

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>	
THEORY					L (Periods/ week)	T (Periods /week)	P (Periods /week)	C	
FIRST	First	FS <i>Foundation Sciences</i>	HM101	Food Science and Nutrition (FSN)	2	0	0	2	
	First	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	
	First	MC <i>Mandatory Course</i>	MC 101/102/103/104	Choice of : NCC/NSS/ PT & Games/ Creative Arts (CA)	0	0	2	1	
		LABORATORIES							
	First	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		
TOTAL (Theory + Labs)					11 hrs = 11 Cr.	2 hrs = 2 Cr.	14 hrs= 7 Credits	20	
THEORY									
SECOND	First	GHMC <i>General Hotel Management Course</i>	HM108						
	First	HMCC <i>Hotel Management Core Course</i>	HM109	Business Computing	3	0	0	3	
			HM110	Food Production Foundation -II	3	1	0	4	
			HM111	Food and Beverage Service – II	3	1	0	4	
			HM111	Foundation Course in Room Division - II	3	0	0	3	
	First	MC <i>Mandatory Course</i>	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						
	First	HMCC <i>Hotel Management Core Course</i>	HM113	Business Computing Practical	0	0	3	1.5	
			HM114	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
THEORY					L (Periods/ week)	T (Periods /week)	P (Periods /week)	C	
	Second	GHMC General Hotel Management Course	HM201	Introduction to Tourism, Travel and Hospitality Industry	3	0	0	3	
		HMCC	HM202	Food Production Operation -I	3	1	0	4	

THIRD	Second	Hotel Management Core Course	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 201/202/2	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)					hrs. = 15	2 hrs = 2 Credit	17 hrs= 8.5 Credits	25.5
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
	First	FS Foundation Sciences	CE101	Environmental Science	2	0	0	2
	Second	MC Mandatory Course	MC 205/206/2	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)					hrs. = 17	0	17 hrs= 8.5 Credits	25.5
GRAND TOTAL FOR SECOND YEAR								51
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	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	#	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 <i>General Hotel Management Course</i>	HM401	Tourism Operation	2	0	2	3
	Fourth	HSS <i>Humanities & Social Sciences</i>	HM402	Professional Practice Law& Ethics	2	0	0	2
	Second	MC <i>Mandatory Course</i>	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
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

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

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