

ADMISSION INFORMATION BROCHURE

for

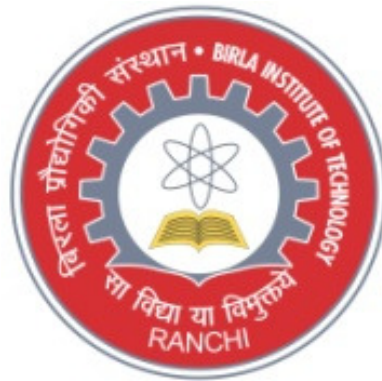
4-Year (8-Semester)

Full-Time

Bachelor of Hotel Management & Catering Technology
Programme 2019-2023

at

Birla Institute of Technology, Mesra



BIRLA INSTITUTE OF TECHNOLOGY

(A Deemed to be University u/s 3 of UGC Act 1956)

Mesra, Ranchi - 835215

Jharkhand, India

Website: <http://www.bitmesra.ac.in>

| Section | Content | Page No. |
|----------------|----------------------------------------------------------------------------------------|-----------------|
| 1. | Introduction and How to apply | 3 |
| 2. | Eligibility Criteria & Selection Procedure | 4 |
| 3. | Documents to carry at the time of reporting for Entrance Test, Interview and Admission | 5 |
| 4. | Availability of Seats & Reservations | 6 |
| 5. | Fee Structure | 7 |
| 6. | BHMCT Programme, Co-curricular Activities, Training & Placement & Course Structure | 8-11 |
| 7. | Syllabus for the Entrance Test | 12 |
| 8. | Discipline, Rules & Regulations, Hostel, Medical Examination | 13-14 |
| 9. | Anti-ragging Affidavits | 15 |

IMPORTANT DATES

| | |
|--------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------|
| Filling of online form commences from | 3 April 2019 |
| Last date to Apply online | 25 June 2019 |
| DATE FOR ENTRANCE TEST | 7 July 2019 From: 10:00 am to 12:00 Noon (Sunday) |
| Interview | 7 July 2019 From: 2:00 pm onwards (Sunday) |
| Declaration of 1st Provisional Selection List | 8 July 2019 |
| Classes will commence from the 3rd week of July 2019 (Exact date will be announced at later stage) | |

Important Note:

- All dates mentioned above are tentative, and liable to be changed. Hence, please check Institute website periodically.
- Please fill and submit the application form online only, take printout of the same and retain with you as the same will be required to produce at the time of reporting for Entrance Test and Interview.

1. Admission to BHMCT programme 2019 - an Introduction and How to Apply

Bachelor of Hotel Management & catering Technology (BHMCT) programme at the Birla Institute of Technology, Mesra, Ranchi is of 4 years duration.

How to Apply:

1. To fill online application form, click on the link “**CLICK HERE FOR NEW ADMISSION**” to register and create password for the application process. Do not share the password with anybody. **Please see instructions for filling online application form.**
2. Eligible candidates must complete and submit the application form online only [link available on the Institute website www.bitmesra.ac.in]. Pay application fee of Rs.1,500/- (General / OBC candidates) and Rs.1,000/- (SC/ST candidates) inclusive of GST charges through **State Bank Collect** -net banking or credit card of any nationalized bank in favour of “**Birla Institute of Technology**” within the given time period. **Fee once remitted shall not be refunded under any circumstances.**
3. **Candidates should proceed to fill the Online Application Form only after they satisfy themselves that they fulfill all the eligibility criteria.**

Form / Application Numbers

The Form / Application numbers on each online application form may be noted and cited in correspondence, if required.

Entrance Test, Interview and Admission:

List of shortlisted candidates to be called for Entrance Test, Interview and admission will be notified on the Institute website as per schedule mentioned above. No individual intimation will be sent to candidates.

2. Eligibility Criteria & Selection Procedure

Candidates must have passed Class 12 / Intermediate or equivalent qualifying examination with 50% (45% for SC/ST) marks in Class 12 / Intermediate or equivalent qualifying examination with English as a subject.

Appearing candidates may also apply, subject to production of marksheet with requisite percentage of marks in Class 12 at the time of Entrance Test and Interview.

Notes:

- Only those candidates whose date of birth falls on or after 1st October 1994 in case of General / OBC category and 1st October 1989 in case of SC/ST are eligible for admission. Date of Birth as recorded in the Secondary Education Board Class X (High School) certificate only will be considered as authentic.
- Candidates with foreign diplomas should see the EdCIL website for equivalence (<http://www.edcil.co.in>), and if required should obtain an equivalence certificate from the evaluation division of the AIU (website <http://www.aiuweb.org>).
- In case any Board awards grades instead of marks, the calculation of equivalent marks would be based on the procedure prescribed by the Board.
- At the time of reporting for admission & document verification, selected candidates will be required to produce originals of Pass Certificate of Class 10, Marksheets of Class 10 and Class 12 showing requisite minimum marks, as well as Caste or Special Category certificates in proper format signed by appropriate authority (please see instructions).
- At any level of the studies [Class X or Class XII], a candidate / applicant must have passed all the required subjects at that level from the same Board.

Selection Procedure:

The selection will be made on the basis of performance of the candidate in Entrance Test and Interview conducted by the Institute. However, candidates must meet the age criteria and other minimum academic requirements (see Eligibility Criteria above).

**3. List of documents to carry at the time reporting
for Entrance Test, Interview and Admission**

[This page may be printed for your own convenience and easy reference]

1. A print-out of the duly completed online form (original copy)
2. One recent colour photograph - [same as uploaded on the form]
3. **Payment receipt towards application fee of Rs.1,500/- (General/ OBC) and Rs.1,000/- (SC/ST) candidates (non-refundable)**

4. Original of the following documents / certificates:

- a) Pass certificate of Class 10
- b) Marksheet of Class 10
- c) Marksheet of Class 12 / Intermediate or equivalent
- d) Caste certificate (if applicable), which **should be in proper format and signed by appropriate authority of rank not less than SDO.**
- e) Candidates belonging to other special category [Person with Disability / Kashmiri Migrant] must provide photocopy of certificate in proper format from appropriate authority.
- f) Photo identification: (Driving license, Passport, PAN Card, Voter ID, College ID, Aadhaar Card, Employee Identification Card are acceptable).

Note: No candidates shall be permitted to sit in the Entrance test without all above documents.

4. Availability of seats and Reservation

Total number of seats to be offered in the session 2019-20

| Programme | No. of seats to be offered |
|-----------|----------------------------|
| BHMCT | 40 |

Reservations:

1. For all programmes at the Institute which are supported by any of the respective State Governments, the reservation criteria for the state quota are as per the norms of the respective State Government.
2. For all other programmes the reservation criteria for SC & ST are as per the statutory norms of Central Govt. (SC -15% & ST - 7.5%)
3. The Institute observes statutory reservation for Persons with Disability (5%).
4. Upto 1 seat may be allotted to the candidates who are Sons or Daughters of Kashmiri Migrant who otherwise have qualified for admissions.
5. 50% of the total seats are reserved for candidates who have passed their qualifying examination (Class 12) from Jharkhand State. (The “State of Eligibility” of a candidate for the purpose will be determined on the basis of location of his/her School / College where s/he has passed the qualifying examination.

[In case sufficient numbers of suitable candidates from any group are not available, the Institute reserves the right to fill the seats from the other group].

However, the final reservation proportion will depend on notification, if any, issued by competent authority and as accepted by the Institute.

Notes:

1. The Institute reserves the right to lower the intake in a programme without showing any reason.
2. The Institute also reserves the right not to offer a particular programme in case the number of students found to be eligible / admitted is less than 50% in number.
3. Please see our website <http://www.bitmesra.ac.in>. for course syllabus / any other matters related to admission procedures.

Examples for writing the name of State while filling the application form:

| | State of Eligibility |
|-------------------------------------------------------|----------------------|
| Qualifying examination (Class XII) from Jharkhand | Jharkhand |
| Qualifying examination (Class XII) from Rajasthan | Rajasthan |
| Qualifying examination (Class XII) from West Bengal | West Bengal |
| Qualifying examination (Class XII) from Uttar Pradesh | Uttar Pradesh |
| Qualifying examination (Class XII) from Delhi | Delhi |

5. Fee Structure

Fees payable [In INR] for the full-time Hotel Management (BHMCT) programme at Mesra for 2019 Batch

Fee payable at a glance at the time of admission and in each subsequent semester

| Particulars | 1 st Semester | 2 nd Semester | 3 rd Semester | 4 th Semester | 5 th Semester | 6 th Semester | 7 th Semester | 8 th Semester |
|---------------------------------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|
| Tuition Fee | 66000 | 66000 | 72500 | 72500 | 80500 | 80500 | 89500 | 89500 |
| Development Fee | 4500 | 4500 | 5000 | 5000 | 5500 | 5500 | 6000 | 6000 |
| Institute Exam Fee | 5500 | 5500 | 6000 | 6000 | 6500 | 6500 | 7000 | 7000 |
| Sub-Total | 76000 | 76000 | 83500 | 83500 | 92500 | 92500 | 102500 | 102500 |
| Hostel Seat Rent*, Electricity and Transport etc. | 13500 | 13500 | 14500 | 14500 | 15500 | 15500 | 16500 | 16500 |

**Hostel fees are subject to revision in future*

| Additional amount to be paid at the time of admission: | |
|--------------------------------------------------------|----------------------|
| (i) Admission Fee (One time only) | Rs.15,000.00 |
| (ii) Caution Money (One time only-Refundable) | Rs.10,000.00 |
| Sub-Total | Rs. 25,000.00 |

Notes:

- Hostel mess charges at Mesra will be approximately Rs.3,000/- per month.
- In addition to the above, students at Mesra will also be required to deposit Hostel Caution Money* (One Time only - Refundable) of Rs.5,000/-. They will also be required to pay suitable mess advance at the beginning of each semester, which will be adjusted against their mess charges / expenditure. For the session 2019-20, this mess advance will be Rs. 20,000/- [Total of Rs. 25,000/-].

For BIT Mesra - Hostel Caution Money (One Time only - Refundable) and Hostel Mess Advance (each semester) are payable by crossed Demand Draft in favour of "BIT Welfare Society" payable at Ranchi.
- All payments must be made online through State Bank Collect. For details, please go through the instructions given on the Institute website. **[Candidate may use the net banking or credit card payment through any nationalized bank].**
- Students will be expected to provide themselves with stationery and textbooks, etc, as prescribed for different subjects.
- The Institute reserves the right to revise the fees and other charges at any stage.
- For rules regarding refund of fees on withdrawal, please see separate Notice on Notice Boards.

6. About the Department of Hotel Management & Catering Technology, Co-curricular activities, Training & Placement and Course Structure

The Department of Hotel Management & Catering Technology was established at BIT, Mesra in the year 2003, in keeping with the multifarious scope of hoteleering as culinary art, guest services, accommodation management and adding value to a meaningful hospitality environment. It is a department with a mélange of faculties from academics and industry. The Department offers 4 Year Bachelor of Hotel Management & Catering Technology (BHMCT) programme, which is approved by AICTE. The programme is a balanced combination of all core operational areas of Hotel Industry and management substance yet follows a unique pedagogical approach that is its hallmark.

Vision of the Department:

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

Mission of the Department:

- 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.

The foremost objective of the Department is to produce the most competent hospitality professionals to fill various positions in the emerging hospitality sectors. The emphasis is laid on practical application of theoretical lessons in all four core areas through training, laboratory work, hands-on workshops, theme parties, projects and study tours. Students are encouraged to learn and undertake research activities during their course. All students go on “Industrial Exposure Training” for 18 weeks in various Star Hotels as a part of their curriculum. Apart from Industrial Training, students also go for vocational training in between their semester break.

The Department has various well-equipped laboratories such as Food Production Laboratory, Food and Beverage Service Laboratory, Accommodation Operation Laboratory, Front Office Laboratory & Training Bakery. The Departmental and Central library provide access to a wide range of hospitality and tourism related books, magazines and research journals including on-line journals to students and faculty members.

The Department has a biannual blind refereed national research journal, both printed and online - “JOHAR- a Journal of Hospitality Application and Research”, the first of its kind in India. It is being published by Publishing India Group, India.

The Department regularly organizes workshops, theme parties and events, for the overall development of students and to provide real life experiences in the field of event management. Lectures by professionals from hotel industry are also regularly organized for the benefit of students.

Co-Curricular & Extra Curricular Activities at the Institute

Co-Curricular Activities at the Institute

The Institute provides facilities to ensure the all-round progress of an individual student like **Activity Rooms** (for different extracurricular activities like dance, acting, fine arts etc.) **Music Rooms** (well equipped with Indian and western Instruments).

Institute provides facilities for most outdoor and indoor games and encourages general participation in all of them. We have a modern stadium for athletics and track events, a well-equipped gymnasium, and fine grounds and courts for most games including football, hockey, cricket, basketball, tennis, volleyball, badminton etc. Coaching is also available for most sports.

To ensure the complete personality development, Any one of the following - P.T. and Games / N.C.C. / N.S.S. / Creative Arts is compulsory, and comprises one credit unit each in the first, second, third and fourth Semesters of the B. E., BHMCT, B. Pharm. and B. Arch. courses. Grades are assigned on the basis of their regular class performances and at the end of each Semester based on performance and / or written and practical tests.

Physical Training & Games: Students who opt for P.T. & Games have access to all required facilities. Classes are held once weekly where the students have sessions in exercises and various games under supervision of trained Instructors.

NCC: The 3 Bihar Composite (Technical) Company unit of the National Cadet Corps which is stationed on campus, imparts training to the students, and prepares them for the "B" and "C" Certificate Examinations. A small firing range adjacent to the unit enables cadets to practice in the operation of firearms. They also have access to the firing ranges of the local Army units. Cadets are required to attend camp once a year.

NSS: The National Service Scheme provides students an opportunity to understand social problems and perform useful social work. The teachers concerned interact with the students to explain such problems, say of sanitation awareness in a nearby village, encourage discussions and ideas about how to tackle the same, and supervise visits to the village where the students discuss the problems with the villagers and actively participate in the implementation of the solutions. The N. S. S. students have also organized blood donation camps in a nearby village.

Creative Arts: Students who opt for Creative Arts as their co-curricular subject attend a number of theory and practical classes of music and fine arts as well as stage performances, etc. They are exposed to different aspects of Creative Arts in their first and second semesters like for music they will be introduced with Indian Ragas, taals and western musical grammar and in fine Arts topic like pencil sketch, charcoal, Ink, water color, pastels, pottery, oil color, fabric and many more and can opt for a special subject of interest in their third and fourth semesters.

Extra-Curricular Activities at the Institute

The Institute has comprehensive facilities for most outdoor sports and games and a host of extracurricular activities, so necessary for the overall and healthy development of young people and encourages participation in all of them.

There are also many Student Societies and Clubs, which provide for a great variety of extra-curricular activities and provide platforms for students to nurture their hobbies and other creative talents for relaxation and entertainment. These Societies and Clubs include: Dramatics Society, UNESQO Club, News and Publication Society (NAPS), Music Club, Fine Arts Society, Photographic Society, Students Chapter of the Institute of Engineers (IE), Students Chapter of IEEE, Students Chapter of IEE to name a few.

All clubs celebrates their Signature (annual) festivals and organize different Events and Workshop throughout the year to enhance skills of club members and others students too.

Annual student festival -**BITOTSAV** one of the biggest cultural fest in eastern India is organized every spring semester and **PANTHEON** the technical fest is also organize every year . Traditional festivals celebrated with devotion are Saraswati Puja and Viswakarma Puja. The students also organize "Guru ka Langar" on the occasion of the birthday of Guru Govind Singh.

The Institute teams have regularly participated at student festivals and competitions all over the country, including those held by IT-BHU, various IIT's, BITS Pilani and ISM Dhanbad, Rotary International, etc where they have performed creditably and bagged awards in various events like music, drama, fine arts, literary events, etc.

The Institute has hosted various Inter-University meets and tournaments at the National and Zonal levels in athletics, tennis, basketball, badminton, volleyball, football and hockey. Institute teams also visit other host Universities to participate in such tournaments. It is worth mentioning that our students have won laurels at National and International events too. The Institute has also hosted various Inter-University cultural meets and Students have secured top position in various National and International cultural and technical fest organized by the top universities like IITs, NIT and others in India and abroad.

Campus Placements

BHMCT graduates are placed in reputed Hotels, Fine Dining Restaurant Chains, Travel & Tour Management Companies, Airlines and International Cruise Liners.

Our pass-out students are working in world class companies like - Taj Group of Hotels, Oberoi Group of Hotels, The Leela Group of Hotels, The Park Group of Hotels, ITC Group of Hotels, Domino's, Specialty Restaurant Ltd., Cox & Kings, etc. Some of our students are also rendering their service in overseas hotels and airlines like St. Regis, Aspen, USA, Lake Austin Spa Resort, Texas, USA Movenpick Group of Hotels, Doha, Hilton Group of Hotels, Abu Dhabi, Qatar Airways etc.

Course Structure

| NEW COURSE STRUCTURE with effective from July 2018- Based on CBCS system & OBE model 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 | 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) | | | | | 11 hrs = 11 Cr. | 2 hrs = 2 Cr. | 14 hrs= 7 Credits | 20 |
| THEORY | | | | | L (Periods/week) | T (Periods/week) | P (Periods/week) | C | |
| SECOND | First | GHMC General Hotel Management Course | HM108 | Business Computing | 3 | 0 | 0 | 3 | |
| | 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) | | | | | 12 hrs = 12 cr. | 2 hrs. = 2 cr. | 17 hrs= 8.5 credits | 22.5 | |
| GRAND TOTAL FOR FIRST YEAR | | | | | | | | 42.5 | |

Full-Time BHMCT Programme 2019-2023 at Mesra

| 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 | MC Mandatory Course | MC 201/202 /203/20 4 | 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) | | | | | 15 hrs. = 15 cr. | 2 hrs = 2 Credit | 17 hrs= 8.5 Credits | 25.5 | |
| THEORY | | | | | L (Periods /week) | T (Periods /week) | P (Periods/ week) | C | |
| 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 | |
| | First | FS Foundation Sciences | CE101 | Environmental Science | 2 | 0 | 0 | 2 | |
| | Second | MC Mandatory Course | MC 205/206 /207/20 8 | 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) | | | | | 17 hrs. = 17 cr. | 0 | 17 hrs= 8.5 Credits | 25.5 | |
| GRAND TOTAL FOR SECOND YEAR | | | | | | | | 51 | |

Full-Time BHMCT Programme 2019-2023 at Mesra

| 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 * | * | Open Elective 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 |
| | Fourth | HSS Humanities & Social Sciences | HM402 | Professional Practice Law& Ethics | 2 | 0 | 0 | 2 |
| | 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 * | * | Open Elective II | 3 | 0 | 0 | 3 |
| | | | * | Open Elective III | 3 | 0 | 0 | 3 |
| | | | * | Open Elective IV | 3 | 0 | 0 | 3 |
| | LABORATORIES | | | | | | | |
| Fourth | PE Program Elective # | # | Program Elective V | 0 | 0 | 3 | 1.5 | |
| TOTAL (Theory + Labs) | | | | | 18 hrs = 16 Credits | 0 | 5 hrs= 2.5 Credits | 18.5 |

Full-Time BHMCT Programme 2019-2023 at Mesra

| THEORY | | | | | | | | |
|------------------------------------------------------------------------------------|--------|--------------|--------|----------------------------------------|---|---|---|------|
| EIGHTH | Fourth | Program Core | HM 400 | Research Project / Industry Internship | 0 | 0 | 0 | 12 |
| TOTAL | | | | | | | | 12 |
| GRAND TOTAL FOR FOURTH YEAR | | | | | | | | 30.5 |
| TOTAL CREDITS | | | | | | | | 167 |
| * Students of BHMCT program will opt Open Elective offered by other departments. | | | | | | | | |
| # Students may opt program electives (PE) from the list provided. | | | | | | | | |
| Note: | | | | | | | | |
| As MOOC is offered under OE, it does not add up to the total credits independently | | | | | | | | |

**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**

Full-Time BHMCT Programme 2019-2023 at Mesra

**PROGRAMME ELECTIVES (PE)*
OFFERED FOR LEVEL 1-4**

| PE / LEVEL | PE | Code no. | Name of the PE subjects | (Prerequisites - Nil for all the subject) Corequisites Subjects with code | L | T | P | C |
|------------------------------------------------------------------------|--------|----------|---------------------------------------------|---------------------------------------------------------------------------------|---|---|---|-----|
| 3 | PE I | 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 | | HM315 | Accommodation Management - I | HM316 Accommodation Management - II HM321 Accommodation Management Practical | 3 | 0 | 0 | 3 |
| 3 | PE II | 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 | | HM316 | Accommodation Management - II | HM315 Accommodation Management - I HM321 Accommodation Management Practical | 3 | 0 | 0 | 3 |
| 3 | PE III | 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 | | 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 practical | 3 | 0 | 0 | 3 |
| 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 | PE V | 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 | | HM410 | Advance Accommodation Management practical | HM406 Advance Accommodation Management | 0 | 0 | 3 | 1.5 |
| * PROGRAMME ELECTIVES: Offered to the students of BHMCT program | | | | | | | | |

7. Syllabus for Entrance Test

| Sr. No | Section Name | Syllabus | Number of Questions |
|--------|-----------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|
| 1 | English Language | Sequence of Sentences, Comprehension, Synonyms, Fillers, Antonyms, Idioms and Phrases, One Word Substitution & Common Errors. | 25 |
| 2 | Numerical and Data Analysis | HCF and LCM, Number System, Profit and Loss, Percentage, Time, Speed and Distance, Average, Simple Interest, Plane Geometry, Ratio and Proportion, Data Sufficiency & Data Interpretation. | 25 |
| 3 | Reasoning and Intelligence | Classification, Analogy Test, Coding-Decoding Test, Series Test, Alphabet Test, Direction Test, Comprehension of Ranks, Blood Relations Test, Image Test, Cube and Dice, Counting of Figures Test, & Miscellaneous Test. | 25 |
| 4 | General Knowledge | Geography, Indian History, Indian Economy, Indian Polity, General awareness, General Science, Business Awareness. | 25 |

8. Discipline, Rules and Regulations, Hostel, and Medical Examination

Institute Rules & Regulations: For details of Institute rules and regulations, please see booklet provided at the time of admission.

Discipline

The Institute places a very high emphasis on discipline of students both inside and outside the campus. Students must abide by the Institute and Hostel rules and agree to conform to the rules and regulations enforced from time to time. They must not do anything either inside or outside the Institute that will interfere with its orderly governance, discipline and image. Students must attend lectures, tutorials and practical classes regularly. A minimum attendance of 75% in lectures, tutorials and sessionals for each subject is essential for appearing in the Semester Examinations. Thus, students should attend all theory and laboratory classes from the first day of the academic year. In case of absence due to unavoidable circumstances, students are advised to take prior permission from the Dean / Head. In case of absence due to illness, students will have to produce a Medical report signed by attending Physician / Surgeon with an application from their parents or guardians. In such a case, parents/guardians or Hostel Warden should inform the authorities immediately. Students should strike a proper balance between extracurricular activities and academic requirements. A student's participation in extra-curricular activities should not be allowed to interfere in his/her academic schedule.

During teaching hours, the main lobby, the library, the corridors of the Institute and the area surrounding the Institute are to be observed as silence zones. Students must not cause any disturbance / obstacle in these zones. Students must not indulge in any kind of misconduct or indiscipline or anti-social activities within or outside the campus. Students must not form a group causing any hindrance to the academic and administrative activities of the College. Those found doing so will be punished and strict disciplinary action will be taken by the authorities. Students shall not damage the property of the Institute. Cost of such damage will be recovered from students, parents/guardians of the students.

Students must always carry their Identity Card and produce it on request. In case of loss or damage of Identity Card, the concerned authorities should be informed immediately.

Students are not permitted to enter and use the laboratory / workshop / sports ground if they do not wear appropriate dress. For example, they should enter the laboratory only with apron, cap or mask as instructed. Students should park their cycles in an orderly manner at the cycle stands. Students should follow the rules of the Hostel Mess / Canteen. Students are advised to read the Notice Boards regularly.

Students are strictly prohibited from possessing or consuming spirits, tobacco products and narcotic drugs either within or outside the campus, and if found violating this will be rusticated immediately, without warning.

Ragging in any form inside or outside the campus is strictly prohibited by law. Any students found ragging other students will be summarily expelled from the Institute and dealt with as per the directive of Hon. Supreme Court/Hon. High Court.

Each student must read the "UGC Regulations on Curbing the Menace of Ragging in Higher Educational Institutions, 2009" on the UGC website. Each student admitted to any of the Institute's programmes must submit the two completed affidavits [one from candidate and one from parents] at the time of admission. [for details please see last page of this Brochure].

Hostel

All students are required to reside in one of the Institute Hostels, to which they are allotted, and must take food along with other inmates of the hostel in the common Mess. There are separate hostels for girl students.

Medical

All selected students will be required to undergo medical examination by a Medical Officer of the Institute and their admission is subject to being found medically fit for the Programme. Therefore, candidates, for their own satisfaction, are advised to get themselves examined by a registered medical practitioner.

The Institute at Mesra is located in a spacious green campus. There are small forests with a large number of trees - mostly sal trees which are native to Chotanagpur. These sal trees and a number of other trees and plants have their flowering season during mid-February to early April, and this sometimes leads to a large pollen content in the air. It has been noted that some people who are allergic or susceptible to pollen from these sal trees / other plants may develop some health problems / breathing problems or their existing problems may be aggravated during these weeks, as also during some other months of the year when other plants flower. Thus, such candidates who are known to be sensitive or susceptible to pollen from trees or other plants are required to get allergy tests done / take advice from their physicians / a specialist before taking admission at Birla Institute of Technology, Mesra, Ranchi.

Applicability of Regulations for the time being in force, Disclaimer and Legal Jurisdiction:

In Force

Notwithstanding the nature of a programme spread over more than one academic year, the regulations in force at the time a student joins a programme shall hold good only for the examinations held during or at the end of the semester. Nothing in these regulations shall be deemed to debar the Institute from amending the regulations subsequently and the amended regulations, if any, shall apply to all students old or new, as specified therein.

Disclaimer

The statements made in this Information Brochure and all other information, contained herein are believed to be correct at the time of publication. However, the Institute reserves the right to make at any or without notice, changes in and additions to the regulations, conditions governing the conduct of students, requirements for degree, fees and any other information, or statements contained in this Information Brochure. No responsibility will be accepted by the Institute for hardship or expense encountered by its students or any other person for such changes, additions, omissions or errors, no matter how they are caused.

Legal Jurisdiction

All disputes will be subject to jurisdiction of the Civil Courts at Ranchi city only.

9. Anti-ragging Affidavits

How can fill Online affidavits and Why?

1. It is mandatory for every student and his/her parents to submit an anti-ragging affidavit at the time of admission. These are UGC's regulations.
2. It is the order of the Hon. Supreme Court that contact details of students must be collected from these affidavits and stored electronically at a central location.

It is a simple procedure comprising 3 steps

Step 1: Log on to

www.ANTIRAGGING.in

or

www.AMANMOVEMENT.org

Click on the button called 'On line affidavits'

Step 2: Fill in the information as desired and submit the form.

Step 3: On successful completion you will receive affidavits, both for Students and Parents, through E-mail.

Note:

- **If you do not have an E-mail address please create one before you fill an affidavit forms.**
- If your mother or father or guardian does not have a phone or a mobile phone or email then please give the numbers / email of their friends or relations or neighbors.
- If you do not have a mobile number, then please give the mobile number of your friend in the Institute.

After filling this form successfully, you will receive the Student's Anti Ragging Affidavit and the Parents Anti Ragging Affidavit in your Email. Please print both the Affidavits, sign them yourself, request your parents to read the details and request them to sign their affidavit and then submit both during admission.