 3                          | DSC6         | Accounting in Tourism & Hospitality Industry | 80     | -             | 10 | 10 | 4 | 1 | 0 | 5                | <b>NO CHANGE</b> |               |    |    |   |   |   |                  |

|                                       |       |                                  |    |   |    |    |   |   |   |    |                                       |  |  |  |    |
|---------------------------------------|-------|----------------------------------|----|---|----|----|---|---|---|----|---------------------------------------|--|--|--|----|
| 4                                     | AECC4 | Kan/MIL/<br>French/German -<br>2 | 80 | - | 10 | 10 | 3 | 0 | 0 | 3  | NO CHANGE                             |  |  |  |    |
| 5                                     | AECC5 | English-2                        | 80 | - | 10 | 10 | 3 | 0 | 0 | 3  | NO CHANGE                             |  |  |  |    |
| 6                                     | AECC6 | Constitution of<br>India         | 80 | - | 10 | 10 | 3 | 0 | 0 | 3  | NO CHANGE                             |  |  |  |    |
| TOTAL CREDITS =22<br>TOTAL MARKS =600 |       |                                  |    |   |    |    |   |   |   | 22 | TOTAL CREDITS=22<br>TOTAL MARKS = 600 |  |  |  | 22 |

### III SEMESTER

| EXISTING         |           |                      |        |           |    |    |   |   |   |               | MODIFIED |           |    |    |   |   |   |               |
|------------------|-----------|----------------------|--------|-----------|----|----|---|---|---|---------------|----------|-----------|----|----|---|---|---|---------------|
| S<br>l<br>o<br>o | Sub. Code | Subject              | Theory | practical | C1 | C2 | L | T | P | Total Credits | Theory   | practical | C1 | C2 | L | T | P | Total Credits |
| 1                | DSC 7A    | Housekeeping-1       | 50     | 30        | 10 | 10 | 2 | 0 | 2 | 4             | 80       |           | 10 | 10 | 3 | 0 | 0 | 5             |
|                  | DSC 7B    | PRACTICALS           |        |           |    |    |   |   |   |               |          | 40        | 5  | 5  | 0 | 0 | 2 |               |
| 2                | DSC8A     | Applied<br>cookery-3 | 50     | 30        | 10 | 10 | 3 | 0 | 2 | 5             | 40       |           | 5  | 5  | 2 | 0 | 0 | 4             |
|                  | DSC8B     | PRACTICALS           |        |           |    |    |   |   |   |               |          | 40        | 5  | 5  | 0 | 0 | 2 |               |

|  |        |                          |    |   |    |    |   |   |   |    |  |   |    |    |   |   |   |    |
|--|--------|--------------------------|----|---|----|----|---|---|---|----|--|---|----|----|---|---|---|----|
| 3                                      | DSC9   | Tourism development      | 80 | - | 10 | 10 | 4 | 1 | 0 | 5  | 80                                     | - | 10 | 10 | 3 | 1 | 0 | 4  |
| 4                                      | AECC 7 | Kan/MIL/French/German -3 | 80 | - | 10 | 10 | 3 | 0 | 0 | 3  | NO CHANGE                              |   |    |    |   |   |   |    |
| 5                                      | AECC8  | English-3                | 80 | - | 10 | 10 | 3 | 0 | 0 | 3  | NO CHANGE                              |   |    |    |   |   |   |    |
| 6                                      | AECC9  | Disaster management      | 80 | - | 10 | 10 | 2 | 0 | 0 | 2  | 80                                     |   | 10 | 10 | 3 | 0 | 0 | 3  |
| TOTAL CREDITS =22<br>TOTAL MARKS = 600 |        |                          |    |   |    |    |   |   |   | 22 | TOTAL CREDITS =22<br>TOTAL MARKS = 650 |   |    |    |   |   |   | 22 |

#### IV SEMESTER

| Sl. no. | Sub. Code | Subject                  | Theory | practical | C1 | C2 | L | T | P | Total Credits | Theory | practical | C1 | C2 | L | T | P | Total Credits |
|---------|-----------|--------------------------|--------|-----------|----|----|---|---|---|---------------|--------|-----------|----|----|---|---|---|---------------|
| 1.      | DSC 10A   | Food&Beverage service II | 50     | 30        | 10 | 10 | 3 | 0 | 2 | 5             | 80     |           | 10 | 10 | 3 | 0 | 0 | 5             |
|         | DSC 10B   | Practicals               |        |           |    |    |   |   |   |               |        | 40        | 5  | 5  | 0 | 0 | 2 |               |
| 2.      | DSC11A    | Applied Cookery – IV     | 50     | 30        | 10 | 10 | 2 | 0 | 2 | 4             | 40     |           | 5  | 5  | 2 | 0 | 0 | 4             |
|         | DSC11B    | Practicals               |        |           |    |    |   |   |   |               |        | 40        | 5  | 5  | 0 | 0 | 2 |               |

|  |        |                          |    |    |    |    |   |   |   |    |   |    |    |    |   |   |   |    |
|--|--------|--------------------------|----|----|----|----|---|---|---|----|---|----|----|----|---|---|---|----|
| 3.                                     | DSC12A | Housekeeping-2           | 50 | 30 | 10 | 10 | 2 | 0 | 2 | 4  | 80                                      |    | 10 | 10 | 3 | 0 | 0 | 5  |
|  | DSC12B | Practicals               |    |    |    |    |   |   |   |    |   | 40 | 5  | 5  | 0 | 0 | 2 |    |
| 4.                                     | DSC13A | Front office -2          | 50 | 30 | 10 | 10 | 3 | 0 | 2 | 5  | 40                                      |    | 5  | 5  | 2 | 0 | 0 | 4  |
|  | DSC13B | Practicals               |    |    |    |    |   |   |   |    |   | 40 | 5  | 5  | 0 | 0 | 2 |    |
| 5.                                     | AECC10 | Kan/MIL/French/German -4 | 80 | -  | 10 | 10 | 3 | 0 | 0 | 3  | NO CHANGE                               |    |    |    |   |   |   |    |
| 6.                                     | AECC11 | English-4                | 80 | -  | 10 | 10 | 3 | 0 | 0 | 3  | NO CHANGE                               |    |    |    |   |   |   |    |
| TOTAL CREDITS =24<br>TOTAL MARKS = 600 |        |                          |    |    |    |    |   |   |   | 24 | TOTAL CREDITS = 24<br>TOTAL MARKS = 700 |    |    |    |   |   |   | 24 |

### V SEMESTER

| EXISTING |           |                          |        |           |    |    |   |   |   |               | MODIFIED  |           |    |    |   |   |   |               |
|----------|-----------|--------------------------|--------|-----------|----|----|---|---|---|---------------|-----------|-----------|----|----|---|---|---|---------------|
| Sl. no.  | Sub. Code | Subject                  | Theory | practical | C1 | C2 | L | T | P | Total Credits | Theory    | practical | C1 | C2 | L | T | P | Total Credits |
| 1.       | DSC 14    | Tourism Product          | 80     | -         | 10 | 10 | 3 | 1 | 0 | 4             | 80        | -         | 10 | 10 | 4 | 1 | 0 | 5             |
| 2.       | DSC15A    | Food&Beverage Service -3 | 50     | 30        | 10 | 10 | 3 | 0 | 2 | 5             | 40        |           | 5  | 5  | 2 | 0 | 0 | 4             |
|          | DSC15B    | Practical                |        |           |    |    |   |   |   |               |           | 40        | 5  | 5  | 0 | 0 | 2 |               |
| 3.       | DSC16     | Nutrition                | 80     | -         | 10 | 10 | 4 | 1 | 0 | 5             | NO CHANGE |           |    |    |   |   |   |               |

|                    |      |                                   |    |   |    |    |   |   |   |    |                    |   |   |    |  |  |  |  |  |  |
|--------------------|------|-----------------------------------|----|---|----|----|---|---|---|----|--------------------|---|---|----|--|--|--|--|--|--|
| 4.                 | DSE  | <b>Choose any two</b>             |    |   |    |    |   |   |   |    |                    |   |   |    |  |  |  |  |  |  |
| 5.                 |      | Eco Tourism                       | 80 | - | 10 | 10 | 4 | 1 | 0 | 5  | NO CHANGE          |   |   |    |  |  |  |  |  |  |
|                    |      | Food Science                      | 80 | - | 10 | 10 | 4 | 1 | 0 | 5  | NO CHANGE          |   |   |    |  |  |  |  |  |  |
|                    |      | Hygiene & Sanitation              | 80 | - | 10 | 10 | 4 | 1 | 0 | 5  | NO CHANGE          |   |   |    |  |  |  |  |  |  |
|                    |      | Geography & International Tourism | 80 | - | 10 | 10 | 4 | 1 | 0 | 5  | NO CHANGE          |   |   |    |  |  |  |  |  |  |
| 6.                 | SEC1 | Facilities Management             | 80 | - | 10 | 10 | 3 | 1 | 0 | 4  | NO CHANGE          |   |   |    |  |  |  |  |  |  |
| TOTAL CREDITS = 28 |      |                                   |    |   |    |    |   |   |   | 28 | TOTAL CREDITS = 28 | 5 | 2 | 28 |  |  |  |  |  |  |
| TOTAL MARKS = 600  |      |                                   |    |   |    |    |   |   |   |    | TOTAL MARKS = 600  |   |   |    |  |  |  |  |  |  |

### VI SEMESTER

| EXISTING  |           |   |        |           |    |    |   |   |   |               | MODIFIED |           |     |     |   |   |   |               |
|-----------|-----------|---|--------|-----------|----|----|---|---|---|---------------|----------|-----------|-----|-----|---|---|---|---------------|
| S l. n o. | Sub. Code | Subject                                       | Theory | practical | C1 | C2 | L | T | P | Total Credits | Theory   | practical | C 1 | C 2 | L | T | P | Total Credits |
| 1         | DSC 17    | Industrial training in Hotel/Tourism industry |        | 200       |    |    |   |   | 6 | 12            |          | 100       |     |     |   |   | 5 | 10            |
| 2         | DSC18     | Training evaluation by trainer                |        |           |    |    |   | 6 |   |               | 100      |           |     |     |   |   | 5 |               |

|   |       |  |                     |                        |    |    |   |   |   |    |   |                           |  |  |   |   |   |   |    |
|---|-------|--|---------------------|------------------------|----|----|---|---|---|----|---|---------------------------|--|--|---|---|---|---|----|
| 3                                       | DSC19 | Training report, presentation & viva           | Training report, 50 | Presentation & Viva 50 |    |    |   | 2 |   | 2  | Training report 50                      | Presentation & Viva 30+20 |  |  | 0 | 0 | 4 | 4 |    |
| 4                                       | DSE   | <b>Choose any two</b><br>Project report        | 80                  |                        | 10 | 10 | 0 | 0 | 5 | 5  | NO CHANGE                               |                           |  |  |   |   |   |   |    |
|   |       | Management Information system                  | 80                  | -                      | 10 | 10 | 4 | 1 | 0 | 5  | NO CHANGE                               |                           |  |  |   |   |   |   |    |
| 5                                       |       | Business law in Tourism & Hospitality industry | 80                  | -                      | 10 | 10 | 4 | 1 | 0 | 5  | NO CHANGE                               |                           |  |  |   |   |   |   |    |
|   |       | Travel & Tourism Mgt.                          | 80                  | -                      | 10 | 10 | 4 | 1 | 0 | 5  | NO CHANGE                               |                           |  |  |   |   |   |   |    |
| 6                                       | SEC2  | Service Marketing                              | 80                  | -                      | 10 | 10 | 3 | 1 | 0 | 4  | NO CHANGE                               |                           |  |  |   |   |   |   |    |
| TOTAL CREDITS = 28<br>TOTAL MARKS = 600 |       |  |                     |                        |    |    |   |   |   | 28 | TOTAL CREDITS = 28<br>TOTAL MARKS = 600 |                           |  |  |   |   |   |   | 28 |

REASON FOR MODIFICATION: The above modification is made to the course structure of BBA(Tourism & Hospitality) in order to have uniformity with respect to the marks distribution pattern of other UG programs under CBCS of University of Mysore.