EQUIVALENCE FOR BSc (Hospitality Studies) Patterns

2008 pattern	2015 pattern	2016 pattern	2017 pattern	2019 pattern
101 – Basic Food Production	101 – Basic Food Production	HS101 & HS109 –		HS 101 & HS 105 – Food
		Fundamentals of Food		Production I
		Production Principles		
102 – Food & Beverage	102 – Food & Beverage	HS 102 & HS 110 –		HS 102 & HS 106 – Food &
Service	Service	Fundamentals of Food &		Beverage Service I
		Beverage Service		
		Methodology		
103 – Basic Rooms Division	103 – Basic Rooms Division	HS103 & HS 111 – Rooms		HS 103 & HS 107 –
		Division Techniques		Housekeeping Operations I
				HS 104 & HS 108 – Front
				Office Operations I
104 – Computer	104 – Computer	HS 108 & HS 112 A		
Fundamentals	Fundamentals	Information Systems		
105 – Catering Science I	105 – Catering Science I	HS105 – Food Science		HS 612 – Food Science
106 – Communication	106 – Communication	HS 107 & HS112 B -		HS 308 – Communications
Fundamentals	Fundamentals	Communication Skills		Skills I
				HS 508 – Communication
				Skills II
201 – Food Production	201 – Food Production	HS101 & HS109 –		HS 201 & HS 205 – Food
Principals	Principals	Fundamentals of Food		Production II
		Production Principles		
201 – Food & Beverage	201 – Food & Beverage	HS 102 & HS 110 –		HS 202 & HS 206 – Food &
Operations	Operations	Fundamentals of Food &		Beverage Service II
		Beverage Service		
		Methodology		
203 – Rooms Division	203 – Rooms Division	HS103 & HS 111 – Rooms		HS 203 & HS 207 –
Services	Services	Division Techniques		Housekeeping Operations II
				HS 204 & HS 208 – Front
				Office Operations II

204 – Travel & Tourism	204 – Travel & Tourism	HS104 – Tourism Operations		HS 610 – Tourism
				Operations
205 – Catering Science II	205 – Catering Science II	HS 106 Principles of		HS 612 – Food Science
		Nutrition		
206 – Basic French For Hotel	206 – Basic French For Hotel	HS 107 Communication		HS 209 French
Industry	Industry	Skills		
301 – Quantity Food	301 – Quantity Food		HS 201 & HS 207 Principles	HS 301 & HS 304 – Food
Production	Production		of Quantity Food Production	Production III
302 – Beverage Services	302 – Beverage Services		HS 202 & HS 208 – Beverage	HS 302 & HS 305 – Food &
			Service Methodology	Beverage Service III
303 – Accommodation	303 – Accommodation		HS 203 & HS 209 –	HS 303 & HS 306 –
Services	Services		Accommodation Techniques	Accommodation Operations
				1
304 – Principles of	304 – Principles of		HS 204 – Principles of	HS 609 – Principles of
Management	Management		Management	Management
305 – Basic Principles of	305 – Basic Principles of		HS 205 – Basic Principles of	HS 509 – Basic Accountancy
Accounting	Accounting		Accounting	Skills
306 – Hotel Engineering	306 – Hotel Engineering		HS 206 – Science of Hotel	
			Engineering	
401 – Industrial Training	401 – Industrial Training		HS 211 Industrial Training	HS 401 Internship
402 – Project Report	402 – Project Report		HS 210 – Project Report	HS 601 Research Project
501 – Specialised Food	501 – Specialised Food		HS 301 & HS 307- Advanced	HS 501 & HS 504 - Advanced
Production	Production		Food Production Systems	Food Production I
502 – Food & Beverage	502 – Food & Beverage		HS 302 & HS 308 – Food &	HS 502 & HS 505 –
Service & Management	Service & Management		beverage Service techniques	Advanced Food & Beverage
			& Management	Service I
503 – Accommodation	503 – Accommodation		HS 303 & HS 309 –	HS 503 & HS 506 –
Operations	Operations		Accommodation Operations	Advanced Accommodation
			Techniques	Operations I
504 – Hotel Accounting	504 – Hotel Accounting		HS 304 – Hotel Accounting	HS 509 – Basic Accountancy
			Procedures	Skills

505 – Marketing	505 – Marketing		HS 305 – Hospitality	
Management	Management		Marketing Management	
506 – Hotel Related Laws	506 – Hotel Related Laws		HS 306 Hotel Law Practices	HS 611 – Hotel Related Law
601 – Advanced Food	601 – Advanced Food		HS 401 & HS 407- Principles	HS 602 & HS 605 –
Production	Production		of International Cuisine	Advanced Food Production
602 – Advanced Food	602 – Advanced Food		HS 402 & HS 408 –	HS 603 & HS 606 -
Services & Management	Services & Management		Advanced Food & Beverage	Advanced Food & Beverage
			Service Techniques &	Service II
			Management	
603 – Specialised	603 – Specialised		Hs 403 & HS 403 -	HS 604 & HS 607 –
Accommodation	Accommodation		Specialised Accommodation	Advanced Accommodation
Management	Management		Management	Operations II
604 – Total Quality	604 – Total Quality		HS 404 – Total Quality	
Management	Management		Management	
605 – Human Resource	605 – Human Resource		HS 405 – Human Resource	
Management	Management		Management	
606 – Entrepreneurship	606 – Entrepreneurship		HS 406 – Entrepreneurship	HS 608 – Entrepreneurship
Development	Development		Development	Development
		Environmental Science		HS 307 Environmental
				Science I
				HS 507 – Environmental
				Science II
				HS 109 – Development of
				Generic Skills

NOTE:

- I. 2016 pattern was for only 1st year
- II. 2017 pattern was for 2nd and 3rd year (Sometimes referred to as 2018 pattern)
- III. Subjects not included in 2019 syllabus & cannot be given equivalence in 2019 are:
 - Computer Science / Information Technology

- Hotel Engineering / Science of Hotel Engineering
- Marketing Management / Hospitality Marketing Management
- Total Quality Management
- Human Resource Management

Suggestions for changes in 2019 pattern to accommodate subjects not covered:

- ✓ Computer Science Topics & Marketing Management to be covered in Entrepreneurship Development syllabus
- ✓ Hotel Engineering can be covered in Accommodation Operations in 3rd year
- ✓ Human Resource Management & Total Quality Management can be covered in Principles of Management