

Bachelor of Hotel Management

PROGRAMME STRUCTURE

Bachelor of Hotel Management

FIRST YEAR

SEMESTER I

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Soft Skills-I	2	-	-	2
	Food Production & Culinary Art – I	2	-	4	4
	Basic Food & Beverage Operation & Wine Vintage- I	2	-	2	3
	Front Office Operation – I	2	-	2	3
	Accommodation Operation – I	2	-	2	3
	French - I	2	-	-	2
	Management - I	2	-	-	2
	Computer Sciences- I	-	-	3	2
	Business World & Hospitality Industry Environment	1	-	2	2
	English	1	-	-	1
	TOTAL	16	00	15	24

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FIRST YEAR SEMESTER II

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Self –Image/ Soft Skills - II	2	-	-	2
	Food Production & Culinary Art – II	2	-	4	4
	Food & Beverage Operation & Wine Vintage- II	2	-	2	3
	Front Office Operation – II	2	-	2	3
	Accommodation Operation – II	2	-	2	3
	French- II	2	-	-	2
	Company Economics	1	-	-	1
	Management - I	2	-	-	2
	Internship	-	-	-	6
	TOTAL	15	00	10	26

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SECOND YEAR SEMESTER III/SEMESTER IV*

Industry Exposure Training

Course Code	Course Title	Lectures (L) Hours/Week	Tutorial (T) Hours/Week	Practical (P) Hours/Week	Total Credits
	Internship Report	-	-	-	28
	· Presentation				
	· Viva-Voce				
	· Appraisal Report				
	TOTAL				28

Credit Distribution for III/IV Semester:

Total 22 weeks training

Training Report	6 Credit
Log Book	5 Credit
Performance Appraisal form by Hotel	5 Credit
Post Training Viva	6 Credit
Post Training Presentation	6 Credit

Total

28 Credit

Batch will be divided in two groups in second year, One group will do Industry Exposure Training in semester 3 and other will do their training in Semester 4.

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INDUSTRY EXPOSURE TRAINING GUIDELINES

1. "Twenty two Weeks" Training is compulsory as a part of the curriculum in any of the star hotels/ Hospitality Organization.
2. Training is not a matter of choice but a matter of one's ability and the frame one fits into. The training and placement cell of the department would provide students an opportunity to learn in a reputed organization. However if one wish to arrange the training on his/her own an application in written may be given to the coordinator training and placement well in advance so that the student next in merit list may be considered for the suitable unit.
3. After the confirmation of training from the hotel to the department, under any circumstances student will not be permitted to go for the change.
4. At the end of successful completion of training students would be submitting [a) - Training Report, b)- Log Book, c)- Performance Appraisal Form) duly signed and complete in all respect and d)- Training completion certificate.
5. There would be a viva voice and examination conducted by the expert committee. In case if the student is unable to clear it with minimum aggregates of fifty percent or leaves the training in between or does any code of misconduct during training, the training would be considered to be null and void. Thus he/She concerned would have to re-do the training after sixth semester and would be able to get his / her pass certificate /degree there after only.
6. Students will be required to give a presentation based on training report & project Report. Also a viva would be conducted on the above said.

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SECOND YEAR SEMESTER III/SEMESTER IV

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Oral Communication/ Soft Skills- III	2	-	-	2
	Food Production & Culinary Art – III	2	-	4	4
	Food & Beverage- Wine, Spirits & Liqueur	2	-	2	3
	Human Resource Management- I	2	-	-	2
	French-III	2	-	-	2
	Environmental & Tourism Economics	2	-	-	2
	Hotel Sales & Marketing- I	2	-	-	2
	Computer Science II	-	-	2	1
	Current Events & Legal Culture in Hotels	2	-	-	2
	Food Science & Nutrition	2	-	-	2
	Management-II	2	-	-	2
	TOTAL	20	00	10	25

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THIRD YEAR SEMESTER V

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Food Production Management- I	2	-	4	4
	Food & Beverage Control	2	-	2	3
	Front Office Management- I	2	-	2	3
	Accommodation Management- I	2	-	2	3
	Hotel Sales and Marketing- II	3	-	-	3
	Negotiation	2	-	-	2
	French IV	2	-	-	2
	Taxation	2	-	-	2
	Human Resource Management- II	2	-	-	2
	Multicultural Management & Geopolitics	2	-	-	2
	Tourism and travelling	2	-	-	2
	TOTAL	23	0	10	28

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THIRD YEAR SEMESTER VI

Hotel Internship- Specialized (F & B/ Rooms Division)

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Internship Report	-	-	-	28
	· Presentation				
	· Viva-Voce				
	· Appraisal Report				
	TOTAL				28

Credit Distribution for VI Semester:

Total 22 weeks training

Training Report	6 Credit
Log Book	5 Credit
Performance Appraisal form by Hotel	5 Credit
Post Training Viva	6 Credit
Post Training Presentation	6 Credit

Total

28 Credit

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FOURTH YEAR SEMESTER VII

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Environmental Studies	3	-	-	3
	Hospitality & Tourism Research Project Design & Methodology	2	-	-	2
	Soft Skills- V	2	-	-	2
	Food Production Management- II (Elective) *	2	-	4	4
	Food & Beverage Management (Elective) *	1	-	2	2
	Front Office Management- II (Elective) *	2	-	2	3
	Accommodation Management- II (Elective) *	2	-	2	3
	Entrepreneurship Development	2	-	-	2
	Facility management, planning and design	2	-	-	2
	TOTAL	18	0	10	23

Choose 02 electives as per specialization

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FOURTH YEAR SEMESTER VIII

Course Code	Course Title	Lectures (L) Hours/ Week	Tutorial (T) Hours/ Week	Practical (P) Hours/ Week	Total Credits
	Business Law & Corporate Governance	3			3
	Social Media Management	3			3
	Supply Chain Management	3			3
	Food Presentation and Styling (Elective) *	0		4	2
	Revenue and Yield Management (Elective) *	2			2
	Resort Management	3			3
	Events Management and MICE	3			3
	Dissertation				6
	Total	15		4	25

Choose 01 elective as per specialization

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Total Credits:

Semester 1	23	
Semester 2	25	
Semester 3	28	Internship- All departments
Semester 4	25	
Semester 5	28	
Semester 6	28	Specialized Internship (F & B/ Rooms Division)
Semester 7	19	
Semester 8	21	
Total	197	