

**ACHIEVING EXCELLENCE TOGETHER**

**ZOOM**  
EDUCATION  
[zoomuniverse.com](http://zoomuniverse.com)



**MAULANA ABUL KALAM AZAD  
UNIVERSITY OF TECHNOLOGY,  
WEST BENGAL**  
(FORMERLY KNOWN AS WEST BENGAL  
UNIVERSITY OF TECHNOLOGY)



## A FEW WORDS ABOUT US (ZOOM EDUCATION)

Courses at **Zoom Universe** reflect the new global scenario and changes evolving around the world. The courses have been structured so that they can fulfil the requirements of **national** and **international organisations** and also provide students with professional and current knowledge which will give them the edge when it comes to recruitment. Starting from the certificate and diploma levels where basic introductions to subjects are given, students can progress through the degree level and move right up to the post graduate level where there are various courses which will cater to numerous avenues of opportunities.



**Dr Suborno Bose, CEO,**  
Zoom Enterprise Limited



The courses offered at **certificate, diploma, and degree** levels include **Hospitality, Tourism, Aviation, Event Management, and Catering**. There is an **MBA in Hospitality Management** for the graduates and also the **diploma** courses in **Digital Marketing, Data Science, Data Analytics, and Cyber Security**, which are among the most sought-after qualifications for the digital era. All post-graduate and diploma courses involve a period of internship which will provide very valuable work experience.

**ZOOM EDUCATION THUS PROVIDES COMPREHENSIVE SCHOLARLY AND APPLICATION BASED EDUCATION FOR THOSE WHO WANT TO EXCEL IN LIFE.**

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## VISION (MAKAUT)

To achieve the status of a globally ranked premier University in the field of **Science, Technology, Pharmacy, Architecture, Management** and interdisciplinary areas for the creation of high-calibre professionals with environmental consciousness, social, moral and ethical values along with the competency to face the new challenges of rapid technological advancements.

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WEST BENGAL



## MISSION (MAKAUT)

- To create and disseminate knowledge both nationally & internationally towards the transformations of the civilization into a knowledge based society.



**Prof. Saikat Maitra,**  
**Vice-Chancellor,**  
**MAKAUT, WB**

- To institutionalize the extension and field outreach activities with a view to transform the university system into an active instrument for social change.
- To develop liaison and collaboration with the globally recognised academic institutions in order to inject new and fresh thinking in teaching, learning and research.
- To generate intellectually capable and imaginatively gifted professionals and successful entrepreneurs having environmental consciousness and ethics who can work as individual or in group in multi-cultural global environments for continuing significantly towards the betterment of quality of human life.

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# DIPLOMA IN CYBER SECURITY

On completion of the course, students will be able to:

## CODE COURSE CONTENTS

- CS1** Understand the concepts and applications of different types of operating systems Windows and Linux.
- CS2** Understand the concepts and applications of different types of data communication and networking technology including internet protocols and service.
- CS3** Understand the concept and applications of information security like cryptography, security threats and vulnerabilities, privacy and ethical issues of information security.
- CS4** Understand application level cyber security including system security, security management and cyber law and standard.
- CS5** Understand concept and application of network cyber security including internet and web application security and wireless network security.

**Eligibility :** (10+2  
with science)

**Duration of the Course :**  
12 months (1 year)



# DIPLOMA IN DATA SCIENCE

On completion of the course, students will be able to:



## CODE COURSE CONTENTS

- DS1** Understand and apply the fundamentals of statistics and programming required for application of data science.
- DS2** Understand and apply machine learning models and techniques.
- DS3** Understand and apply deep learning models and techniques.
- DS4** Apply data science for various industry verticals.

**Eligibility :** (10+2  
with science)  
**Duration of the Course :**  
12 months (1 year)

# DIPLOMA IN DATA ANALYTICS

On completion of the course, students will be able to:

## CODE COURSE CONTENTS

- DA1** Understand and apply the fundamental sciences like mathematics, statistics and econometrics that form the basis of modern data analytics.
- DA2** Understand and apply software programming and visualisation techniques that are used in machine learning models in data analytics..
- DA3** Understand and apply machine learning models in data analytics.
- DA4** Understand and apply data analytics in different industry scenarios.

**Eligibility :** (10+2 in any discipline)

**Duration of the Course :**  
12 months (1 year)





# DIPLOMA IN DIGITAL MARKETING

On completion of the course, students will be able to:



## CODE COURSE CONTENTS

- DM1** Understand and apply the marketing and branding strategies for organisations. This will form the foundation for applying digital marketing strategy, tactics, techniques and tools that will be taught in the subsequent modules.
- DM2** Understand and apply the principles, techniques and tools for website design and development, paid and organic search marketing, online display and video marketing.
- DM3** Understand and apply the principles and techniques of social media, content, influencer, email and mobile marketing and online reputation management.
- DM4** Understand and apply the principles and techniques of digital media analytics in digital marketing; develop integrated digital marketing plan and strategy using leveraging analytics and the tools and techniques learnt in the previous modules.

**Eligibility :** (10+2 in any discipline)

**Duration of the Course :**  
12 months (1 year)



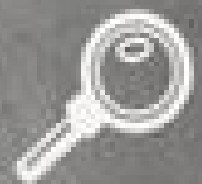
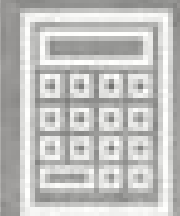




**Master of  
Business  
Administration**



**MBA**



## MBA IN HOSPITALITY MANAGEMENT

MBA in Hospitality Management is carefully formulated to cater the needs of professionals and graduates. This program has been designed to develop professionals in the area of Hospitality Management through a comprehensive post-graduate program. The subjects that will be covered will provide managerial skills as well as specialist hospitality modules, providing a combination that will give industry-relevant strength to those who undergo the course and most importantly make them ready for the new world scenario.

**Eligibility :** Graduate  
**Duration of the Course :**  
24 months (2 years)

### COURSE CONTENTS

#### SEMESTER 1 - ALL CORE SUBJECTS

1. Accounts and Finance for Hospitality Managers
2. Management Functions and Communication within Organisations
3. Accommodation Operations Management
4. Services Marketing
5. Front Office Management
6. Facilities Planning and Management

#### SEMESTER 2 - ALL CORE SUBJECTS

1. Customer Relations Management
2. Food and Beverage Management
3. Culinary Management
4. Hospitality Law
5. Managing Human Resources
6. Research Methods and Data Analysis for Managers

#### SEMESTER 3 - TWO CORE + FOUR ELECTIVE

1. Revenue Management for Hospitality (core)

2. Hospitality Technology and Digital Marketing (core)
3. Retail Marketing and Management (elective)
4. Conference and Events Management (elective)
5. Hospitality Operations Management (elective)
6. Organisational Behaviour (elective)
7. Meetings, Incentives, Conferences and Exhibitions (MICE) (elective)
8. Managing Change in Organisations (elective)

#### SEMESTER 4 - (TWO CORE + TWO ELECTIVES + DISSERTATION)

1. Strategic Food and Beverage Management (core)
2. Rooms Management (core)
3. Entrepreneurship and Hospitality Business Development (elective)
4. Corporate Social Responsibility (elective)
5. Strategic Management (elective)
6. Global Marketing (elective)



## **BSc IN HOSPITALITY ADMINISTRATION**

This course provides students with fundamental knowledge about the principles of hospitality. The skills required by hospitality managers globally encompass operational as well as management levels. This course is designed to produce professional hospitality personnel who are equipped with the necessary expertise for 21st century. With a combination of theoretical, practical and real time experiences, this course provides students with an all-round education in this field.

**Eligibility :** 10+2  
**Duration of the Course :**  
36 months (3 years)

## CODE COURSE CONTENTS

### SEMESTER 1 - THEORY

- HM1** Fundamentals of Food Production and Patisserie 1
- HM2** Fundamentals of Food & Beverage Service 1
- HM3** Fundamentals of Guest Service Operations
- HM4** Fundamentals of Housekeeping 1
- HM5** Business Communication 1
- HM6** Principles and Practices of Management

### SEMESTER 1 - PRACTICAL

- HM7** Food Production and Patisserie Practical 1
- HM8** F&B Practical 1
- HM9** Front Office Practical 1
- HM10** Housekeeping Practical 1
- HM11** Computer Application and Hospitality Technology 1

### SEMESTER 2 - THEORY

- HA12** Food Production and Patisserie 2
- HA13** Food & Beverage Service 2
- HA14** Front Office 2
- HA15** Communication & Study Skills
- HA16** Marketing
- HA17** Accounts & costing

### SEMESTER 2 - PRACTICAL

- HA18** Food Production and Patisserie Practical 2
- HA19** Food & Beverage Service Practical 2
- HA20** Front Office Practical 2
- HA21** Housekeeping Practical 2

### SEMESTER 3 - SUPERVISED WORK EXPERIENCE

- HA22** Supervised Work Experience (20 -22 weeks) Training Manager's Evaluation Report, signed log sheets, viva voce

### SEMESTER 4 - THEORY

- HA23** Food Production and Patisserie Operations 3
- HA24** Food & Beverage Service Operations 3
- HA25** Front Office Operations 3
- HA26** Housekeeping 2
- HA27** Business Communication 2
- HA28** Hospitality Sales & Marketing

### SEMESTER 4 - PRACTICAL

- HA29** Food Production and Patisserie Practical 3
- HA30** F&B Service Practical 3
- HA31** Front Office Practical 3
- HA32** Housekeeping Practical 3
- HA33** Realia - real time activities
- HA34** Hospitality Technology 2

### SEMESTER 5 - THEORY

- HA35** Food Production and Patisserie Management
- HA36** Food & Beverage Service Management
- HA37** Front Office Management
- HA38** Housekeeping Management

### SEMESTER 5 - PRACTICAL

- HA39** Food Production and Patisserie Practical 4

- HA40** Food & Beverage Practical 4
- HA41** Front Office Practical 4
- HA42** Professional Development Programme (PDP) 1
- HA43** Hospitality Technology 3

### SEMESTER 6 - Theory

**HA44/SP1/SP2/SP3/SP4** Specialisation in any one subject = Food Production & Culinary Arts / F&B Service Operations & Management / Front Office Operations and Management / Housekeeping Operations & Management

- HA45** Hotel Law
- HA46** HRM for the Hospitality Industry

### SEMESTER 6 - PRACTICAL

#### HA47/SP1/SP2/SP3/SP4

Specialisation practical as per choice (any one)

- HA48** Live Event
- HA49** Project on specialisation subject
- HA50** Professional Development Programme (PDP) 2





**Eligibility :** 10+2  
**Duration of the Course :**  
36 months (3 years)

## **BSc IN HOSPITALITY AND CATERING STUDIES**

Catering is an integral part of hospitality. This hospitality and catering course will cover basics of hospitality operations as well as essentials of food production, nutrition, health and safety and other issues that commonly arise in the industry. While the course will include important theoretical concepts, there will be plenty of practical elements and the chance to gain lots of hands-on experience. Students will be prepared with knowledge, skills and experience for supervisory and management levels and will focus to a great extent on employability skills.



## CODE COURSE CONTENTS

### SEMESTER 1 - THEORY

- HSC1** Fundamentals of Food Production and Patisserie 1
- HSC2** Fundamentals of Food & Beverage Service 1
- HSC3** Fundamentals of Front Office 1
- HSC4** Fundamentals of Housekeeping 1
- HSC5** Nutrition
- HSC6** Principles and Practices of Management

### SEMESTER 1 - PRACTICAL

- HSC7** Food Production and Patisserie Practical 1
- HSC8** Food and Beverage Service Practical 1
- HSC9** Front Office Practical 1
- HSC10** Housekeeping Practical 1
- HSC11** Computer Application and Hospitality Technology

### SEMESTER 2 - THEORY

- HSC12** Food Production and Patisserie 2
- HSC13** Food & Beverage Service 2
- HSC14** Front Office 2
- HSC15** Accounts and Costing
- HSC16** Food Science
- HSC17** Communication and Study Skills

### SEMESTER 2 - PRACTICAL

- HSC18** Food Production and Patisserie Practical 2
- HSC19** Food & Beverage Service Practical 2
- HSC20** Front Office Practical 2
- HSC21** Housekeeping Practical 2

### SEMESTER 3 - SUPERVISED WORK EXPERIENCE

- HSC22** Supervised Work Experience (20 -22 weeks) Training Manager's Evaluation Report, Signed log sheets, Viva Voce

### SEMESTER 4 - THEORY

- HSC23** Food Production and Patisserie Operations 3
- HSC24** Food & Beverage Service Operations 3
- HSC25** Front Office Operations 3
- HSC26** Housekeeping 3
- HSC27** Business Communication 2
- HSC28** Hospitality Sales & Marketing

### SEMESTER 4 - PRACTICAL

- HSC29** Food Production and Patisserie Practical 3
- HSC30** Food & Beverage Service Practical 3
- HSC31** Front Office Practical 3
- HSC32** Housekeeping Practical 3
- HSC33** Realia - real time activities
- HSC34** Hospitality Technology 2

### SEMESTER 5 - THEORY

- HSC35** Food Production and Patisserie Management
- HSC36** Food & Beverage Service Management
- HSC37** Front Office Management
- HSC38** Housekeeping Management

### SEMESTER 5 - PRACTICAL

- HSC39** Food Production and Patisserie Practical 4
- HSC40** Food & Beverage Service Practical 4
- HSC41** Front Office Practical 4
- HSC42** Hospitality Technology 3
- HSC43** Professional Development Programme (PDP) 1

### SEMESTER 6 - THEORY

- HSC44/SP1/SP2/SP3/SP4** Specialisation in any one subject - FP and Culinary Arts/ F&B Service Operations and Management/ Front Office Operations and Management/ Housekeeping Operations and Management
- HSC45** Hotel Law
- HSC46** Facilities Planning
- HSC47** Human Resource Management for the Hospitality Industry

### SEMESTER 6 - PRACTICAL

- HSC48** Specialisation practical as per choice (any one)
- HSC49** Live Event
- HSC50** Professional Development Programme (PDP) 2



## **BSc IN HOSPITALITY, TOURISM AND EVENT MANAGEMENT**

With the growth of the allied industries of tourism and hospitality, domestic and international travellers and organisations are now recognising the possibilities of hosting events, conferences, meetings, symposiums and much more in a wide range of locales worldwide. Students on this degree will study relevant aspects of hospitality, tourism as well as the new and upcoming MICE industries with an emphasis on the needs of corporate travellers and how these are met by accommodation, food and beverage and facilities providers.

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**Eligibility :** 10+2  
**Duration of the Course :**  
36 months (3 years)

# BSc IN HOSPITALITY, TOURISM & EVENT MANAGEMENT

## CODE COURSE CONTENTS

### SEMESTER 1 - THEORY

- HTE1** Fundamentals of Food & Beverage Service 1
- HTE2** Fundamentals of Guest Service Operations
- HTE3** Fundamentals of Housekeeping 1
- HTE4** Business Communication 1
- HTE5** Principles of Events Management
- HTE6** Fundamentals of Tourism

### SEMESTER 1 - PRACTICAL

- HTE7** Food and Beverage Service Practical 1
- HTE8** Front Office Practical 1
- HTE9** Housekeeping Practical 1
- HTE10** Computer Application and Hospitality Technology 1

### SEMESTER 2 - THEORY

- HTE11** Food Production and Patisserie 2
- HTE12** Food & Beverage Service 2
- HTE13** Front Office 2
- HTE14** Communication & Study Skills
- HTE15** Hospitality and Tourism Marketing
- HTE16** Accounts and Costing

### SEMESTER 2 - PRACTICAL

- HTE17** Food Production and Patisserie Practical 2
- HTE18** Food & Beverage Service Practical 2
- HTE19** Front Office Practical 2
- HTE20** Housekeeping Practical 2

### SEMESTER 3 - SUPERVISED WORK EXPERIENCE

- HTE21** Supervised Work Experience (20 -22 weeks) Training Manager's evaluation Report, Signed log sheets, Viva voce

### SEMESTER 4 - THEORY

- HTE22** Food Production and Patisserie Operations 3
- HTE23** Food & Beverage Service Operations 3
- HTE24** Front Office Operations 3
- HTE25** Housekeeping Operations 3
- HTE26** Communication and Study Skills
- HTE27** Tour Operators and Travel Services

### SEMESTER 4 - PRACTICAL

- HTE28** Food Production and Patisserie Practical 3
- HTE29** Food & Beverage Service Practical 3
- HTE28** Food Production and Patisserie Practical 3
- HTE29** Food & Beverage Service Practical 3
- HTE30** Front Office Practical 3
- HTE31** Housekeeping Practical 3
- HTE32** Realia - real time activities
- HTE33** Hospitality Technology 2

### SEMESTER 5 - THEORY

- HTE34** Food Production and Patisserie Management
- HTE35** Food & Beverage Service Management
- HTE36** Front Office Management
- HTE37** Housekeeping Management

- HTE38** Sustainable Tourism
- HTE39** HRM for International Business

### SEMESTER 5 - PRACTICAL

- HTE40** Food Production and Patisserie Practical 4
- HTE41** Food and Beverage Service Practical 4
- HTE42** Front Office Practical 4
- HTE43** Hospitality Technology 3
- HTE44** Professional Development Programme (PDP) 1

### SEMESTER 6 - THEORY

#### HTE45/SP1/SP2/SP3/SP4/SP5

- Specialisation in any one subject - Food production and Culinary Arts/Food and Beverage Service Operations and Management/ Front Office Operations and Management/ Housekeeping Operations and Management/ Tourism and Events Operations and Management
- HTE46** Conference and Events Management
  - HTE47** International Hospitality and Tourism Policies

### SEMESTER 6 - PRACTICAL

#### HTE48/SP1/SP2/SP3/SP4/SP5

- Specialisation as per choice (any one)
- HTE49** Live Event
  - HTE50** Professional Development Programme (PDP) 2



## **BSC IN HOTEL, CATERING AND AVIATION STUDIES**

The tremendous boom in the travel and tourism industries has resulted in requirements for high professional standards in domestic and international travel, food and beverages and accommodation. These needs can only be met by expertly trained professionals. In this degree, the student will learn in details about hotel operations, guest services, catering services as well as inculcate specialised skill sets required for aviation personnel such as communication, grooming, confidence and technical skills.

**Eligibility :** 10+2  
**Duration of the Course :**  
36 months (3 years)

## CODE COURSE CONTENTS

### SEMESTER 1 - THEORY

- HCA1** Fundamentals of Food Production and Patisserie 1  
**HCA2** Fundamentals of Food & Beverage Service 1  
**HCA3** Fundamentals of Guest Service Operations  
**HCA4** Business Communication 1  
**HCA5** Nutrition  
**HCA6** Introduction to Airlines Industry

### SEMESTER 1 - PRACTICAL

- HCA7** Food Production and Patisserie Practical 1  
**HCA8** Food and Beverage Service Practical 1  
**HCA9** Front Office Practical 1  
**HCA10** Computer Application and Hospitality Technology

### SEMESTER 2 - THEORY

- HCA11** Food Production and Patisserie 2  
**HCA12** Food & Beverage Service 2  
**HCA13** Front Office 2  
**HCA14** Accounts and Costing  
**HCA15** Food Science  
**HCA16** Airlines Operations

### SEMESTER 2 - PRACTICAL

- HCA17** Food Production and Patisserie Practical 2  
**HCA18** Food and Beverage Service Practical 2  
**HCA19** Front Office Practical 2  
**HCA20** Housekeeping Practical 2

### SEMESTER 3 - SUPERVISED WORK EXPERIENCE

- HCA21** Supervised Work Experience (20 -22 weeks) Training Manager's Evaluation Report, Signed Log Sheets, Viva Voce

### SEMESTER 4 - THEORY

- HCA22** Food Production and Patisserie Operations 3  
**HCA23** Food & Beverage Service Operations 3  
**HCA24** Front Office Operations 3  
**HCA25** Airlines Marketing  
**HCA26** Customer Relations Management  
**HCA27** Introduction to Airport Management

### SEMESTER 4 - PRACTICAL

- HCA28** Food Production and Patisserie Practical 3  
**HCA29** Food and Beverage Service Practical 3  
**HCA30** Front Office Practical 3  
**HCA31** Housekeeping Practical 3  
**HCA32** Realia - real time activities  
**HCA33** Hospitality Technology 2

### SEMESTER 5 - THEORY

- HCA34** Food Division Major  
**HCA35** Rooms Division Major  
**HCA36** Human Resource Management for the Hospitality Industry  
**HCA37** Cabin Crew Operations and Training

### SEMESTER 5 - PRACTICAL

- HCA38** Food Production and Patisserie Practical 4  
**HCA39** Food and Beverage Service Practical 4  
**HCA40** Front Office Practical 4  
**HCA41** Supervisory Work Experience  
**HCA42** Professional Development Programme (PDP) 1

### SEMESTER 6 - Theory

- HCA43** Aviation and Hospitality Law  
**HCA44/SP1/SP2/SP3/SP4/SP5** Specialisation as per choice - any one (Food Production & Culinary Arts/ Food and Beverage Service Operations and Management/ Front Office Operations and Management/ Housekeeping Operations and Management/ Airlines Operations and Management)

### SEMESTER 6 - PRACTICAL

- HCA45** Live Event  
**HCA46** Hospitality Integrative Project  
**HCA47** Professional Development Project (PDP) 2





## **BSC IN INTERNATIONAL HOTEL AND TOURISM ADMINISTRATION**

The hospitality industry is a truly global phenomenon which connects with the tourism industry on both domestic and international platforms. Students who choose to study this degree should be interested in interacting with people from all walks of life from all over the world. They will be taught the details of the fast growing tourism markets and how they can provide the best services and the experiences for international as well as domestic travellers.

**Eligibility :** 10+2  
**Duration of the Course :**  
36 months (3 years)

## CODE COURSE CONTENTS

### SEMESTER 1 - THEORY

- IHT1** Fundamentals Food Production and Patisserie 1
- IHT2** Fundamentals of Food & Beverage Service 1
- IHT3** Fundamentals of Front Office 1
- IHT4** Fundamentals of Housekeeping 1
- IHT5** Principles and Practices of Management
- IHT6** Fundamentals of Tourism

### SEMESTER 1 - PRACTICAL

- IHT7** Food Production and Patisserie Practical 1
- IHT8** Food and Beverage Service Practical 1
- IHT9** Front Office Practical 1
- IHT10** Housekeeping Practical 1
- IHT11** Computer Application and Hospitality Technology 1

### SEMESTER 2 - THEORY

- IHT12** Food Production and Patisserie 2
- IHT13** Food & Beverage Service 2
- IHT14** Front Office 2
- IHT15** Communication & Study Skills
- IHT12** Food Production and Patisserie 2
- IHT13** Food & Beverage Service 2
- IHT14** Front Office 2
- IHT15** Communication & Study Skills
- IHT16** Accounts and Costing
- IHT17** Hospitality and Tourism Marketing

### SEMESTER 2 - PRACTICAL

- IHT18** Food Production and Patisserie Practical 2

- IHT19** Food and Beverage Service Practical 2

- IHT20** Front Office Practical 2

- IHT21** Housekeeping Practical 2

### SEMESTER 3 - SUPERVISED WORK EXPERIENCE

- IHT22** Supervised Work Experience (20 -22 weeks) Training manager's Evaluation Report, Signed Log Sheets, Viva Voce

### SEMESTER 4 - THEORY

- IHT23** Food Production and Patisserie Operations 3
- IHT24** Food & Beverage Service Operations 3
- IHT25** Front Office Operations 3
- IHT26** Housekeeping 3
- IHT27** Business Communication 2
- IHT28** Hospitality and Tourism Marketing

### SEMESTER 4 - PRACTICAL

- IHT29** Food Production and Patisserie Practical 3
- IHT30** Food and Beverage Service Practical 3
- IHT31** Front Office Practical 3
- IHT32** Housekeeping Practical 3
- IHT33** Realia - real time activities
- IHT34** Hospitality Technology 2

### SEMESTER 5 - THEORY

- IHT35** Food Production and Patisserie Management
- IHT36** Food & Beverage Service Management

- IHT37** Front Office Management

- IHT38** Housekeeping Management

- IHT39** Sustainable Tourism

### SEMESTER 5 - PRACTICAL

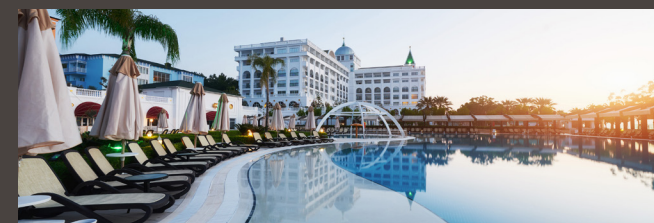
- IHT40** Food Production and Patisserie Practical 4
- IHT41** Food and Beverage Service Practical 4
- IHT42** Front Office Practical 4
- IHT43** Professional Development Programme (PDP) 1
- IHT44** Hospitality Technology 3

### SEMESTER 6 - THEORY

- IHT45/SP1/SP2/SP3/SP4/SP5** Specialisation in any one subject- Food Production and Culinary Arts/Food and Beverage Service Operations and Management/ Front Office Operations and Management/ Housekeeping Operations and Management/ Tourism Management
- IHT46** Hotel Law & Tourism Policies
- IHT47** Human Resource Management for International Business

### SEMESTER 6 - PRACTICAL

- IHT48/SP1/SP2/SP3/SP4/SP5** Specialisation as per choice (any one)
- IHT49** Live Event
- IHT50** Project on specialisation subject
- IHT51** Professional Development Programme (PDP) 2





## **Zoom Enterprise Limited**

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