# BIRLA INSTITUTE OF TECHNOLOGY



## CHOICE BASED CREDIT SYSTEM (CBCS) CURRICULUM

*(Effective from Academic Session: Monsoon 2021)*

## BACHELORS OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

## DEARTMENT OF HOTEL MANGEMENT AND CATERING TECHNOLOGY

**Institute Vision**

To become a Globally Recognised Academic Institution in consonance with the social, economic and ecological environment, striving continuously for excellence in education, research, and technological service to the National needs.

**Institute Mission**

- To educate students at Under Graduate, Post Graduate, Doctoral, and Post-Doctoral levels to perform challenging engineering and managerial jobs in industry.
- To provide excellent research and development facilities to take up Ph.D. programmes and research projects.
- To develop effective teaching learning skills and state of art research potential of the faculty.
- To build national capabilities in technology, education, and research in emerging areas.
- To provide excellent technological services to satisfy the requirements of the industry and overall academic needs of society.

**Department Vision:**

To become a globally recognized hospitality institution for creating skilled human resource to meet the professional Hospitality Industry needs across the globe.

**Department Mission**

- To create salubrious environment to provide excellent state of the art facilities meeting the hospitality industry requirement.
- To provide excellent technological support to bridge the gap between academic and industry to fulfill the overall academic need of the society.
- To ensure all round development of the students and to create a platform for turning out hospitality professional who can assume leadership position in society.
- To provide high quality course structure to enable qualified professionals to meet the hospitality needs globally.
- To develop effective teaching skill and research potentials of the faculty members.

**Graduate Attributes**

a) Develop students with an in-depth understanding of the operational aspects and knowledge of the underlying principles of the hotel industry.

b) Making students familiar with the practical aspects of the hospitality industry.

c) Develop professional skills of strategic management issues involved in operating hotels and train students for operational, supervisory and management positions.

d) Enhance the techniques of advanced technological uses in hotel industry.

e) *Business Knowledge* – Students will be able to master the key frameworks, models, and skills that reflect the body of knowledge in their major and will apply discipline-based habits of analytical thinking to problems and opportunities. Be skilled in the analysis of both qualitative information and quantitative data.

f) *Communication Skills* – Students will be able to synthesize and summarize information and to professionally communicate their analyses, arguments, and recommendations to a variety of audiences. Be skilled in written, oral, and visual communication and will be able to effectively choose communication methods that are appropriate to the topic, objective, and setting.

g) *Quantitative Skills* – Students will be able to understand, analyse and use quantitative data to make business decisions and report to stake holders. Identify quantitative characteristics of a problem, to examine and interpret numerical data and to analyse numerical data to derive conclusions.

h) *Critical Thinking Skills* – Evaluate, analyse and interpret information to solve problems and make business decisions. Interpret and evaluate unstructured situations; to define the problem; to apply theories to ambiguous situations and to draw conclusions and implement solutions.

i) *Technology* – Demonstrate proficiency in the use of information technology. Students will use information systems to select, manipulate and process data in a meaningful way in order to make business decisions and use software tools to solve accounting, financial and quantitative problems.

j) *Ethics* – Understand and evaluate ethical issues and situations to make business decisions. Recognize ethical problems in both domestic and international business contexts identify alternatives and make appropriate ethical choices.

k) *Multicultural and Diversity* – Students, particularly those who pursue the degree in international business concentration, will develop an awareness and understanding of the cultural issues that impact business operations in a global society.

l) *Demonstrate learning* – Enhancing skills in hospitality core areas at various position of specialization addressing customer satisfaction.

**Programme Educational Objectives (PEOs)**

- To develop capability to understand the fundamentals of Hotel industry for analyzing the business problems with futuristic approach.
- To foster a confident and competent graduate capable to solve real life practical Hotel Industry problems fulfilling the obligation towards society.
- To inculcate an attitude for identifying and undertaking developmental work both in Industry as well as academic environment with emphasis to continuous learning enabling to excel in competitive participation at a global level.
- To nurture and nourish effective communication and interpersonal skill to work in a team with a sense of ethics and moral responsibility for achieving goal.

**Programme Outcomes (POs)**

Graduates will be able to:

a) Develop students with an in-depth understanding of the operational aspects and knowledge of the underlying principles of the hotel industry.

b) Making students familiar with the practical aspects of the hospitality industry.

c) Develop professional skills of strategic management issues involved in operating hotels and train students for operational, supervisory and management positions.

d) Enhance the techniques of advanced technological uses in hotel industry.

e) *Business Knowledge* – Students will be able to master the key frameworks, models, and skills that reflect the body of knowledge in their major and will apply discipline-based habits of analytical thinking to problems and opportunities. Be skilled in the analysis of both qualitative information and quantitative data.

f) *Communication Skills* – Students will be able to synthesize and summarize information and to professionally communicate their analyses, arguments, and recommendations to a variety of audiences. Be skilled in written, oral, and visual communication and will be able to effectively choose communication methods that are appropriate to the topic, objective, and setting.

g) *Quantitative Skills* – Students will be able to understand, analyse and use quantitative data to make business decisions and report to stake holders. Identify quantitative characteristics of a problem, to examine and interpret numerical data and to analyse numerical data to derive conclusions.

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j) *Ethics* – Understand and evaluate ethical issues and situations to make business decisions. Recognize ethical problems in both domestic and international business contexts identify alternatives and make appropriate ethical choices.

k) *Multicultural and Diversity* – Students, particularly those who pursue the degree in international business concentration, will develop an awareness and understanding of the cultural issues that impact business operations in a global society.

l) *Demonstrate learning* – Enhancing skills in hospitality core areas at various position of specialization addressing customer satisfaction.


**Programme Specific Outcomes (PSOs)**

1. Use fundamentals of Hospitality Industry concepts to provide business solutions.

2. Use operational procedures to run all the departments of Hospitality Industry smoothly and honoring the social obligation.

3. Use the fundamentals of business management to effectively lead a work force aiming at organizational goals with a sense of business ethics and moral values in competitive environment.

# PROGRAMME COURSE STRUCTURE

# BIRLA INSTITUTE OF TECHNOLOGY- MESRA, RANCHI
## COURSE STRUCTURE of BHMCT Program
### *Recommended scheme of study*

| Semester of Study (Recommended) | LEVEL | Category of course | Course Code | Subjects | Mode of delivery & credits *L-Lecture; T-Tutorial; P-Practical* | | | Total Credits *C-Credits* |
|---|---|---|---|---|---|---|---|---|
| | | | | **THEORY** | **L** (*Periods/week*) | **T** (*Periods/week*) | **P** (*Periods/week*) | **C** |
| **FIRST** | **First** | FS *Foundation Sciences* | HM101 | Food Science and Nutrition (FSN) | 2 | 0 | 0 | 2 |
| | **First** | HMCC *Hotel Management Core Course* | HM102 | Food Production Foundation -I | 3 | 1 | 0 | 4 |
| | | | HM103 | Food and Beverage Service – I | 3 | 1 | 0 | 4 |
| | | | HM104 | Foundation Course in Room Division - I | 3 | 0 | 0 | 3 |
| | **First** | FS *Foundation Sciences* | BE101 | Biological Science for Engineers | 2 | 0 | 0 | 2 |
| | **First** | MC *Mandatory Course* | MC 101/102 /103/ 104 | Choice of: NCC/NSS/ PT & Games/ Creative Arts (CA) | 0 | 0 | 2 | 1 |
| | | | | **LABORATORIES** | | | | |
| | **First** | HMCC *Hotel Management Core Course* | HM105 | Food Production Foundation Practical -I | 0 | 0 | 6 | 3 |
| | | | HM106 | Food and Beverage Service Practical – I | 0 | 0 | 3 | 1.5 |
| | | | HM107 | Foundation Course in Room Division Practical – I | 0 | 0 | 3 | 1.5 |
| **TOTAL (Theory + Labs)** | | | | | **13 hrs = 13 Cr.** | **2 hrs = 2 Cr.** | **14 hrs= 7 Credits** | **22** |

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | | | | **THEORY** | | | | |
| | **First** | GHMC *General Hotel Management Course* | HM108 | Business Computing | 3 | 0 | 0 | 3 |
| **SECOND** | | MC | CE101 | Environmental Science | 2 | 0 | 0 | 2 |
| | **First** | HMCC *Hotel Management Core Course* | HM109 | Food Production Foundation -II | 3 | 1 | 0 | 4 |
| | | | HM110 | Food and Beverage Service – II | 3 | 1 | 0 | 4 |
| | | | HM111 | Foundation Course in Room Division - II | 3 | 0 | 0 | 3 |
| | **First** | MC *Mandatory Course* | MC 105/106 /107/108 | Choice of: NCC/NSS/ PT & Games/ Creative Arts (CA) | 0 | 0 | 2 | 1 |
| | | | | **LABORATORIES** | | | | |
| | **First** | GHMC General Hotel Management Course | HM112 | Business Computing Practical | 0 | 0 | 3 | 1.5 |
| | **First** | HMCC *Hotel Management Core Course* | HM113 | Food Production Foundation Practical -II | 0 | 0 | 6 | 3 |
| | | | HM114 | Food and Beverage Service Practical – II | 0 | 0 | 3 | 1.5 |
| | | | HM115 | Foundation Course in Room Division Practical – II | 0 | 0 | 3 | 1.5 |
| **TOTAL (Theory + Labs)** | | | | | **14 hrs = 14 cr.** | **2 hrs. = 2 cr.** | **17 hrs = 8.5 credits** | **24.5** |
| **GRAND TOTAL FOR FIRST YEAR** | | | | | | | | **46.5** |

| | | | | THEORY | L (Periods/week) | T (Periods/week) | P (Periods/week) | C |
|---|---|---|---|---|---|---|---|---|
| THIRD | Second | GHMC General Hotel Management Course | HM201 | Introduction to Tourism, Travel and Hospitality Industry | 3 | 0 | 0 | 3 |
| | Second | HMCC *Hotel Management Core Course* | HM202 | Food Production Operation -I | 3 | 1 | 0 | 4 |
| | | | HM203 | Food and Beverage Service – III | 3 | 1 | 0 | 4 |
| | | | HM204 | Accommodation Operation – I | 3 | 0 | 0 | 3 |
| | | | HM205 | Front Office Operation – I | 3 | 0 | 0 | 3 |
| | Second | UHV 2 *Mandatory Course* | MT131 | Understanding Harmony | 2 | 1 | 0 | 3 |
| | Second | MC *Mandatory Course* | MC 201/202 /203/204 | Choice of : NCC/NSS/ PT & Games/ Creative Arts (CA) | 0 | 0 | 2 | 1 |
| | | | | **LABORATORIES** | | | | |
| | Second | HMCC *Hotel Management Core Course* | HM206 | Food Production Operation Practical - I | 0 | 0 | 6 | 3 |
| | | | HM207 | Food and Beverage Service Practical– III | 0 | 0 | 3 | 1.5 |
| | | | HM208 | Accommodation Operation Practical – I | 0 | 0 | 3 | 1.5 |
| | | | HM209 | Front Office Operation Practical -I | 0 | 0 | 3 | 1.5 |
| **TOTAL (Theory + Labs)** | | | | | **17 hrs. = 17 cr.** | **3 hrs = 3 Credit** | **17 hrs= 8.5 Credits** | **28.5** |

| | | | | **THEORY** | | | | |
|---|---|---|---|---|---|---|---|---|
| **FOURTH** | **Second** | GHMC General Hotel Management Course | HM210 | Basic Accounting | 3 | 0 | 0 | 3 |
| | **Second** | HMCC *Hotel Management Core Course* | HM211 | Food Production Operation -II | 3 | 0 | 0 | 3 |
| | | | HM212 | Food and Beverage Service – IV | 3 | 0 | 0 | 3 |
| | | | HM213 | Accommodation Operation – II | 3 | 0 | 0 | 3 |
| | | | HM214 | Front Office Operation – II | 3 | 0 | 0 | 3 |
| | **Second** | OE Open Elective * | * | Open Elective I | 3 | 0 | 0 | 3 |
| | **Second** | MC *Mandatory Course* | MC 205/206 /207/208 | Choice of : NCC/NSS/ PT & Games/ Creative Arts (CA) | 0 | 0 | 2 | 1 |
| | | | | **LABORATORIES** | | | | |
| | **Second** | HMCC *Hotel Management Core Course* | HM215 | Food Production Operation Practical - II | 0 | 0 | 6 | 3 |
| | | | HM216 | Food and Beverage Service Practical– IV | 0 | 0 | 3 | 1.5 |
| | | | HM217 | Accommodation Operation Practical – II | 0 | 0 | 3 | 1.5 |
| | | | HM218 | Front Office Operation Practical -II | 0 | 0 | 3 | 1.5 |
| **TOTAL (Theory + Labs)** | | | | | **18 hrs. = 18 cr.** | | **17 hrs= 8.5 Credits** | **26.5** |
| **GRAND TOTAL FOR SECOND YEAR** | | | | | | | | **55** |

| | | THEORY | | | L (*Periods/week*) | T (*Periods/ week*) | P (*Periods/ week*) | C |
|---|---|---|---|---|---|---|---|---|
| **FIFTH** | **Third** | GHMC *General Hotel Management Course* | HM301 | Industrial Training (18 WEEKS) | 0 | 0 | 0 | 20 |
| **TOTAL (Industrial Training)** | | | | | **0** | **0** | **0** | **20** |
| | | THEORY | | | | | | |
| **SIXTH** | **Third** | FS *Foundation Sciences* | HM306 | Diet Therapy | 2 | 0 | 0 | 2 |
| | | OE Open Elective */MOOC | * | Open Elective II / MOOC - I | 3 | 0 | 0 | 3 |
| | **Third** | GHMC General Hotel Management Course | HM307 | Hotel Marketing | 3 | 0 | 0 | 3 |
| | | | HM308 | CRM in Hospitality Industry | 3 | 0 | 0 | 3 |
| | **First** | HSS *Humanities & Social Sciences* | MT123 | Business Communication | 2 | 0 | 2 | 3 |
| | **Third** | PE Program Elective # | # | Program Elective I | 3 | 0 | 0 | 3 |
| | | | # | Program Elective II | 3 | 0 | 0 | 3 |
| | | | | | | | | |

| | | | **LABORATORIES** | | | | |
|---|---|---|---|---|---|---|---|
| | **Third** | GHMC General Hotel Management Course | HM317 | Personality Development Lab | 0 | 0 | 3 | 1.5 |
| | **Third** | PE Program Elective # | # | Program Elective III | 0 | 0 | 3 | 1.5 |
| **TOTAL (Theory + Labs)** | | | | | **19 hrs = 19 Credits** | **0** | **8 hrs= 4 Credits** | **23** |
| **GRAND TOTAL FOR THIRD YEAR** | | | | | | | | **43** |

| | | | | **THEORY** | **L** *(Periods/week)* | **T** *(Periods/ week)* | **P** *(Periods/ week)* | **C** |
|---|---|---|---|---|---|---|---|---|
| **SEVENTH** | **Fourth** | GHMC *General Hotel Management Course* | HM401 | Tourism Operation | 2 | 0 | 2 | 3 |
| | **Second** | MC *Mandatory Course* | MT204 | Constitution of India | 2 | 0 | 0 | 0 |
| | **Fourth** | PE Program Elective # | # | Program Elective IV | 3 | 0 | 0 | 3 |
| | | OE Open Elective */MOOC | * | Open Elective III | 3 | 0 | 0 | 3 |
| | | | * | Open Elective IV/MOOC-II | 3 | 0 | 0 | 3 |

| | | | | LABORATORIES | | | | |
|---|---|---|---|---|---|---|---|---|
| | **Fourth** | PE Program Elective # | # | Program Elective V | 0 | 0 | 3 | 1.5 |
| | | | | **TOTAL (Theory + Labs)** | **13 hrs = 11 Credits** | **0** | **5 hrs= 2.5 Credits** | **13.5** |
| | | | | THEORY | | | | |
| **EIGHTH** | **Fourth** | Program Core | HM 400 | Research Project / Industry Internship | 0 | 0 | 0 | 12 |
| | | | | **TOTAL** | | | | **12** |
| | | | | **GRAND TOTAL FOR FOURTH YEAR** | | | | **25.5** |

**TOTAL CREDITS**     **170**

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| * Students of BHMCT program will opt Open Elective offered by other departments.<br><br>* Students have the option to select OE-II/ MOOC – I in 6th Sem and OE IV or MOOC – II in 7th Sem. (from the Swayam portal) after approval from the Department. |
| # Students may opt program electives (PE) from the list provided. |
| Note: |
| MOOC is offered under OE. |

| Department of Hotel Management and Catering Technology |
| :--: |
| **PROGRAMME ELECTIVES (PE)*** |
| **OFFERED FOR LEVEL 1-4** |

| PE / LEVEL | PE | Code no. | Name of the PE subjects | (Prerequisites - Nil for all the subject) Co-requisites Subjects with code | L | T | P | C |
| :--: | :--: | :--: | :-- | :-- | :--: | :--: | :--: | :--: |
| 3 | | HM309 | Advance Indian Cuisine | HM318 Advance Indian cuisine Practical | 3 | 0 | 0 | 3 |
| 3 | | HM311 | Advance Food and Beverage Service | HM319 Advance Food and Beverage Service Practical | 3 | 0 | 0 | 3 |
| 3 | | HM313 | Front Office Management - I | HM314 Front Office Management - II HM320 Front Office Management Practical | 3 | 0 | 0 | 3 |
| 3 | PE I | HM315 | Accommodation Management - I | HM316 Accommodation Management - II HM321 Accommodation Management Practical | 3 | 0 | 0 | 3 |
| 3 | | HM310 | Food Production and Bakery Management | NIL | 3 | 0 | 0 | 3 |
| 3 | | HM312 | Food and Beverage Control | NIL | 3 | 0 | 0 | 3 |
| 3 | | HM314 | Front Office Management - II | HM313 Front Office Management - I HM320 Front Office Management Practical | 3 | 0 | 0 | 3 |
| 3 | PE II | HM316 | Accommodation Management - II | HM315 Accommodation Management - I HM321 Accommodation Management Practical | 3 | 0 | 0 | 3 |
| 3 | | HM318 | Advance Indian Cuisine Practical | HM309 Advance Indian Cuisine | 0 | 0 | 3 | 1.5 |
| 3 | | HM319 | Advance Food and Beverage Service Practical | HM311 Advance Food and Beverage Service | 0 | 0 | 3 | 1.5 |
| 3 | | HM320 | Front Office Management Practical | HM313 Front Office Management - I HM314 Front Office Management - II | 0 | 0 | 3 | 1.5 |
| 3 | PE III | HM321 | Accommodation Management Practical | HM315 Accommodation Management - I HM316 Accommodation Management - II | 0 | 0 | 3 | 1.5 |
| 4 | PE IV | HM403 | International Cuisine | HM407 International Cuisine Practical | 3 | 0 | 0 | 3 |
| 4 | | HM404 | Food and Beverage Management | HM408 Food and Beverage Management | 3 | 0 | 0 | 3 |

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | | | | practical | | | | |
| 4 | | HM405 | Advance Front Office Management | HM409 Advance Front Office Management practical | 3 | 0 | 0 | 3 |
| 4 | | HM406 | Advance Accommodation Management | HM410 Advance Accommodation Management practical | 3 | 0 | 0 | 3 |
| 4 | | HM407 | International Cuisine Practical | HM403 International Cuisine | 0 | 0 | 3 | 1.5 |
| 4 | | HM408 | Food and Beverage Management practical | HM404 Food and Beverage Management | 0 | 0 | 3 | 1.5 |
| 4 | | HM409 | Advance Front Office Management practical | HM405 Advance Front Office Management | 0 | 0 | 3 | 1.5 |
| 4 | PE V | HM410 | Advance Accommodation Management practical | HM406 Advance Accommodation Management | 0 | 0 | 3 | 1.5 |

**\* PROGRAMME ELECTIVES:  Offered to the students of BHMCT program**

**DEPARTMENT OF Hotel Management and Catering Technology**
**OPEN ELECTIVES (OE)***
**OFFERED FOR LEVEL 1-4**

| OE / LEVEL | Code no. | Name of the OE subjects | Prerequisites Subjects with code | L | T | P | C |
|---|---|---|---|---|---|---|---|
| 2 | HM224 | Retail Management | NIL | 3 | 0 | 0 | 3 |
| 3 | HM322 | Hospitality Marketing | NIL | 3 | 0 | 0 | 3 |
| 3 | HM323 | Tourism Management | NIL | 3 | 0 | 0 | 3 |
| 3 | HM324 | Consumer Behavior | NIL | 3 | 0 | 0 | 3 |
| 3 | HM325 | Hotel Entrepreneurship | NIL | 3 | 0 | 0 | 3 |
| 3 | HM326 | Event Management | NIL | 3 | 0 | 0 | 3 |

**\* OPEN ELECTIVES: Offered to the students of other UG programs**

# Department of Hotel Management and Catering Technology
## Minor in HMCT

| Semester of Study (Recommended) | Level | Category of course | Course Code | Subjects | Mode of delivery & credits L-Lecture; T-Tutorial; P-Practicals | | | Total Credits C- Credits |
|---|---|---|---|---|---|---|---|---|
| | | | | **THEORY** | **L** (*Periods/ week*) | **T** (*Periods /week*) | **P** (*Periods/ week*) | **C** |
| FIFTH | Second | Minor # | HM219 | Fundamentals of Hospitality & Tourism | 2 | 0 | 0 | **2** |
| | | | HM220 | Food Production | 3 | 0 | 0 | **3** |
| | | | HM221 | Food & Beverage service | 3 | 0 | 0 | **3** |
| | | | | **LABORATORIES** | | | | |
| | | | HM222 | Food Production Practical | 0 | 0 | 3 | **1.5** |
| | | | HM223 | Food & Beverage service Practical | 0 | 0 | 3 | **1.5** |
| **TOTAL (Theory + Labs)** | | | | | **8 hrs = 8 Credits** | **0** | **6 hrs= 3 Credits** | **11** |
| SIXTH | Third | Minor # | | **THEORY** | **L** (*Periods/ week*) | **T** (*Periods /week*) | **P** (*Periods/ week*) | **C** |

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | | | HM302 | Front Office | 3 | 0 | 0 | **3** |
| | | | HM303 | Accommodation Operation | 3 | 0 | 0 | **3** |
| | | | LABORATORIES | | | | | |
| | | | HM304 | Front Office Practical | 0 | 0 | 3 | **1.5** |
| | | | HM305 | Accommodation Operation Practical | 0 | 0 | 3 | **1.5** |
| **TOTAL (Theory + Labs)** | | | | | **6 hrs = 6 Credits** | **0** | **6 hrs= 3 Credits** | **9** |

| | |
|---|---|
| **Total Credit** | **20** |

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| **# Minor in HMCT: Offered to students of other UG Programs to earn Minor in HMCT** |