

## Course Structure

NEW COURSE STRUCTURE with effective from July 2022- Based on CBCS system & OBE model Recommended scheme of study								
Semest er of Study	LEVEL	Category of course	Course Code	Subjects	Mode of delivery & credits L-Lecture; T-Tutorial; P-Practical			Total Credit s 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	FC 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 FoundationPractical -I	0	0	6	3
			HM106	Food and Beverage Service Practical - I	0	0	3	1.5
			HM107	Foundation Course in Room DivisionPractical - I	0	0	3	1.5
		MT132	Communication Skills-I	0	0	3	1.5	
TOTAL (Theory + Labs)					13 hrs = 13 Cr.	2 hrs = 2 Cr.	17 hrs= 8.5 Cr.	23.5
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
		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 Cr.	24.5
GRAND TOTAL FOR FIRST YEAR								48.0

# Full-Time BHMCT Program 2023-2025 at its Mesra Campus

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	MT131	Understanding Harmony	2	1	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)					17 hrs. = 17 cr.	3 hrs = 3 Cr.	17 hrs = 8.5 Cr.	28.5
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	OE Open Elective	*	Open Elective - I	3	0	0	3
	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)					18 hrs. = 18 Cr.	0	17 hrs. = 8.5 Cr.	26.5
GRAND TOTAL FOR SECOND YEAR								55

# Full-Time BHMCT Program 2023-2025 at its Mesra Campus

THEORY					L (Periods /week)	T (Periods /week)	P (Periods/ week)	C
FIFTH	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
	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		MT133	Communication Skill II	0	0	3	1.5
	Third	PE Program Elective #	#	Program Elective III	0	0	3	1.5
TOTAL (Theory + Labs)					17 hrs = 17 Cr.	0	9 hrs= 4.5 Cr.	21.5
THEORY					L (Periods /week)	T (Periods /week)	P (Periods/ /week)	C
SIXTH	Third	GHMC General Hotel Management Course	HM301	Industrial Training (18 WEEKS)	0	0	0	20
TOTAL (Industrial Training)					0	0	0	20
GRAND TOTAL FOR THIRD YEAR								41.5
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 Cr.	0	5 hrs= 2.5 Cr.	13.5

# Full-Time BHMCT Program 2023-2025 at its Mesra Campus

THEORY								
EIGHTH	Fourth	GHMC General Hotel Management Course	HM 402	Organizational Behaviour	3	0	0	3
	Fourth	GHMC General Hotel Management Course	HM 403	Human Resource Management	3	0	0	3
	Fourth	GHMC General Hotel Management Course	HM 404	Retail Management	3	0	0	3
	LABORATORIES							
	Fourth	GHMC General Hotel Management Course	HM 405	Project	0	0	6	3
TOTAL					9 hrs = 9 Cr.	0	6 hrs = 3 Cr.	12.0
GRAND TOTAL FOR FOURTH YEAR								25.5
TOTAL CREDITS								170
* Students of BHMCT program will opt Open Elective offered by other departments.								
# Students may opt program electives (PE) from the list provided.								
<b>Note:</b> MOOC is offered under OE. 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.								

## 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
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**

**PROGRAM 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
* PROGRAM ELECTIVES: Offered to the students of BHMCT program								

## Minor in HMCT

NEW COURSE STRUCTURE with effective from July 2018- Based on CBCS system & OBE model Recommended scheme of study								
Semester of Study (Recommended)	LEVEL	Categor y of course	Course Code	Subjects	Mode of delivery & credits L-Lecture; T-Tutorial; P-Practical			Total Credits C- Credits
FIFTH	Seco nd	Minor #		THEORY	L (Periods / week)	T (Periods/week)	P (Periods/ week)	C
			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	Thi r d	Mino r #		THEORY	L (Periods / week)	T (Periods/we ek)	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 Credits								20
# Minor in HMCT: Offered to students of other UG Programs to earn Minor in HMCT								