



FACULTY OF
BUSINESS AND
LEADERSHIP



2024 -

BBA (Hospitality & Hotel Administration)

Programme Structure

Division	Faculty of Business and Leadership
School Name	School of Business
Department Name	Department of Hospitality Management
Programme Name	BBA (Hospitality & Hotel Administration)

For a UG course at MIT-WPU, the actual credit distribution will be as below:

Course Basket	% Credit Allotment	Credits Assigned
Programme Major	30	48
Programme Disciplinary Foundation	20	34
Programme Electives	10	16
Programme Capstone Project, Problem-Based Learning, Seminar, and Internships	20	32
University Core	15	24
University Electives	5	9
Total	100	163

Course Basket

Course Type	Description
Programme Core	Courses dealing with foundations, depth and breadth of the major in which student is admitted at MIT-WPU
Programme Electives	Open electives under the programme allow students to specialise in a particular area connected to their major.
University Core	Courses that reflect the core MIT-WPU values and the mission of Life Transformation of students.
University Electives	Multidisciplinary courses across the faculties at MIT-WPU and outside the programme core.

Semester	Odd(I)	Even(II)	Total Credits
First Year	22	22	44
Second Year	22	22	44
Third Year	22	19	41
Fourth Year	14	20	34

Semester	Course Type	Course Name / Course Title	Total Credits
I	PF	Fundamentals of Culinary I	4
I	PF	Fundamentals of Food & Beverage Service I	3
I	PF	Fundamentals of Front Office Operations I	3
I	PF	Fundamentals of Housekeeping Operations I	3
I	PF	Ayurveda & Nutrition	2
I	UC	Effective Communication	1
I	UC	Critical Thinking	1
I	UC	Environment Sustainability	1
I	UC	Foundations of Peace	2
I	UC	Yoga-I	1
I	UC	Social Leadership Development Program	1
		Total	22

Semester	Course Type	Course Name / Course Title	Total Credits
II	PF	Fundamentals of Culinary II	4
II	PF	Fundamentals of Food & Beverage Service II	4
II	PF	Fundamentals of Front Office Operations II	3
II	PF	Fundamentals of Housekeeping Operations II	3
II	UC	Advanced Excel	1
II	UC	Financial Literacy	1
II	UC	Yoga II	1
II	UC	Co-Creation	1
II	UC	Indian Constitution	1
II	UC	Indian Knowledge System	2
II	UC	Sports	1
		Total	22

III	PF	Accommodation Operations	5
III	PM	Food & Beverage Operations	3
III	PM	Indian Regional Cuisine	4
III	PR	Project Based Learning - I	1
III	UC	Research Innovation Design Entrepreneurship	1
III	UC	Spiritual & Cultural Heritage- Indian Experience	2
III	UE	University Elective I	3
III	UE	University Elective II	3
		Total:	22

Semester	Course Type	Course Name / Course Title	Total Credits
IV	PR	Industrial Training	16
IV	PR	Project Based Learning- II	1
IV	UC	Rural Immersion	1
IV	UC	Life Transformation Skills	1
IV	UE	University Elective III	3
		Total:	22

V	PM	Advanced Food Production	4
V	PM	Advanced Food & Beverage Service	4
V	PM	Advanced Accommodation Operations	3
V	PR	Project Based Learning-III	1
V	PM	Travel & Tourism Management	4
V	PE	Customer Relationship Marketing/ Quality Management in Hospitality	4
V	UC	Managing Conflicts Peacefully: Tools & Techniques	2
		Total	22

VI	PM	Facility Management	4
VI	PM	Hospitality Sales & Marketing	4
VI	PM	Event Management	3
VI	PR	Project Based Learning-IV	1
VI	UC	National Academic Immersion Program	2
VI	PE	Specialized Culinary Management/ Specialized Food & Beverage Management/ Specialized Accommodation Management	4
		Total	19

Semester	Course Type	Course Name / Course Title	Total Credits
VII	PM	Entrepreneurship Development	4
VII	PM	Human Resource Management	3
VII	PM	Research Methodology	3
VII	PE	Cruise Line Management/ Resort Management	4
		Total	14

VIII	PM	Organisational Behaviour in Hospitality	4
VIII	PE	Strategic Management/Revenue Management	4
VIII	PR	Research Project	12
		Total	20

*Modifications to the programmes and courses are contingent upon adherence to university guidelines and procedures. Any proposed changes must undergo a thorough review process, including consultation with relevant academic departments, approval from the appropriate administrative bodies, and compliance with accreditation standards.

Additionally, consideration will be given to feedback from students, faculty, and other stakeholders to ensure that modifications align with the overall educational objectives and mission of the university. The implementation of any approved changes will be communicated transparently to the university community, and appropriate measures will be taken to facilitate a smooth transition for all affected parties.