

**MAHARASHTRA STATE BOARD OF VOCATIONAL EXAMINATION  
MUMBAI 51.**

1. Name of the Course :- **C.C. in Hotel Management & Catering  
Technology (HMCT)**
2. Number of Student Batch :- 40
3. Duration of the Course :- One Year
4. No of days in a week :- 06 days
5. Daily Working hrs :- 03 Theory  
04 Practical  
07 hrs.
6. Accommodation :- 1000 Sq. Ft. + Theory Class.
7. Minimum Educational Qualification :- H.S.C. XII Std. Passed

**8. Teaching & Examination Scheme :-**

Sr. No.	SUBJECT TITLE	TEACHNING SCHEME			EXAMINATION SECHME			MAXIMUM MARKS	
		TH	PR	PAPER HRS	TH	PR	OR	T W	SW
1.1	COMMUNICATION SKILL & IT (ENGLISH & FRENCH)	2+2	4	3	100	50	100	-	100
1.2	FOOD PRODUCTION PRINCIPLES (971)	2+1	8+4	3	100	50			
1.3	FOOD & BEVERAGE SERVICE (972)	2+1	2	3	100	50			
1.4	ACCOMODATION SERVICES	2+1	2	3	100	50			
1.5	BASIC PRINCIPLES OF ACCOUNTANCY	2+1	-	3	100				
1.6	CATERING SCIENCE	3	--	3	100				
1.7	FUNDAMENTAL OF MANAGEMENT	1	--	3	100	-	--	--	100
	<b>TOTAL</b>	<b>19</b>	<b>20</b>	<b>--</b>	<b>700</b>	<b>200</b>	<b>100</b>		<b>200</b>

INSTITUTION HOURS PER WEEK : 40 HRS  
STUDENT CONTACT HOURS PER WEEK (FORMAL TEACHING) : 30 HRS  
TOTAL MARKS: 1200

1. THEORY AND PRACTICAL PERIODS OF 45 MINUTS EACH.
2. TWO CLASS TESTS TO BE CONDUCTED FOR SESSIONAL AND TOTAL OF SESSIONAL MARK IS TO BE CONVERTED TO THE BASE OF 100.
3. ALL OTHER PRACTICAL, ORAL AND TERMWORK ASSESMENT IS TO BE DONE BY EXTERNAL EXAMINER AND INTERNAL EXAMINER.
4. ALL STUDENTS WILL UNDER GO INDUSTRIAL TRAINING BETWEEN AT THE END OF FINAL EXAMINATION.FINAL EXAMINATION IS APPRIL/MAY AND CERTIFICATE WILL BE AWARDED ON PRODUCATION OF INDUSTRY TRAINING REPORT, MIN EDUCATION QUALLIFICATION H.S.C PASSED.