



Since 1983

Dr. Vishwanath Karad

**MIT WORLD PEACE  
UNIVERSITY** | PUNE

TECHNOLOGY, RESEARCH, SOCIAL INNOVATION & PARTNERSHIPS



## ***BBA Hospitality and Hotel Administration***

Programme Structure

 [mitwpu.edu.in](http://mitwpu.edu.in)

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

+ + + + + + + + + + + + + + **COURSE BASKET** + + + + + + + + + + + + + + +

| Course Type               | Description   |
|---------------------------|---|
| Programme Core (PC)       | Courses dealing with the foundations, depth and breadth of the major in which the student is admitted at MIT-WPU  |
| Programme Electives (PE)  | Open electives under the programme allow students to specialise in a particular area connected to their major.  |
| Programme Major (PM)      | This encompasses the specialised, in-depth coursework within a specific major. It focuses on the core concepts and skills relevant to that particular field of study. |
| Programme Foundation (PF) | These courses provide the essential background knowledge and skills needed to succeed in the chosen program.  |
| University Core (UC)      | Courses that reflect the core MIT-WPU values and the mission of Life Transformation of students.  |
| University Electives (UE) | Multidisciplinary courses across the faculties at MIT-WPU and outside the programme core.   |

+ + + + + + + + + + + + + + **CREDIT DISTRIBUTION** + + + + + + + + + + + + + + +

| Course Basket                                      | % Credit Allotment | Credits Assigned |
|--|--------------------|------------------|
| Programme Foundation                               | 25                 | 41               |
| Programme Major                                    | 29                 | 48               |
| Programme Electives                                | 10                 | 16               |
| Programme Capstone Project/Seminar and Internships | 17                 | 28               |
| University Core                                    | 14                 | 23               |
| University Electives                               | 5                  | 9                |
| <b>Total</b>                                       | <b>100</b>         | <b>165</b>       |

| Semester    | Odd(I) | Even(II) | Total Credits |
|-------------|--------|----------|---------------|
| First Year  | 22     | 22       | 44            |
| Second Year | 20     | 21       | 41            |
| Third Year  | 20     | 20       | 40            |
| Fourth Year | 20     | 20       | 40            |

### Semester – I

| Semester | Course Type | Course Name / Course Title                | Total Credits |
|----------|-------------|---|---------------|
| I        | PC          | Fundamentals of Culinary I                | 4             |
| I        | PC          | Fundamentals of Food & Beverage Service I | 4             |
| I        | PC          | Fundamentals of Front Office Operations I | 3             |
| I        | PC          | Fundamentals of Housekeeping Operations I | 3             |
| I        | PC          | Ayurveda & Nutrition                      | 3             |
| I        | UC          | Indian Constitution                       | 1             |
| I        | UC          | Environment and Sustainability            | 1             |
| I        | UC          | Financial Literacy                        | 1             |
| I        | UC          | Yoga – I                                  | 1             |
| I        | UC          | Social Leadership Development Program     | 1             |
|          |             | <b>Total Credits:</b>                     | <b>22</b>     |
|          |             |   |               |

### Semester – II

| Semester | Course Type | Course Name / Course Title                 | Total Credits |
|----------|-------------|--|---------------|
| II       | PC          | Fundamentals of Culinary II                | 4             |
| II       | PC          | Fundamentals of Food & Beverage Service II | 3             |
| II       | PC          | Fundamentals of Front Office Operations II | 3             |
| II       | PC          | Fundamentals of Housekeeping Operations II | 3             |
| II       | UC          | Foundations of Peace                       | 2             |
| II       | UC          | AI for Everyone                            | 2             |
| II       | UC          | Yoga – II                                  | 1             |
| II       | UC          | Co-creation                                | 1             |
| II       | UC          | Indian Knowledge System                    | 2             |
| II       | UC          | <b>Sports</b>                              | <b>1</b>      |
|          |             | <b>Total Credits:</b>                      | <b>22</b>     |

### Semester – III

| Semester | Course Type | Course Name / Course Title                            | Total Credits |
|----------|-------------|---|---------------|
| III      | PC          | Accommodation Operations                              | 4             |
| III      | PC          | Food & Beverage Operations                            | 3             |
| III      | PC          | Indian Regional Cuisine                               | 4             |
| III      | PC          | Travel & Tourism Management                           | 3             |
| III      | UC          | Research Innovation Design<br>Entrepreneurship (RIDE) | 1             |
| III      | UC          | Spiritual & Cultural Heritage: Indian<br>Experience   | 2             |
| III      | UE          | University Elective – I                               | 3             |
|          |             | <b>Total Credits:</b>                                 | <b>20</b>     |

### Semester – IV

| Semester | Course Type | Course Name / Course Title | Total Credits |
|----------|-------------|----------------------------|---------------|
| IV       | PC          | Industrial Training        | 16            |
| IV       | UE          | University Elective – II   | 3             |
| IV       | UC          | Rural Immersion            | 1             |
| IV       | UC          | Life Transformation Skills | 1             |
|          |             | <b>Total Credits:</b>      | <b>21</b>     |

### Semester – V

| Semester | Course Type | Course Name / Course Title                          | Total Credits |
|----------|-------------|---|---------------|
| V        | PC          | Advanced Food Production                            | 4             |
| V        | PC          | Advanced Food & Beverage Service                    | 4             |
| V        | PC          | Advanced Accommodation Operations                   | 3             |
| V        | UE          | University Elective – III                           | 3             |
| V        | PE          | Programme Elective – I                              | 4             |
| V        | UC          | Managing Conflicts Peacefully: Tools and Techniques | 2             |
|          |             | <b>Total Credits:</b>                               | <b>20</b>     |

### Programme Electives – I

| S.No. | Course Name / Course Title        | Total Credits |
|-------|-----------------------------------|---------------|
| 1     | Customer Relationship Marketing   | 4             |
| 2     | Quality Management in Hospitality | 4             |

### Semester – VI

| Semester | Course Type | Course Name / Course Title          | Total Credits |
|----------|-------------|-------------------------------------|---------------|
| VI       | PC          | Facility Management                 | 4             |
| VI       | PC          | Hospitality Sales & Marketing       | 4             |
| VI       | PC          | Event Management                    | 4             |
| VI       | PC          | AI in Hospitality & Tourism         | 2             |
| VI       | PE          | Programme Elective – II             | 4             |
| VI       | UC          | National Academic Immersion Program | 2             |
|          |             | <b>Total Credits:</b>               | <b>20</b>     |

### Programme Electives – II

| S.No. | Course Name / Course Title             | Total Credits |
|-------|--|---------------|
| 1     | Specialised Culinary Management        | 4             |
| 2     | Specialised Food & Beverage Management | 4             |
| 3     | Specialised Accommodation Management   | 4             |

### Semester – VII

| Semester | Course Type | Course Name / Course Title   | Total Credits |
|----------|-------------|------------------------------|---------------|
| VII      | PC          | Entrepreneurship Development | 4             |
| VII      | PC          | Human Resource Management    | 3             |
| VII      | PC          | Research Methodology         | 3             |
| VII      | PC          | Hotel Engineering            | 4             |
| VII      | PE          | Programme Elective – III     | 4             |
|          |             | <b>Total Credits:</b>        | <b>20</b>     |

### Programme Electives – III

| S.No. | Course Name / Course Title | Total Credits |
|-------|----------------------------|---------------|
| 1     | Cruise Line Management     | 4             |
| 2     | Resort Management          | 4             |

### Semester – VIII

| Semester | Course Type | Course Name / Course Title              | Total Credits |
|----------|-------------|---|---------------|
| VIII     | PC          | Organisational Behaviour in Hospitality | 4             |
| VIII     | PC          | Research Project                        | 12            |
| VIII     | PE          | Programme Elective – IV                 | 4             |
|          |             | <b>Total Credits:</b>                   | <b>20</b>     |

### Programme Electives – IV

| S.No. | Course Name / Course Title | Total Credits |
|-------|----------------------------|---------------|
| 1     | Strategic Management       | 4             |
| 2     | Revenue Management         | 4             |

\*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.