

**BACHELORS OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY**

**BIRLA INSTITUTE OF TECHNOLOGY**



**CHOICE BASED CREDIT SYSTEM (CBCS) CURRICULUM**

*(Effective from Academic Session: Monsoon 2018)*

# **DEPARTMENT OF HOTEL MANGEMENT AND CATERING TECHNOLOGY**

## **Institute Vision**

To become a Globally Recognized 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.

- 1) *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.
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- 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.



**BIRLA INSTITUTE OF TECHNOLOGY- MESRA, RANCHI**  
**NEW COURSE STRUCTURE of BHMCT Program - To be effective from July 2018- Based on CBCS & OBE model**  
**Recommended scheme of study**

Semester of Study (Recommended)	LEVEL	Category of course	Course Code	Courses	Mode of delivery & credits <i>L-Lecture; T-Tutorial; P-Practicals</i>			Total Credits <i>C- Credits</i>	
					L <i>(Periods/week)</i>	T <i>(Periods/week)</i>	P <i>(Periods/week)</i>		C
<b>THEORY</b>									
<b>FIRST</b>	<b>First</b>	FS <i>Foundation Sciences</i>	HM101	Food Science and Nutrition (FSN)	2	0	0	2	
	<b>First</b>	HMCC <i>Hotel Management</i>	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	
	<b>First</b>	MC <i>Mandatory Course</i>	MC 101/102/103/ 104	Choice of : NCC/NSS/ PT & Games/ Creative Arts (CA)	0	0	2	1	
	<b>LABORATORIES</b>								
	<b>First</b>	HMCC <i>Hotel Management Core Course</i>	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	
	<b>TOTAL (Theory + Labs)</b>					<b>11 hrs = 11 Cr.</b>	<b>2 hrs = 2 Cr.</b>	<b>14 hrs= 7 Credits</b>	<b>20</b>
<b>THEORY</b>									
<b>SECOND</b>	<b>First</b>	GHMC <i>General Hotel Management Course</i>	HM108	Business Computing	3	0	0	3	
	<b>First</b>	HMCC <i>Hotel Management Core Course</i>	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	
	<b>First</b>	MC <i>Mandatory Course</i>	MC 105/106/107/ 108	Choice of : NCC/NSS/ PT & Games/ Creative Arts (CA)	0	0	2	1	
	<b>LABORATORIES</b>								
	<b>First</b>	GHMC <i>General Hotel Management Course</i>	HM112	Business Computing Practical	0	0	3	1.5	
	<b>First</b>	HMCC <i>Hotel Management Core Course</i>	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	
<b>TOTAL (Theory + Labs)</b>					<b>12 hrs = 12 cr.</b>	<b>2 hrs. = 2 cr.</b>	<b>17 hrs= 8.5 credits</b>	<b>22.5</b>	
<b>GRAND TOTAL FOR FIRST YEAR</b>								<b>42.5</b>	
<b>THEORY</b>									
	<b>Second</b>	GHMC <i>General Hotel Management Course</i>	HM201	Introduction to Tourism, Travel and Hospitality Industry	3	0	0	3	
		HMCC	HM202	Food Production Operation -I	3	1	0	4	

<b>THIRD</b>	<b>Second</b>	<i>Hotel Management Core Course</i>	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	
	<b>Second</b>	<i>MC Mandatory Course</i>	MC 201/202/2	Choice of : NCC/NSS/ PT & Games/ Creative Arts (CA)		0	0	2	1
				<b>LABORATORIES</b>					
	<b>Second</b>	<i>HMCC Hotel Management Core Course</i>		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
	<b>TOTAL (Theory + Labs)</b>					<b>hrs. = 15</b>	<b>2 hrs = 2 Credit</b>	<b>17 hrs= 8.5 Credits</b>	<b>25.5</b>
<b>THEORY</b>									
<b>FOURTH</b>	<b>Second</b>	<i>GHMC General Hotel Management Course</i>	HM210	Basic Accounting	3	0	0	3	
									<b>Second</b>
	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			
	<b>First</b>	<i>FS Foundation Sciences</i>	CE101	Environmental Science	2	0	0	2	
	<b>Second</b>	<i>MC Mandatory Course</i>	MC 205/206/2	Choice of : NCC/NSS/ PT & Games/ Creative Arts (CA)		0	0	2	1
				<b>LABORATORIES</b>					
	<b>Second</b>	<i>HMCC Hotel Management Core Course</i>		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	
<b>TOTAL (Theory + Labs)</b>					<b>hrs. = 17</b>	<b>0</b>	<b>17 hrs= 8.5 Credits</b>	<b>25.5</b>	
<b>GRAND TOTAL FOR SECOND YEAR</b>									
								<b>51</b>	
<b>THEORY</b>					<b>L (Periods/ week)</b>	<b>T (Periods /week)</b>	<b>P (Periods /week)</b>	<b>C</b>	
<b>FIFTH</b>	<b>Third</b>	<i>GHMC General Hotel Management Course</i>	HM301	Industrial Training (18 WEEKS)	0	0	0	20	
<b>TOTAL (Industrial Training)</b>					<b>0</b>	<b>0</b>	<b>0</b>	<b>20</b>	
<b>THEORY</b>									
<b>SIXTH</b>	<b>Third</b>	<i>FS Foundation Sciences</i>	HM306	Diet Therapy	2	0	0	2	
									<b>Third</b>
	<b>Third</b>	<i>GHMC General Hotel</i>	HM307	Hotel Marketing	3	0	0	3	
			HM308	CRM in Hospitality Industry	3	0	0	3	
	<b>First</b>	<i>HSS Humanities &amp; Social Sciences</i>	MT123	Business Communication	2	0	2	3	
	<b>Third</b>	<i>PE Program</i>	#	Program Elective I	3	0	0	3	
Program Elective II				3	0	0	3		
<b>LABORATORIES</b>									

	<b>Third</b>	GHMC General Hotel Management Course	HM317	Personality Development Lab	0	0	3	1.5
	<b>Third</b>	PE Program Elective #	#	Program Elective III	0	0	3	1.5
<b>TOTAL (Theory + Labs)</b>					<b>19 hrs = 19 Credits</b>	<b>0</b>	<b>8 hrs= 4 Credits</b>	<b>23</b>
<b>GRAND TOTAL FOR THIRD YEAR</b>								<b>43</b>
<b>THEORY</b>					<b>L (Periods/ week)</b>	<b>T (Periods /week)</b>	<b>P (Periods /week)</b>	<b>C</b>
<b>SEVENTH</b>	<b>Fourth</b>	GHMC <i>General Hotel Management Course</i>	HM401	Tourism Operation	2	0	2	3
	<b>Fourth</b>	HSS <i>Humanities &amp; Social Sciences</i>	HM402	Professional Practice Law& Ethics	2	0	0	2
	<b>Second</b>	MC <i>Mandatory Course</i>	MT204	Constitution of India	2	0	0	0
	<b>Fourth</b>	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
<b>LABORATORIES</b>								
	<b>Fourth</b>	PE Program Elective #	#	Program Elective V	0	0	3	1.5
<b>TOTAL (Theory + Labs)</b>					<b>18 hrs = 16 Credits</b>	<b>0</b>	<b>5 hrs= 2.5 Credits</b>	<b>18.5</b>
<b>THEORY</b>								
<b>EIGHTH</b>	<b>Fourth</b>	Program Core	HM 400	Research Project / Industry Internship	0	0	0	12
<b>TOTAL</b>								<b>12</b>
<b>GRAND TOTAL FOR FOURTH YEAR</b>								<b>30.5</b>
<b>TOTAL CREDITS</b>								<b>167</b>

\* Students of BHMCT program will opt Open Elective offered by other departments.

# Students may opt program electives (PE) from the list

Note:

As MOOC is offered under OE, it does not add up to the total credits independently

**Department Of Hotel Management and Catering Technology**  
**PROGRAMME ELECTIVES (PE)\***  
**OFFERED FOR LEVEL 1-4**

PE / LEVEL	PE	Code no.	Name of the PE courses	(Prerequisites - Nil for all the courses ) Corequisites Courses 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 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 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

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

<b>OE / LEVEL</b>	<b>Code no.</b>	<b>Name of the OE Courses</b>	<b>Prerequisites Courses with code</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
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	Courses	Mode of delivery & credits <i>L-Lecture; T-Tutorial; P-Practicals</i>			Total Credits <i>C-Credits</i>		
					L (Periods/ week)	T (Periods/ week)	P (Periods/ week)			
FIFTH	Second	Minor #	THEORY					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	Third	Minor #	THEORY					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 Practic	0	0	3	1.5		
TOTAL (Theory + Labs)					6 hrs = 6 Credits	0	6 hrs= 3 Credits	9		
				<b>Total Credit</b>				<b>20</b>		
# Minor in HMCT: Offered to students of other UG Programs to earn Minor in HMCT										

**BIRLA INSTITUTE OF TECHNOLOGY- MESRA, RANCHI**  
**NEWCOURSE STRUCTURE - Effective from July 2018- Based on CBCS system & OBE model**  
*Recommended scheme of study*

<b>Specialization: TOURISM MANAGEMENT</b>								
S.No	Semester of Study (Recommended)	Category of course	Course Code	Subjects	Mode of delivery & credits <i>L-Lecture; T-Tutorial; P-Practicals</i>			Total Credits <i>C- Credits</i>
THEORY					L (Periods/week)	T (Periods/week)	P (Periods/week)	C
1	<b>VI</b>	<b>Specialization</b>	HM327	Travel Agencies and Tour Operations	3	0	0	<b>3</b>
2			HM328	E Tourism	3	0	0	<b>3</b>
<b>LABORATORIES</b>								
3		<b>Specialization</b>	HM329	Introduction to Ticketing Practical	0	0	4	<b>2</b>
<b>TOTAL (Theory + Labs)</b>					<b>6 hrs = 6 Credits</b>	<b>0</b>	<b>4 hrs = 2 Credits</b>	<b>8</b>
THEORY					L (Periods/week)	T (Periods/week)	P (Periods/week)	C
4	<b>VII</b>	<b>Specialization</b>	HM411	Exhibition	3	0	0	<b>3</b>
5			HM412	Destination Studies	3	0	0	<b>3</b>
6			HM413	Adventure Tourism	3	0	0	<b>3</b>
7			HM414	Tourism Concept and Impact	3	0	0	<b>3</b>
<b>TOTAL (Theory + Labs)</b>					<b>12 hrs = 12 Credits</b>	<b>0</b>	<b>0</b>	<b>12</b>
<b>GRAND TOTAL</b>								<b>20</b>