

Program Specific Information for all Programs on Offer

2017-18

To be read in conjunction with Common Part of the Prospectus
of the University.

School of Continuing Education

This document includes the information which is useful to a candidate to secure admission to a program offered by School of Continuing Education. The reader is advised to go through the document "Common Prospectus for Programs on Offer 2017-18" which is freely available on the website of the university (ycmou.digitaluniversity.ac). The Common Prospectus list all the academic, financial and administrative policies and gives information which is common to all the programs. Hence such information is not repeated or dealt with in this document.



ज्ञानगंगा घरोघरी

Yashwantrao Chavan Maharashtra Open University, Nashik (MS)

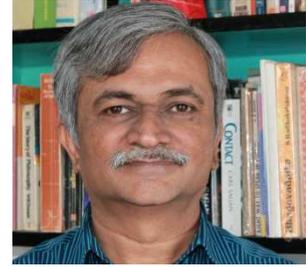
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FROM THE DIRECTOR'S DESK



Welcome to the YCMOU family of learners!

I congratulate you to have chosen the path of learning through the distance mode of education. As beautifully expressed by the seers of all times, education is a liberating force. “That who is educated is emancipated”. Education liberates one from the shackles of ignorance, poverty and doom and takes you to the path of salvation, skill, prosperity and high self esteem.

In the school of Continuing Education we seek to provide the education of skill varying in areas like Engineering Vocations (Fitter, etc) to Hospitality and Tourism. We urge you to devote your time in studying the course curriculum and take keen interests in laboratory and practical works. Skill get inculcated when you do practice more and more often. As they say: Practice Makes a Man Perfect!

In the following pages we will introduce you to the various programmes which the school has developed. This document is a supplement to the Common Prospectus which gives the detailed information on all the policies of academic, financial and legal nature. All the programs have learning material supplied through the Study Centres. You should take support from the Study Centres not only in getting the books but also in such activities as laboratory practices and Internal Assessments.

We wish you all the best in your ventures in distance learning

(Rajendra Vadnere)

Director

CERTIFICATE PROGRAMS

The School offers the certificate programs in:

1. German (C3A)
2. French (C3F)
3. English (C3E)
4. Arabic (C3G)
5. Fire Safety Engineering Management (C97)
6. Beauty Parlour Management (C2E)
7. Information Technology (for School going learners)(Elementary)
8. Information Technology (for School going learners)(Secondary)
9. Tailoring (C2H)
10. Water Mangement (C3V)

The language programs aim at giving you a brief introduction to the modern languages. These programs will help you in your daily chores if and when you visit foreign countries. We teach not only the language but also their customs and culture.

The program on Fire Safety Engineering Management will help you in becoming a professional in areas like industrial security guard which involves management of fire and other safety concerns.

The Course Structure:

For C3A: Certificate Programme in German Language, C3E: Certificate Programme in English Language, C3F:Certificate Programme in French Language, C3G: Certificate Programme in Arabic Language.

There will be a theory and a practical course. The student will undertake a theory examination conducted by university.

For C97: Certificate in Fire Safety Engineering Management

Sr. No.	Course Code	Name of the Course
1	CFM 101 (Theory)	Fire Service Organization and Administration
2	CFM 102 (Theory)	Fire Technology

Program Specific Information of School of Continuing Education Programs

3	CFM (Theory)	103	Fire Fighting Equipment
4	CFM (Theory)	104	Fire Ground Operations
5	CFM (Practical)	105	Fire Fighting Equipment
6	CFM (Practical)	106	Rescue and First aid

For C2E: Certificate in Beauty Parlour Management (CBPM)

Theory Course (100 marks)

Practical Course (100 marks)

C3V : Certificate in Water Management

CWM101 Basics of Hydrogeology

CWM102 Introduction to water Harvesting

CWM103 Water Conservation and Construction of Water Harvesting Structures

CWM104 Water Management Practical

C2H: Certificate in Tailoring

DC2001: Tailoring (Practical)

DC3001: Tailoring (Theory)

DIPLOMA PROGRAMS

The School offers the following diploma programs:

- Diploma in Interior Design and Decoration
- Diploma For Electrician and Domestic Appliances Maintenance (DEDAM) (T72)
- Diploma for Fitter(DFE)
- Diploma for Civil Supervisor
- Diploma in Saloon Techniques(DST)
- Diploma in Animation
- Diploma in Computer Hardware Maintenance & Networking Techniques (Windows 2008 server)
- Diploma in Fabrication
- Diploma in Fire & Safety Engineering Management
- PG Diploma in Fire & Safety Engineering Management

The Course Structure

1. T36: Diploma in Interior Design and Decoration (DIDD) (32 CP)

- DIDD 101: Material and General, Theory - 8 CP
- DIDD 102: Drawing and Design, Theory - 8 CP
- DIDD 105: Drawing and Graphics-I, Practical - 8 CP
- DIDD 106: Design-I, Practical - 8 CP
- DIDD 107: Drawing and Graphics-II, Practical - 8 CP
- DIDD 108: Design-II, Practical - 8 CP

2. T72 : Diploma For Electrician and Domestic Appliances Maintenance (DEDAM)(32CP)

- ELE101:Electrical, Theory-8CP
- ELE102:Electrical, Practical-8CP
- DAP101:Appliances Repair,Theory-8CP
- DAP102:Appliances Repair,Practical-8CP

3. V13:Diploma for Fitter(DFE)(32CP)

- DFE101:Fitting-I,Theory-8CP

DFE102:Fitting-I,Practical-8CP

DFE103:Fitting-II,Theory-8CP

DFE104:Fitting-II,Practical-8CP

4. V15:Diploma in Saloon Techniques(DST)(32CP)

DST001: सलून व्यवस्थापनाच्या संदर्भातील शरीरशास्त्र,सैद्धान्तिक (4CP)

DST002 : सलून व्यवस्थापनातील उपकरणे व संसाधने, सैद्धान्तिक(4CP)

DST003 : त्वचा, सैद्धान्तिक (4CP)

DST004 : त्वचा, प्रात्यक्षिक(4CP)

DST005: केस विज्ञान व केसकर्तन सैद्धान्तिक (4CP)

DST006 : केस विज्ञान व केसकर्तन, प्रात्यक्षिक (4CP)

DST007 : केसप्रक्रिय, सैद्धान्तिक(4CP)

DST008: केसप्रक्रिय, प्रात्यक्षिक(4CP)

5. V11:Diploma for Civil Supervisor)(32Credits)

DCV101:Basic Civil Construction,Theory-8 Credit

DCV 102:Building Construction and Management , Theory -8 Credit

DCV 103:Building Drawing, Practical -8 Credit

DCV 104:Computer Aided Drafting,Practical-8 Credit

6. V105: Diploma in Animation

sr	Course Codes	Paper Name		Credit Point	Marks
1	DIA101	Storyboarding principle and Scripting	Theory	4	100
2	DIA102	Classical Animation	Theory	4	100
3	DIA103	Classical Animation	Practical	4	100
4	DIA104	Digital art I	Theory	4	100
5	DIA105	Digital art I	Practical	4	100
6	DIA106	Color Theory	Theory	4	100
7	DIA107	Digital art II	Theory	4	100
8	DIA108	Digital art II	Practical	4	100

7.V14: Diploma in Computer Hardware Maintenance and Network Techniques (DCHMNT) (Windows 2008 Server) (Total 32 CP)

DHW101:Digital Computer Electronics, Theory (4CP)

DHW102:Digital Computer Electronics, Practical (4CP)

DHW103:How computer works? , Theory (4CP)

DHW104:How computer works? , Practical (4CP)

DHW105:How computer is maintained? Theory (4CP)

DHW106:How computer is maintained? Practical (4CP)

NET109: Networking Technologies, Theory ((Windows 2008 Server)(4 CP)

NET110: Networking Technologies, Practical (Windows 2008Server)(4CP)

8.T94: Diploma in Fabrication (DIF) (32 CP)

DIF 101: Arc Welding, Theory - 8 CP

DIF 102: Arc Welding, Practical - 8 CP

DIF 201: Gas Welding, Theory - 8 CP

DIF 202: Gas Welding, Practical - 8 CP

9. P73 : Diploma in Fire and Safety Engineering Management

<i>Sr. No.</i>	<i>Course Code</i>	<i>Name of the Course</i>
1	FSM 101	Fire & Safety Engineering Science
2	FSM 102	Fire Service Management & Acts
3	FSM 103	Industrial Safety Management
4	FSM 104	Building Fire & SafetyTechniques
5	FSM 105	Fire Hazards andSuppression
6	FSM 106	Detection Communicationand Special Call.
7	FSM 107	Fire Fighting Drills

8	FSM 108	Fire Service Equipment
9	FSM 109	Rescue Techniques
10	FSM 110	Industrial Training/Field Work

10. Post Graduate Diploma in Fire and Safety Engineering Management (P-96)

<i>Course Code</i>	<i>Name of the Course</i>	<i>Type</i>	<i>Marks</i>
FSE 101	Fire Technology and Suppression	Theory	100
FSE 102	Fire Equipment and Appliances	Theory	100
FSE 103	Fire Prevention, Detection, and Investigation	Theory	100
FSE 104	Handling Different Emergencies	Theory	100
FSE 105	Industrial Safety Management	Theory	100
FSE 106	Safety Management of Hazardous Processes	Theory	100
FSE 107	Safety Provisions and Precautions In Industry	Theory	100
FSE 108	Fire Ground Drills and Operations	Practical	150
FSE 109	Practical Fireman Ship	Practical	150
FSE 110	Project Work	FW	200
Total			1200

UNDER GRADUATE DEGREE PROGRAMS

B.Sc. in Hospitality and Tourism Studies (V 101) Course Structure and Evaluation Pattern

S.No.	Course Code	Course Name	Course Type	Contact Hrs as per UGC norms	Credit Point	University Assessment (Min marks/Max Marks)	Study Centre Assessment (College Assessment) (Min marks/Max Marks)	Total Marks (Min marks/Max Marks)
			Semester 1					
1	HTS101	Food Production Foundation-I	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
2	HTS102	Food and Beverage Service Foundation-I	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
3	HTS103	Accommodation and Front Office Operations Foundation-I	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
4	AEC101	English Communication	Theory	30	2	10/40	10	20/50
			Semester 2					Total 500 marks in each sem
5	HTS201	Food Production Foundation II	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
5	HTS202	Food and Beverage Service Foundation-II	Theory	60	4	32/80	20	40/100

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			Practical	60	2	20/50		20/50
5	HTS203	Accommodation and Front Office Operations Foundation-II	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
6	AEC102	Environmental Science	Theory	30	2	10/40	10	20/50
			Semester 3					Total 500 marks in each sem
7	HTS301	Food Production Operation Industry Exposure-I	Practical	180	6	60/150		60/150
8	HTS302	Food and Beverage Service Operations Industry Exposure-I	Practical	180	6	60/150		60/150
9	HTS303	Accommodation and Front Office Operations Industry Exposure-I	Practical	180	6	60/150		60/150
10	HTS304	Personality Skills for Hospitality-Learning from Industry	Practical	60	2	20/50		20/50
			Semester 4					Total 500 marks in each sem
10	HTS401	Introduction to Indian Cookery	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
10	HTS402	Food and Beverage Service Operations-II	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50

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11	HTS403	Accommodation and Front Office Operations-II	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
12	HTS404	Accountancy Skills for Hospitality	Theory	30	2	10/40	10	20/50
			Semester 5					Total 500 marks in each sem
13	GEN101 /GEN103/GEN104/GEN105	English/French/Arabic /German	Theory	30	2	10/40	10	20/50
14	HTS502	Cultural Heritage of India	Theory	60	4	32/80	20	40/100
			Tutorial	30	2	20/50		20/50
10	HTS503	Tourist Guide and Tour Operations	Theory	60	4	32/80	20	40/100
			Tutorial	30	2	20/50		20/50
10	HTS504	Principles and Practices of Tourism	Theory	60	4	32/80	20	40/100
			Tutorial	30	2	20/50		20/50
			Semester 6					Total 500 marks in each sem
10	HTS601	Principles of Management	Theory	28	2	10/40	10	20/50
11	HTS602	Accommodation Management-II	Theory	60	4	32/80	20	40/100
			Tutorial	30	2	20/50		20/50
12	HTS603	Eco Tourism	Theory	60	4	32/80	20	40/100
			Tutorial	30	2	20/50		20/50
13	HTS604	Hotel Marketing	Theory	60	4	32/80	20	40/100
			Tutorial	30	2	20/50		20/50

								Total 500 marks in each sem
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V102: B.Sc. in Hospitality Studies and Catering Services (HSCS) Course Structure and Evaluation Pattern

S.No.	Course Code	Course Name	Course Type	Contact Hrs as per UGC norms	Credit Point	University Assessment (Min marks/Max Marks)	Study Centre Assessment (College Assessment) (Min marks/Max Marks)	Total Marks (Min marks/Max Marks)
			Semester 1					
1	HTS101	Food Production Foundation-I	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
2	HTS102	Food and Beverage Service Foundation-I	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
3	HTS103	Accommodation and Front Office Operations Foundation-I	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
4	AEC101	English Communication	Theory	30	2	10/40	10	20/50
			Semester 2					Total 500 marks in each sem
5	HTS201	Food Production Foundation II	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
5	HTS202	Food and Beverage Service Foundation-II	Theory	60	4	32/80	20	40/100

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			Practical	60	2	20/50		20/50
5	HTS203	Accommodation and Front Office Operations Foundation-II	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
6	AEC102	Environmental Science	Theory	30	2	10/40	10	20/50
			Semester 3					Total 500 marks in each sem
7	HTS301	Food Production Operation Industry Exposure-I	Practical	180	6	60/150		60/150
8	HTS302	Food and Beverage Service Operations Industry Exposure-I	Practical	180	6	60/150		60/150
9	HTS303	Accommodation and Front Office Operations Industry Exposure-I	Practical	180	6	60/150		60/150
10	HTS304	Personality Skills for Hospitality-Learning from Industry	Practical	60	2	20/50		20/50
			Semester 4					Total 500 marks in each sem
10	HTS401	Introduction to Indian Cookery	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
10	HTS402	Food and Beverage Service Operations-II	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50

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11	HTS403	Accommodation and Front Office Operations-II	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
12	HTS404	Accountancy Skills for Hospitality	Theory	30	2	10/40	10	20/50
			Semester 5					Total 500 marks in each sem
13	BSL001/BSL002/BSL003/BSL004	French/German/English/Arabic	Theory	30	2	10/40	10	20/50
14	HTS512	Catering Science	Theory	60	4	32/80	20	40/100
			Tutorial	30	2	20/50		20/50
10	HTS513	Bakery & Confectionary	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
10	HTS514	Quantity Food Production	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
			Semester 6					Total 500 marks in each sem
10	HTS601	Principles of Management	Theory	28	2	10/40	10	20/50
11	HTS612	Specialized Food Production	Theory	60	4	32/80	20	40/100
			Practical	60	2	20/50		20/50
12	HTS613	Food and Beverage Inventory Control	Theory	60	4	32/80	20	40/100
			Tutorial	30	2	20/50		20/50
13	HTS614	Human Resources Management	Theory	60	4	32/80	20	40/100

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			Tutorial	30	2	20/50		20/50
								Total 500 marks in each sem

T97: B Sc MGA (Media Graphics and Animation)

All Theory (Th) Courses are of 4 credits (100 Marks) and all Theory-Cum-Practical (Th+Pr) courses are of 6 credit (150 Marks).

1st Year

- BMG 101 Introduction to Computers & Internet (Th)
- BMG 102 Drawing and Sketching (Th)
- BMG 103 Color Theory (Th)
- BMG 104 Typography (Th)
- BMG 105 Computer Graphics Part1: Adobe Photoshop (Th + Pr)
- BMG 106 Computer Graphics Part2 : Adobe Illustrator (Th + Pr)
- BMG 107 Technical and Creative Writing (Th)
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- BMG 108 Introduction to Multimedia and its Application (Th)
- BMG 109 Developing Presentations (Th)
- BMG 110 Design Principles (Th)
- BMG 111 Print Media Part1 : Coral Draw (Th + Pr)
- BMG 112 Print Media Part2 : Quark Express (Th+ Pr)

2nd Year

- BMG 201 Introduction to Web Development (Th)
- BMG 202 HTML (Th)
- BMG 203 Computer Animation : Introduction to Flash (Th)
- BMG 204 Content Digitization (Th)
- BMG 205 Content Authoring on Web using Macromedia Dreamweaver (Th+Pr)
- BMG 206 Developing Dynamic Web Pages using Java and VB Scripts (Th)
- BMG 207 Video-Production Basics (Th)
- BMG 208 Story Boarding (Th)
- BMG 209 Visual Communication (Th)
- BMG 210 Audio-Editing: Sound Forge (Th + Pr)
- BMG 211 Video-Editing: Adobe Premier (Th + Pr)
- BMG 212 Advance Video Effects (Th)
- GEN 201 Environment Studies

3rd Year

- BMG 301 Animation Principles (Th)
- BMG 302 Introduction to Maya (Th+Pr)
- BMG 303 Character Set up and Animation in Maya (Th)
- BMG 304 Advanced Maya (Th+Pr)
- BMG 305 Introduction to 3DS max (Th+Pr)
- BMG 306 Advanced 3ds max (Th+Pr)
- BMG 307 Character Animations (Th)
- BMG 308 CG Film making (Th)
- BMG 309 Project Work (Th+Pr)

V71:B.Sc. Construction Practices

First Year

<i>Course Code</i>	<i>Course Title</i>	<i>Contact Hours</i>	<i>Credits</i>
BCP 101	Analytical Methods for Engineers (Th)	120	4
BCP 102	Engineering Mechanics (Th)	120	4
BCP 103	Engineering Drawing(Pr)	120	4
BCP 104	Health, Safety and Risk Assessment in Engineering (Th)	120	4
BCP 105	Personal and Professional Development (Th)	120	4
BCP 106	Building Construction: Design Principles and Application, Maintenance (Th)	120	4
BCP 107	Site Surveying Procedures for Construction (Th)	120	4
BCP 108	Concrete Technology (Th)	120	4

Second Year

<i>Course Code</i>	<i>Course Title</i>	<i>Contact Hours</i>	<i>Credits</i>
BCP 201	Science and Materials for Construction (Th)	120	4
BCP 202	Management Principles and Application for Construction (Th)	120	4
BCP 203	Structural Analysis and Design (Th)	120	4
BCP 204	Transportation for Construction (Th)	120	4
BCP 205	Measuring, Tendering and Estimating for Construction (Th)	120	4
BCP 206	Group Project in the Construction Industry (Th)	120	4
BCP 207	Project Design, Implementation and Evaluation (Th)	120	4
BCP 208	Basic Civil Engineering (Th)	120	4
GEN2 01	Environmental Studies (Th)	120	4

Third Year

Program Specific Information of School of Continuing Education Programs

<i>Course Code</i>	<i>Course Title</i>	<i>Contact hours</i>	<i>Credits</i>
BCP 301	Industrial Training (Pr)	120	4
BCP 302	Building Services Design, Installation and Maintenance in Construction (Th)	120	4
BCP 303	Project Management for Construction (Th)	120	4
BCP 304	Civil Engineering Design (Th)	120	4
BCP 305	Advanced Civil Engineering (Th)	120	4
BCP 306	Commercial Management in the Construction Industry (Th)	120	4
BCP 307	Innovation in a Sustainable Construction Industry (Th)	120	4
BCP 308	Construction Technology (Th)	120	4

V72: B.Sc. Automotive Techniques

First year

<i>Course code</i>	<i>Course Title</i>	<i>Contact Hours</i>	<i>Credits</i>
BAM 101	Analytical Methods for Engineers (Th)	120	4
BAM 102	Engineering Mechanics (Th)	120	4
BAM 103	Engineering Drawing(Pr)	120	4
BAM 104	Health, Safety and Risk Assessment in Engineering (Th)	120	4
BAM 105	Personal and Professional Development (Th)	120	4
BAM 106	Workshop Practice (Pr)	120	4
BAM 107	Vehicle Electrical and Electronics (Th)	120	4
BAM 108	Engineering Thermodynamics and Fluid Mechanics (Th)	120	4

Second Year :

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<i>Course code</i>	<i>Course Title</i>	<i>Contact hours</i>	<i>Credits</i>
BAM 201	Mechanical Principles (Th)	120	4
BAM 202	Electrical and Electronic Principles (Th)	120	4
BAM 203	Engine and Vehicle Design and Performance (Th)	120	4
BAM 204	Further Analytical Methods for Engineers (Th)	120	4
BAM 205	Mechatronic Systems (Th)		
BAM 206	Vehicle Systems and Technology (Pr)	120	4
BAM 207	Plan and Co-ordinate Vehicle Maintenance (Th)	120	4
BAM 208	Vehicle Parts Management (Th)	120	4
GEN 201	Environmental Studies (Th)	120	4

Third year

<i>Course Code</i>	<i>Course Title</i>	<i>Contact hours</i>	<i>Credits</i>
BAM 301	Engineering Design (Th)	120	4
BAM 302	Materials Engineering (Th)	120	4
BAM 303	Applications of Pneumatics and Hydraulics (Th)	120	4
BAM 304	Quality Assurance & Management (Th)	120	4
BAM 305	Industrial Robot Technology (Th)	120	4
BAM 306	Managing the Work of Individuals and Teams (Th)	120	4
BAM 307	Research Project (prj)	120	4

V103 : BACHELOR OF SCIENCE (FIRE AND SAFETY STUDIES)

This programme has a duration of three years and carries 108 credit points. In this programme the student has to study 6 courses of 36 credit points at first year, 5 compulsory courses and one elective course carrying 36 credit points at the second year, and 4 compulsory and 1 specialization group courses of 36 credit points at third year. Nine contact sessions for every course of 6 credit points are arranged. List of courses are as follows:

First Year

Course Code	Name of the Course	Type	Marks
FHS 101	Fire Service Organization	TH - 6 cp	100
FHS 102	Fire Service Technology & Media	TH - 6 cp	100
FHS 103	Fire Service Equipment	TH - 6 cp	100
FHS 104	HSE Management Systems	TH - 6 cp	100
FHS 105	Common Industrial Work System	TH - 6 cp	100
FHS106	Fire Drills and Equipment Handling	PR - 6 cp	100
Total			600

Second Year :

A) Compulsory Courses

<i>Course Code</i>	<i>Name of the Course</i>	<i>Type</i>	<i>Marks</i>
FHS 201	Fire Service Pump and Appliances	TH - 6 cp	100
FHS 202	Fire Service Operations	TH - 6 cp	100
FHS 203	Fire Service Communication and Mobilizing	TH - 6 cp	100
FHS 204	Safety Management, Environment & Health	TH - 6 cp	100
FHS 207	Fire Ground Operational Techniques	PR - 6 cp	100

EVN201	Environment Studies	TH 4 CP	100
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B) Elective Courses (Any One)

<i>Course Code</i>	<i>Name of the Course</i>	<i>Type</i>	<i>Marks</i>
FHS 205	Fires in Common Commercial Goods	TH - 6 cp	100
FHS 206	Safety Aspects in Different Industries	TH - 6 cp	100
Total			600

Third Year :

A) Compulsory Courses

<i>Course Code</i>	<i>Name of the Course</i>	<i>Type</i>	<i>Marks</i>
FHS 301	Fire Prevention and Protection Systems	TH - 6 cp	100
FHS 302	Environment and Sustainable Development	TH - 6 cp	100
FHS 307	Fire Service Emergency Aids	PR - 6 cp	100
FHS 308	Project Work	PR - 6 cp	100

B) Specialization courses (Any One)

<i>Course Code</i>	<i>Name of the Course</i>	<i>Type</i>	<i>Marks</i>
FHS 303 & 304	Practical Fireman ship - 1 & 2	TH - 12 cp	200
FHS 305 & 306	Safety Provisions and Precautions in Industry 1 & 2	TH - 12 cp	200
Total		600	

V19:B.Sc. (Facility Services)

First Year

Sr. No.	Course Codes	Subject	Description		Credit Points
			Theor y	Practical	
1	DFS – 101	Mechanized Housekeeping	100	-	4
2	DFS – 102	Mechanized Housekeeping laboratory	-	100	4
3	DFS – 103	Front Office Services	100	-	4
4	DFS – 104	Building Maintenance	100	-	4
5	DFS – 105	Safety & Security	100	-	4
6	DFS – 106	Horticulture & Landscape	100	-	4
7	DFS – 107	Front office ,Safety& security laboratory	-	100	4
8	DFS – 108	Horticulture & Landscape ,Building maintenance laboratory	-	100	4

Second Year

Sr. No.	Course Code	Subject	Description		Credit Points
			Theo ry	Practic al	
1	DFS – 201	Applied Mechanized Housekeeping	100	-	4
2	DFS – 202	Applied Mechanized Housekeeping laboratory	-	100	4
3	DFS – 203	Domestic Services	100	-	4
4	DFS – 204	Applied Building Maintenance	100	-	4
5	DFS – 205	Safety & Security Advance concept	100	-	4
6	DFS – 206	Applied Horticulture & Landscape	100	-	4
7	DFS – 207	Domestic Services , Safety & Security Advance concept laboratory	-	100	4

8	DFS -208	Applied Horticulture & Landscape, Applied Building Maintenance laboratory	-	100	4
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Third Year

Sr. No.	Course Code	Subject	Description		Credit Points
			Theory	Practical	
1	BFS - 301	Operation Management	100		4
2	BFS - 302	Marketing Management	100		4
3	BFS - 303	Purchase Management	100		4
4	BFS - 304	Finance, Account Taxation and Commercial Management	100		4
5	BFS - 305	H R and Admin Management	100		4
6	BFS - 306	Project		150	6

V30: B.Sc. (Interior Design)

First Year

Sr. No.	Course code	Title	Credits	Nature (Th/Prct/Prj)
1	BID 101	Theory of Materials	4	Theory
2	BID 102	Services- I	4	Theory
3	BID 103	Interior Construction- I	8	Practical
4	BID 104	Graphic Design	8	Practical
5	BID 105	Basic Design	4	Theory
6	BID 106	Interior Design-I	8	Practical

Second Year

Sr. No.	Course code	Title	Credits	Nature (Th/Prct/Prj)
1	BID 201	Service-II	4	Theory
2	BID 202	Interior Construction- II	8	Practical
3	BID 203	Interior Design- II	8	Practical
4	BID 204	Professional Pct & Estimation	4	Theory
5	BID 205	CAD 2D & 3D	8	Practical
6	BID 206	3D Studio & Photoshop	8	Practical

Third Year

Sr. No.	Course code	Title	Credits	Nature (Th/Prct/Prj)
1	BID 301	Interior Design- III	8	Practical
2	BID 302	Interior Construction- III	8	Practical

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3	BID 303	Design Elective	8	Techno Seminar
4	BID 304	Environmental Design	8	Practical
5	BID 305	Design Dissertation	8	Project Work

V31: B.Sc. (Fashion Design)

Sr. No.	Course Name (FY)	Type	Course code	CP	Course Name (SY)	Course code	Type	CP
1	Element Of Design And Fashion	Th	BFD 101	4	Fashion Studies	BFD 201	Th	4
2	Fashion Model Drawing	Pr	BFD 102	4	Fashion Illustration	BFD 202	Pr	4
3	Pattern making and Construction - I	Pr	BFD 103	4	Computer Application - II	BFD 203	Pr	4
4	Communication Skills	Th	BFD 104	4	Machinery and Equipments	BFD 204	Th	4
5	Introduction To Textiles	Th	BFD 105	4	Fundamentals of Fashion Marketing and Merchandising	BFD 205	Th	4
6	Surface Ornamentation Techniques	Th	BFD 106	4	Traditional Textiles and Embroidery of India	BFD 206	Th	4
7	Pattern making and Construction - II	Pr	BFD 107	4	Garment Construction	BFD 207	Pr	4
8	Computer Application - I	Pr	BFD 108	4	History of Fashion	BFD 208	Th	4

Third Year

Sr. No.	Course Name (TY)	Type	Course code	CP	Course Name (TY)	Course code	Type	CP
1	Principles Of Managements	Th	BFD 305	4	Environment Science	BFD 301	Th	4
2	Women's Wear	Pr	BFD 306	4	Recent Advances in Apparel Industry	BFD 302	Prj	4

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Sr. No.	Course Name (TY)	Type	Course code	CP	Course Name (TY)	Course code	Type	CP
3	Textile And Garment Quality Analysis Assurance	Th	BFD 307	4	Range Development	BFD 303	Pr	4
4	Draping	Pr	BFD 308	4	Men's Wear	BFD 304	Pr	4

Guidelines for the implementation of Industrial Exposure in Semester III of V101 and V102 programmes

INDUSTRIAL EXPOSURE (SEMESTER – III)

Duration of Exposure: 15-18 weeks

Leave Formalities: 1 weekly off and festivals and national holidays given by the hotel 10 days medical leave supported by a medical certificate. Leave taken must be made up by doing double shifts or working on weekly offs. Attendance in the training would be calculated on the basis of Certificate issued by Training Manager/ HR Manager/ Concerned Officer of the unit trained in. Industrial Exposure will require an input of 90-100 working days (15 weeks x 06 days = 90 days). Students who are unable to complete a minimum of 45 days of industrial training would be disallowed from appearing in the term and examinations. Students who complete more than 45 days of industrial exposure but are unable to complete minimum 90 days due to medical reasons may make good during the vacations. Such students will be treated as 'absent' in industrial training and results. The training in III semester necessarily needs to be in an approved hotel equivalent to three star or above/ Heritage or other such good property. Prior written approval needs to be taken from the programme coordinator/ Convenor/ H.O.D for Industrial exposure from parent Institute.

Training Schedule:

III Semester

Housekeeping: 3-4 weeks; Front Office: 2-3 weeks; Food and Beverage Service: 4- 5 weeks

Food Production: 4-5 weeks; others (In the areas of Interest) Floating weeks may be availed

Total weeks: 15-18 weeks. The Units imparting industrial exposure shall conduct formal induction sessions and emphasis on personality skills while acquainting the learners with skills of trade. It may please be noted that for this semester the number of credits assigned is 20. Being practical oriented the number of hours input per week comes as 40 hours per week.

Academic Credits for training shall be based on following

Log books and attendance, Appraisals, Report and presentation, as applicable

All trainees must ensure that the log books and appraisals are signed by the departmental/ sectional heads as soon as training in a particular department or section is completed. Trainees are also advised to make a report in all four departments in III semester on completion of training in that respective department. A PowerPoint presentation (based on the report) Should be made. This will be presented in front of a select panel from the institute and the industry. It should be made for duration of 10 minutes. Marks will be awarded on this. The presentation should express the student's experiences in the department and what has he learned/ observed. (*Refer to What to Observe Sheets for more details.*)

The Training Report will be submitted in the form specified as under:

- a) The typing should be done on both sides of the paper (instead of single side printing)
- b) The font size should be 12 with Times New Roman font.
- c) The Training Report may be typed in 1.5 line spacing.
- d) The paper should be A-4 size.
- e) Two copies meant for the purpose of evaluation may be bound in paper- and submitted to the approved authority.

Students have to submit the following on completion of industrial training to the faculty coordinator at the institute:

1. Logbook.;
2. Appraisal;
3. A copy of the training certificate.
4. IT Report in all four Departments.
5. Power Point presentation on a CD, based on the training report.
6. Attendance sheet.
7. Leave card.

For distribution of marks refer to details on Course structure/ Credit Distribution

During the tenure of Industrial Exposure, apart from carrying out the assigned jobs, The learners are suggested to make the following observations in the departments of internship:

Semester – III: DSC-1C: Food Production Operations Industry Exposure –I

Practical: 6 Credits, Total Hours = 180

WHAT TO OBSERVE

Food Production

1. Area & Layout of the Kitchen
2. Study of Standard Recipes
3. Indenting, Receiving & Storing
4. Preparing of batters, marinations and seasonings
5. All cuts of meat and butchery items (Mutton, poultry, beef, fish etc.)
6. Daily procedure of handover from shift to shift
7. Recipes and methods of preparation of all sauces
8. Quantities of preparation, weekly preparations and time scheduling
9. Stock preparation and cooking time involved
10. Cutting of all garnishes
11. Temperatures and proper usage of all equipment
12. Plate presentations for all room service and a la cart orders
13. Cleaning and proper upkeep of hot range
14. Cleanliness and proper upkeep of the kitchen area and all equipment
15. Yield of fresh juice from sweet lime / oranges
16. Storage of different mise-en-place – (Raw, Semi-Processed)
17. Bulk preparations
18. Finishing of buffet dishes
19. Recipes of at least 10 fast moving dishes
20. Mise-en-place for: A la Carte Kitchen & Banquet Kitchen
21. Rechauffe/ Leftover Cooking

Semester – III : DSC-2C: Food and Beverage Service Operations Industry Exposure - I

Practical: 6 Credits, Total Hours = 180

Food & Beverage Service

BANQUETS

1. What is banqueting – the need to have banquet facilities, scope purpose, menus and price structures
2. Types of banquet layouts
3. Types of banquet equipment, furniture and fixtures
4. Types of menus and promotional material maintained
5. Types of functions and services
6. To study staffing i.e. number of service personnel required for various functions.
7. Safety practices built into departmental working
8. Cost control by reducing breakage, spoilage and pilferage
9. To study different promotional ideas carried out to maximize business
10. Types of chaffing dish used- their different makes sizes
11. Par stock maintained (glasses, cutlery, crockery etc)
12. Store room – stacking and functioning

RESTAURANTS

1. Taking orders, placing orders, service and clearing
2. Taking handover form the previous shift
3. Laying covers, preparation of mise-en-place and arrangement and setting up of station

Program Specific Information of School of Continuing Education Programs

4. Par stocks maintained at each side station
5. Functions performed while holding a station
6. Method and procedure of taking a guest order
7. Service of wines, champagnes and especially food items
8. Service equipment used and its maintenance
9. Coordination with housekeeping for soil linen exchange
10. Physical inventory monthly of crockery, cutlery, linen etc.
11. Equipment, furniture and fixtures used in the restaurant and their use and maintenance
12. Method of folding napkins
13. Note proprietary sauces, cutlery, crockery and the timely pickup

BAR

1. Bar setup, Mise-en-place preparation, Storage facilities inside the bar, Decorative arrangement to liquor bottles
2. Types of glasses used in bar service and types of drinks served in each glass
3. Liaison with f & b controls for daily inventory
4. Spoilage and breakage procedures
5. Handling of empty bottles
6. Requisitioning procedures
7. Recipes of different cocktails and mixed drinks
8. Provisions of different types of garnish with different drinks
9. Dry days and handling of customers during the same
10. Handling of complimentary drinks
11. Bar cleaning and closing
12. Guest relations and managing of drunk guests
13. Inter bar transfer and service accessories maintained, and preparation of the same before the bar opens
14. Types of garnishes and service accessories maintained, and preparation of the same before the bar opens
15. To know the different brands of imported and local alcoholic and non-alcoholic beverages
16. Bar salesmanship
17. KOT/BOT control
18. Coordination with kitchen for warm snacks
19. Using of draught beer machine
20. Innovative drink made by the bar tender

ROOM SERVICE/INROOM DINNING

1. Identifying Room Service Equipment
2. Importance of Menu Knowledge for Order-taking (RSOT functions/procedures)
3. Food Pickup Procedure
4. Room service Layout Knowledge
5. Laying of trays for various orders
6. Pantry Elevator Operations
7. Clearance Procedure in Dishwashing area
8. Room service Inventories and store requisitions
9. Floor Plan of the guest floors
10. Serving Food and Beverages in rooms
11. Operating dispense Bars

Semester – III: DSC-3C: Accommodation and Front Office Operations Industry Exposure -I

Practical: 6 Credits, Total Hours = 180

WHAT TO OBSERVE

ACCOMMODATION OPERATIONS

ROOMS

1. Number of rooms cleaned in a shift
2. Time taken in making bed
3. Thoroughly observe the cleaning equipments and detergents / any other cleaning supplies used
4. Observe all guest supplies kept in guestroom bathroom. Understand the procedure for procurement and replenishment of guest supplies.
5. Study the systematic approach in cleaning a room and bathroom and the various checks made of all guest facilities e.g. telephone, channel music, A/C , T.V.etc
6. Study the Housekeeping cart and all items stocked in it. Note your ideas on its usefulness and efficiency
7. Observe how woodwork, brass work are kept spotlessly clean and polished
8. Observe procedure for handling soiled linen & Procurement of fresh linen
9. Observe the procedure for Freshen up and Turn down service
10. Observe room layout, color themes and furnishings used in various categories and types
11. Carpet brushing and vacuum cleaning procedure
12. Windowpanes and glass cleaning procedure and frequency
13. Observe maintenance of cleaning procedure and frequency
14. Understand policy and procedure for day-to-day cleaning
15. Observe methods of stain removal
16. Understand the room attendant's checklist and other formats used
17. Observe handling of guest laundry & other service (like shoe shine etc.)

THE CONTROL DESK

1. Maintenance of Log Book
2. Understand the functions in different shifts
3. Observe the coordination with other departments
4. Observe the area & span of control
5. Observe the handing of work during peak hours
6. Observe the formats used by department and study various records maintained

PUBLIC AREA

1. Observe the duty and staff allocation, scheduling of work and daily briefing
2. What to look for while inspecting and checking Public Area
3. Importance of Banquets function prospectus
4. Observes tasks carried out by the carpet crew, window cleaners and polishers
5. Note Maintenance Order procedure
6. Study the fire prevention and safety systems built into the department
7. Observe coordination with Lobby Manager, Security and other departments
8. Observe the pest control procedure and its frequency
9. Study the equipment and operating supplies used the procedure for its procurement
10. Observe Policy and procedures followed for various cleaning

WHAT TO OBSERVE

Front Office

1. Greeting, meeting & escorting the guest
2. Total capacity and tariffs of the rooms
3. Location and role of status board, different types of status's maintained
4. Special rates and discounts applicable to groups, business houses, airlines, VIP's etc.
5. Identification of kind, mode and type of reservation
6. Filing systems and follow-up on reservations
7. Types of plans and packages on offer
8. Forms and formats used in the department
9. Meaning of guaranteed, confirmed and waitlisted reservations
10. Reports taken out in the reservations department
11. Procedure of taking a reservation
12. Group reservations, discounts and correspondence
13. How to receive and room a guest

14. Room blockings
15. Size, situations and general colour schemes of rooms and suites
16. Discounts available to travel agents, tour operators, FHRAI members etc
17. Co-ordination of reception with lobby, front office cash, information, room service, housekeeping and telephones
18. Guest registration, types of guest folios, arrival slips, c-forms and their purpose
19. How to take check-ins and check-outs on the computer
20. Various reports prepared by reception
21. Key check policy
22. Mail & message handling procedures
23. Percentage of no-shows to calculate safe over booking
24. Group and crew rooming, pre-preparation and procedures
25. Scanty baggage policy
26. Handlin of room changes / rate amendments/ date amendments/ joiners/ one person departure/ allowances/ paid outs and all formats accompanying them
27. Requisitioning of operating supplies
28. Handling of special situations pertaining to guest grievance, requests etc
29. BELL DISK / CONCIERGE FUNCTIONS: luggage handling during check-in & check-out, left luggage procedures, wake-up call procedure, scanty baggage procedure, handling of group baggage, maintenance of records, Errands made, briefings etc.
30. TRAVEL DESK: coordination, booking, transfers etc.

Semester – III: SEC-1: Personality Skills for Hospitality – Learning from Industry

Practical: 2 Credits

Total Hours =60

WHAT TO OBSERVE

(a) Personality Enrichment

Grooming, Personal hygiene, Social and Business and Dining Etiquettes, Body language, Art of good Conversation, Art of Intelligent Listening

(b) Etiquettes & Manners

Social & Business Dining Etiquettes, Social & Travel Etiquettes

(c) Personality Development Strategies

Communication Skills, Presentation Skills, Public Speaking, Extempore Speaking, importance and art of 'Small Talk' before serious business

(d) Interpersonal Skills

Dealing with seniors, colleagues, juniors, customers, suppliers, contract workers, owners etc at work place

(e) Group Discussion

Team Behaviour, how to effectively conduct yourself during GD, do's and don'ts, clarity of thoughts and its expression

(f) Telephone conversation

Thumb rules, voice modulation, tone, do's & don'ts, manners and accent

(g) Presentation

Presentation skills, seminars skills role – plays

(h) Electronic Communication Techniques: E mail, Fax,

School of Continuing Education Program Details

Sr. No.	Name of the School	Programme code	Year	Name of the Programme	Pre Qualification	Exam Fee	Tuition Fee	Reg. Fee	Other Fee	Dev Fund	Total UPF	Study Centre Fee	Final Total Fee
1	Continuing Education	C2E	6mths	Certificate in Beauty Parlor Management	10th Passed or Preparatory	500	500	100	150	250	1500	2500	4000
2	Continuing Education	C2H	3 months	Certificate in Tailoring	Any Who Can Read and Write	250	250	100	150	250	1000	1500	2500
3	Continuing Education	C3V	6mths	Certificate in Water Management	Any Who Can Read and Write	250	250	100	150	250	1000	2000	3000
4	Continuing Education	C3A	6mths	Certificate in German Language	10th Passed or Preparatory	250	250	100	150	250	1000	800	1800
5	Continuing Education	C3E	6mths	Certificate in English Language	10th Passed or Preparatory	250	250	100	150	250	1000	800	1800
6	Continuing Education	C3F	6mths	Certificate in French Language	10th Passed or Preparatory	250	250	100	150	250	1000	800	1800
7	Continuing Education	C3G	6mths	Certificate in Arabic Language	10th Passed or Preparatory	250	250	100	150	250	1000	800	1800
8	Continuing Education	V15	1y	Diploma in Saloon Techniques	Any Who Can Read and Write	700	400	100	150	150	1500	5000	6500
9	Continuing Education	C97	6mths	Certificate in Fire Safety Engineering and Management	Any Who Can Read and Write	1300	1000	100	150	3450	6000	5000	11000
10	Continuing Education	P73	1 year	Diploma in Fire and Safety Engineering and Management	10th Passed or Preparatory	4300	4000	100	150	2450	11000	10000	21000
11	Continuing Education	P96	1 year	PG Diploma in Fire and Safety Management	Any Graduate	1300	1000	100	150	3450	6000	5000	11000
12	Continuing Education	T36	1y	Diploma in Interior Design Decoration	10th Passed or Preparatory	1300	1000	100	150	3450	6000	7000	13000
13	Continuing Education	T72	1y	Diploma for Electrician and Domestic Appliances Maintenance	10th Passed or Preparatory	700	400	100	150	150	1500	5000	6500

School of Continuing Education Program Details

Sr. No.	Name of the School	Programme code	Year	Name of the Programme	Pre Qualification	Exam Fee	Tuition Fee	Reg. Fee	Other Fee	Dev Fund	Total UPF	Study Centre Fee	Final Total Fee
14	Continuing Education	T94	1y	Diploma in Fabrication	10th Passed or Preparatory	700	400	100	150	150	1500	5000	6500
15	Continuing Education	T97	FY	B.Sc. (Media Graphics and Animation)	(12th passed) or (21 years age + 10th passed+ Preparatory passed)	4000	4000	100	150	7750	16000	13000	29000
16	Continuing Education	T97	SY	B.Sc. (Media Graphics and Animation)	FY of same program registered	4000	4000	100	150	7750	16000	13000	29000
17	Continuing Education	T97	TY	B.Sc. (Media Graphics and Animation)	SY of same program registered	4300	4000	100	150	7450	16000	13000	29000
18	Continuing Education	V101	FY	B.Sc. (Hospitality and Tourism Studies)	(12th passed) or (21 years age + 10th passed+ Preparatory passed)	4000	4000	100	150	13750	22000	18000	40000
19	Continuing Education	V101	SY	B.Sc. (Hospitality and Tourism Studies)	FY V101 or V102 registered	4000	4000	100	150	13750	22000	18000	40000
20	Continuing Education	V102	FY	B.Sc. (Hospitality Studies and Catering Services)	(12th passed) or (21 years age + 10th passed+ Preparatory passed)	4000	4000	100	150	13750	22000	18000	40000
21	Continuing Education	V102	SY	FY B.Sc. (Hospitality Studies and Catering Services)	FY V101 or V102 registered	4000	4000	100	150	13750	22000	18000	40000
22	Continuing Education	V103	FY	B.Sc. (Fire and Safety Studies)	(12th passed) or (21 years age + Preparatory passed)	4000	4000	100	150	2750	11000	10000	21000
23	Continuing Education	V103	SY	B.Sc. (Fire and Safety Studies)	FY V103 registered	4000	4000	100	150	2750	11000	10000	21000

School of Continuing Education Program Details

Sr. No.	Name of the School	Programme code	Year	Name of the Programme	Pre Qualification	Exam Fee	Tuition Fee	Reg. Fee	Other Fee	Dev Fund	Total UPF	Study Centre Fee	Final Total Fee
24	Continuing Education	V105	1 year	Diploma in Animation	10th Passed or Preparatory	1300	1000	100	150	13450	16000	13000	29000
25	Continuing Education	V11	1y	Diploma for Civil Supervisor	10th Passed or Preparatory	700	400	100	150	150	1500	5000	6500
26	Continuing Education	V13	1y	Diploma for Fitter	10th Passed or Preparatory	700	400	100	150	150	1500	5000	6500
27	Continuing Education	V14	1 year	Diploma in Computer Hardware Maintenance and Network Technology Windows 2008	10th Passed or Preparatory	1000	1000	100	150	750	3000	8000	11000
28	Continuing Education	V19	FY	B.Sc. (Facility Services)	(12th passed) or (21 years age + Preparatory passed)	1300	1000	100	150	5450	8000	7000	15000
29	Continuing Education	V19	SY	B.Sc. (Facility Services)	FY of same program registered	1300	1000	100	150	5450	8000	7000	15000
30	Continuing Education	V19	TY	B.Sc. (Facility Services)	SY of same program registered	1300	1000	100	150	5450	8000	7000	15000
31	Continuing Education	V30	FY	B.Sc. (Interior Design)	(12th passed) or (21 years age + Preparatory passed)	4000	4000	100	150	13750	22000	18000	40000
32	Continuing Education	V30	SY	B.Sc. (Interior Design)	FY of same program registered	4000	4000	100	150	13750	22000	18000	40000
33	Continuing Education	V30	TY	B.Sc. (Interior Design)	SY of same program registered	4300	4000	100	150	13450	22000	18000	40000
34	Continuing Education	V31	FY	B.Sc. (Fashion Design)	(12th passed) or (21 years age + Preparatory passed)	4000	4000	100	150	13750	22000	18000	40000
35	Continuing Education	V31	SY	B.Sc. (Fashion Design)	FY of same program registered	4000	4000	100	150	13750	22000	18000	40000
36	Continuing Education	V31	TY	B.Sc. (Fashion Design)	SY of same program registered	4300	4000	100	150	13450	22000	18000	40000

School of Continuing Education Program Details

Sr. No.	Name of the School	Programme code	Year	Name of the Programme	Pre Qualification	Exam Fee	Tuition Fee	Reg. Fee	Other Fee	Dev Fund	Total UPF	Study Centre Fee	Final Total Fee
37	Continuing Education	V71	FY	B.Sc. (Construction Practices)	(12th passed) or (21 years age + Preparatory passed)	1000	1000	100	150	13750	16000	13000	29000
38	Continuing Education	V71	SY	B.Sc. (Construction Practices)	FY of same program registered	1000	1000	100	150	13750	16000	13000	29000
39	Continuing Education	V71	TY	B.Sc. (Construction Practices)	SY of same program registered	1300	1000	100	150	13450	16000	13000	29000
40	Continuing Education	V72	FY	B.Sc. (Automotive Techniques)	(12th passed) or (21 years age + Preparatory passed)	1000	1000	100	150	13750	16000	13000	29000
41	Continuing Education	V72	SY	B.Sc. (Automotive Techniques)	FY of same program registered	1000	1000	100	150	13750	16000	13000	29000
42	Continuing Education	V72	TY	B.Sc. (Automotive Techniques)	SY of same program registered	1300	1000	100	150	13450	16000	13000	29000
43	Continuing Education	V74	TY	B.Sc. (Hospitality and Tourism Studies)	YCMOU SY V74 registered	4300	4000	100	150	13450	22000	18000	40000
44	Continuing Education	V76	TY	B.Sc. (Hospitality Studies and Catering Services)	YCMOU SY V76 registered	4300	4000	100	150	13450	22000	18000	40000