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 (Recomended) | LEVEL | Category of course | Course Code | Courses | Mode of L-Lecti | Total Credits C- Credits | | |
|--------------------------------------|--------|---|---------------------------|--|-------------------------|--------------------------|---------------------------|-------|
| | | | THEORY | | L (Periods/ week) | T (Periods /week) | P (Periods /week) | С |
| | First | FS Foundation Sciences | HM101 | Food Science and Nutrition (FSN) | 2 | 0 | 0 | 2 |
| FIRST | First | HMCC Hotel | HM102 HM103 HM104 | Food Production Foundation -I Food and Beverage Service – I Foundation Course in Room Division - I | 3 3 | 1 1 0 | 0 0 | 4 4 3 |
| | First | Management MC Mandatory Course | MC 101/102/103/ 104 | Choice of : NCC/NSS/ PT & Games/ Creative Arts (CA) | 0 | 0 | 2 | 1 |
| | | | | LABORATORIES | ' | | | |
| | | HMCC | HM105 | Food Production Foundation Practical -I | 0 | 0 | 6 | 3 |
| | First | Hotel Management Core Course | HM106 HM107 | Food and Beverage Service Practical – I Foundation Course in Room Division Practical – I | 0 | 0 | 3 | 1.5 |
| | | • | L (Theory + L | 12.51.51.51.51 | | 2 hrs = 2 Cr. | 14 hrs= 7 Credits | 20 |
| | 1 | | | THEORY | | | | |
| | First | GHMC General Hotel Management Course | HM108 | Business Computing | 3 | 0 | 0 | 3 |
| | | Course | HM109 | Food Production Foundation -II | 3 | 1 | 0 | 4 |
| | First | HMCC <i>Hotel</i> | HM110 | Food and Beverage Service – II | 3 | 1 | 0 | 4 |
| | | Management Core Course | HM111 | Foundation Course in Room Division - II | 3 | 0 | 0 | 3 |
| SECOND | First | MC Mandatory Course | MC 105/106/107/ 108 | Choice of : NCC/NSS/ PT & Games/ Creative Arts (CA) LABORATORIES | 0 | 0 | 2 | 1 |
| | | | T | | 1 | | | |
| | First | GHMC General Hotel Management Course | HM112 | Business Computing Practical | 0 | 0 | 3 | 1.5 |
| | | HMCC | HM113 | Food Production Foundation Practical -II | 0 | 0 | 6 | 1.5 |
| | IE3* 4 | Hotel | HM114 | Food and Beverage Service Practical – II | 0 | 0 | 3 | 1.5 |
| | First | Management Core Course | HM115 | Foundation Course in Room Division Practical – II | 0 | 0 | 3 | 1.5 |
| | | TOTA | L (Theory + L | abs) | 12 hrs = 12 cr. | 2 hrs. = 2 cr. | 17 hrs= 8.5 credits | 22.5 |
| | | | GRAND TO | TAL 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 |

| | Second | Hotel | TTT 5000 | | | | | 4 |
|--------|-------------------|---|---|--|--|-----------------------------------|---|-------------------------------|
| | | 110161 | HM203 | Food and Beverage Service – III | 3 | 1 | 0 | 4 |
| | Second | Management | HM204 | Accommodation Operation – I | 3 | 0 | 0 | 3 |
| THIRD | | | | | | | | |
| THIRD | | Core Course | HM205 | Front Office Operation – I | 3 | 0 | 0 | 3 |
| | | MC | | | | | | |
| | Second | Mandatory | | Choice of : NCC/NSS/ | 0 | 0 | 2 | 1 |
| | Second | | | PT & Games/ Creative Arts (CA) | | 0 | 4 | 1 |
| | | Course | MC 201/202/2 | 2(| | | | |
| | | | | LABORATORIES | | | | |
| | | HMCC | HM206 | Food Production Operation Practical - I | 0 | 0 | 6 | 3 |
| | | | | | | | | |
| | Second | Hotel | HM207 | Food and Beverage Service Practical- III | 0 | 0 | 3 | 1.5 |
| | Second | Management | HM208 | Accommodation Operation Practical – I | 0 | 0 | 3 | 1.5 |
| | | Core Course | HM209 | Front Office Operation Practical -I | 0 | 0 | 3 | 1.5 |
| | | Core Course | 11101209 | Profit Office Operation Fractical -1 | + 0 | 0 | | 1.3 |
| | | | | | | 2 hrs = 2 | 17 hrs= | |
| | | TOTA | L (Theory + I | Labs) | hrs. = 15 | | 8.5 | 25.5 |
| | | | ` • | | | Credit | Credits | |
| | | | | THEODY | | | Cituits | |
| | | | | THEORY | _ | | | |
| | | GHMC | | | | | | |
| | | General Hotel | | | | | | |
| | | | | | 1 - | _ | _ | _ |
| | Second | Management | HM210 | Basic Accounting | 3 | 0 | 0 | 3 |
| | | Course | | | | | | |
| | | | 1 | | | | | |
| | <u> </u> | TT0 7.00 | | | 1 - | _ | | |
| | | HMCC | HM211 | Food Production Operation -II | 3 | 0 | 0 | 3 |
| | 1 | Hotel | HM212 | Food and Beverage Service – IV | 3 | 0 | 0 | 3 |
| | Second | Management | HM213 | | 3 | 0 | 0 | 3 |
| | | _ | | Accommodation Operation – II | | | | |
| | | Core Course | HM214 | Front Office Operation – II | 3 | 0 | 0 | 3 |
| | | FS | | | | | | |
| | TF:4 | Foundation | CE101 | F : | 1 | | _ | |
| | First | | CEIUI | Environmental Science | 2 | 0 | 0 | 2 |
| FOURTH | | Sciences | 1 | | - | | | |
| | | MC | | | | | | |
| | | | | Choice of : NCC/NSS/ | | _ | , | |
| | Second | Mandatory | | PT & Games/ Creative Arts (CA) | 0 | 0 | 2 | 1 |
| | | Course | MC 205/206/2 | 2 Creative ratio (Cra) | | | | |
| | | | | LABORATORIES | - | | | |
| | | | ID (215 | | Τ ο | 1 0 | | 2 |
| | | | HM215 | Food Production Operation Practical - II | 0 | 0 | 6 | 3 |
| | | | HM216 | | | | | |
| | | | | Food and Beverage Service Practical- IV | 0 | 0 | 3 | 1.5 |
| | | | | I dod that Beverage Service I faction 17 | | Ů | | 1.5 |
| | C | IIMCC | III (217 | | 1 | | 1 1 | |
| | Second | HMCC | HM217 | | | | | |
| | Second | HMCC <i>Hotel</i> | HM217 | Accommodation Operation Practical – II | 0 | 0 | 3 | 1.5 |
| | Second | Hotel | | Accommodation Operation Practical – II | 0 | 0 | 3 | 1.5 |
| | Second | Hotel Management | HM217 HM218 | | | | | |
| | Second | Hotel | | Accommodation Operation Practical – II Front Office Operation Practical -II | 0 | 0 | 3 | 1.5 |
| | Second | Hotel Management | | | | | | |
| | Second | Hotel Management Core Course | HM218 | Front Office Operation Practical -II | 0 | 0 | 3 17 hrs= | 1.5 |
| | Second | Hotel Management Core Course | | Front Office Operation Practical -II | | | 3 17 hrs= 8.5 | |
| | Second | Hotel Management Core Course | HM218 | Front Office Operation Practical -II | 0 | 0 | 3 17 hrs= | 1.5 25.5 |
| | Second | Hotel Management Core Course | HM218 | Front Office Operation Practical -II | 0 | 0 | 3 17 hrs= 8.5 | 1.5 |
| | Second | Hotel Management Core Course | HM218 | Front Office Operation Practical -II | 0 | 0 | 3 17 hrs= 8.5 | 1.5 25.5 |
| | Second | Hotel Management Core Course | HM218 | Front Office Operation Practical -II | 0 hrs. = 17 | 0 | 3 17 hrs= 8.5 Credits | 1.5 25.5 |
| | Second | Hotel Management Core Course | HM218 L (Theory + I | Front Office Operation Practical -II | 0 hrs. = 17 | 0 0 | 3 17 hrs= 8.5 Credits | 1.5 25.5 51 |
| | Second | Hotel Management Core Course | HM218 | Front Office Operation Practical -II | 0 hrs. = 17 | 0 | 3 17 hrs= 8.5 Credits | 1.5 25.5 |
| | Second | Hotel Management Core Course | HM218 L (Theory + I | Front Office Operation Practical -II | 0 hrs. = 17 L (Periods/ | 0 0 T (Periods | 3 17 hrs= 8.5 Credits P (Periods | 1.5 25.5 51 |
| | Second | Hotel Management Core Course TOTA | HM218 L (Theory + I | Front Office Operation Practical -II | 0 hrs. = 17 | 0 0 | 3 17 hrs= 8.5 Credits | 1.5 25.5 51 |
| | Second | Hotel Management Core Course TOTA | HM218 L (Theory + I | Front Office Operation Practical -II | 0 hrs. = 17 L (Periods/ | 0 0 T (Periods | 3 17 hrs= 8.5 Credits P (Periods | 1.5 25.5 51 |
| PIETU | | Hotel Management Core Course TOTA GHMC General Hotel | HM218 L (Theory + I GRAND TO? THEORY | Front Office Operation Practical -II abs) FAL FOR SECOND YEAR | 0 hrs. = 17 L (Periods/week) | 0 0 T (Periods/week) | 3 17 hrs= 8.5 Credits P (Periods /week) | 1.5 25.5 51 |
| FIFTH | Second | Hotel Management Core Course TOTA GHMC General Hotel | HM218 L (Theory + I | Front Office Operation Practical -II | 0 hrs. = 17 L (Periods/ | 0 0 T (Periods | 3 17 hrs= 8.5 Credits P (Periods | 1.5 25.5 51 |
| FIFTH | | Hotel Management Core Course TOTA GHMC General Hotel Management | HM218 L (Theory + I GRAND TO? THEORY | Front Office Operation Practical -II abs) FAL FOR SECOND YEAR | 0 hrs. = 17 L (Periods/week) | 0 0 T (Periods/week) | 3 17 hrs= 8.5 Credits P (Periods /week) | 1.5 25.5 51 |
| FIFTH | | Hotel Management Core Course TOTA GHMC General Hotel Management Course | HM218 L (Theory + I GRAND TO THEORY HM301 | Front Office Operation Practical -II abs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) | 0 hrs. = 17 L (Periods/ week) | 0 0 (Periods /week) | 3 17 hrs= 8.5 Credits P (Periods/week) | 1.5 25.5 51 C |
| FIFTH | | Hotel Management Core Course TOTA GHMC General Hotel Management Course | HM218 L (Theory + I GRAND TO? THEORY | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) | 0 hrs. = 17 L (Periods/week) | 0 0 T (Periods/week) | 3 17 hrs= 8.5 Credits P (Periods /week) | 1.5 25.5 51 |
| FIFTH | | Hotel Management Core Course TOTA GHMC General Hotel Management Course | HM218 L (Theory + I GRAND TO THEORY HM301 | Front Office Operation Practical -II abs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) | 0 hrs. = 17 L (Periods/ week) | 0 0 (Periods /week) | 3 17 hrs= 8.5 Credits P (Periods/week) | 1.5 25.5 51 C |
| FIFTH | | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL | HM218 L (Theory + I GRAND TO THEORY HM301 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) | 0 hrs. = 17 L (Periods/ week) | 0 0 (Periods /week) | 3 17 hrs= 8.5 Credits P (Periods/week) | 1.5 25.5 51 C |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL | HM218 L (Theory + I GRAND TO THEORY HM301 [Industrial Tr | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) | 0 hrs. = 17 L (Periods/ week) | 0 0 (Periods /week) | 3 17 hrs= 8.5 Credits P (Periods/week) | 1.5 25.5 51 C |
| FIFTH | | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation | HM218 L (Theory + I GRAND TO THEORY HM301 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY | 0 hrs. = 17 L (Periods/week) 0 | 0 0 (Periods /week) 0 | 3 17 hrs= 8.5 Credits P (Periods/week) 0 | 1.5 25.5 51 C 20 20 |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL | HM218 L (Theory + I GRAND TO THEORY HM301 [Industrial Tr | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY | 0 hrs. = 17 L (Periods/ week) | 0 0 (Periods /week) | 3 17 hrs= 8.5 Credits P (Periods/week) | 1.5 25.5 51 C |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences | HM218 L (Theory + I GRAND TO THEORY HM301 [Industrial Tr | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) | 0 hrs. = 17 L (Periods/week) 0 | 0 0 (Periods /week) 0 | 3 17 hrs= 8.5 Credits P (Periods/week) 0 | 1.5 25.5 51 C 20 20 |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open | HM218 L (Theory + I GRAND TO THEORY HM301 (Industrial Tr HM306 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy | 0 hrs. = 17 L (Periods/week) 0 | 0 0 (Periods /week) 0 0 | 3 17 hrs= 8.5 Credits P (Periods/week) 0 0 | 1.5 25.5 51 C 20 20 |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * | HM218 L (Theory + I GRAND TO THEORY HM301 (Industrial Tr HM306 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I | 0 hrs. = 17 L (Periods/week) 0 2 3 | 0 0 (Periods /week) 0 | 3 17 hrs= 8.5 Credits P (Periods /week) 0 0 | 1.5 25.5 51 C 20 20 2 |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * | HM218 L (Theory + I GRAND TO THEORY HM301 (Industrial Tr HM306 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I | 0 hrs. = 17 L (Periods/week) 0 2 3 | 0 0 (Periods /week) 0 0 | 3 17 hrs= 8.5 Credits P (Periods/week) 0 0 | 1.5 25.5 51 C 20 20 2 |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * GHMC | HM218 L (Theory + I GRAND TO THEORY HM301 (Industrial Tr HM306 * HM307 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I Hotel Marketing | 0 hrs. = 17 L (Periods/week) 0 2 3 3 | 0 0 T(Periods /week) 0 0 0 | 3 17 hrs= 8.5 Credits P (Periods /week) 0 0 0 | 1.5 25.5 51 C 20 20 2 3 3 3 |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * | HM218 L (Theory + I GRAND TO THEORY HM301 (Industrial Tr HM306 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I | 0 hrs. = 17 L (Periods/week) 0 2 3 | 0 0 (Periods /week) 0 0 | 3 17 hrs= 8.5 Credits P (Periods /week) 0 0 | 1.5 25.5 51 C 20 20 2 |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * GHMC | HM218 L (Theory + I GRAND TO THEORY HM301 (Industrial Tr HM306 * HM307 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I Hotel Marketing | 0 hrs. = 17 L (Periods/week) 0 2 3 3 | 0 0 T(Periods /week) 0 0 0 | 3 17 hrs= 8.5 Credits P (Periods /week) 0 0 0 | 1.5 25.5 51 C 20 20 2 3 3 3 |
| FIFTH | Third Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * GHMC General Hotel | HM218 L (Theory + I GRAND TOT THEORY HM301 (Industrial Tr HM306 * HM307 HM308 | Front Office Operation Practical -II abs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I Hotel Marketing CRM in Hospitality Industry | 0 hrs. = 17 L (Periods/week) 0 2 3 3 3 | 0 0 0 0 T (Periods /week) 0 0 0 0 | 3 17 hrs= 8.5 Credits P (Periods/week) 0 0 0 0 | 1.5 25.5 51 C 20 20 2 3 3 3 3 |
| FIFTH | Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * GHMC General Hotel HSS | HM218 L (Theory + I GRAND TO THEORY HM301 (Industrial Tr HM306 * HM307 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I Hotel Marketing | 0 hrs. = 17 L (Periods/week) 0 2 3 3 | 0 0 T(Periods /week) 0 0 0 | 3 17 hrs= 8.5 Credits P (Periods /week) 0 0 0 | 1.5 25.5 51 C 20 20 2 3 3 3 |
| FIFTH | Third Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * GHMC General Hotel HSS Humanities & | HM218 L (Theory + I GRAND TOT THEORY HM301 (Industrial Tr HM306 * HM307 HM308 | Front Office Operation Practical -II abs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I Hotel Marketing CRM in Hospitality Industry | 0 hrs. = 17 L (Periods/week) 0 2 3 3 3 | 0 0 0 0 T (Periods /week) 0 0 0 0 | 3 17 hrs= 8.5 Credits P (Periods/week) 0 0 0 0 | 1.5 25.5 51 C 20 20 2 3 3 3 3 |
| FIFTH | Third Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * GHMC General Hotel HSS | HM218 L (Theory + I GRAND TOT THEORY HM301 (Industrial Tr HM306 * HM307 HM308 | Front Office Operation Practical -II abs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I Hotel Marketing CRM in Hospitality Industry | 0 hrs. = 17 L (Periods/week) 0 2 3 3 3 | 0 0 0 0 T (Periods /week) 0 0 0 0 | 3 17 hrs= 8.5 Credits P (Periods/week) 0 0 0 0 | 1.5 25.5 51 C 20 20 2 3 3 3 3 |
| FIFTH | Third Third First | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * GHMC General Hotel HSS Humanities & | HM218 L (Theory + I GRAND TOT THEORY HM301 (Industrial Tr HM306 * HM307 HM308 MT123 | Front Office Operation Practical -II Labs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I Hotel Marketing CRM in Hospitality Industry Business Communication | 0 hrs. = 17 L (Periods/week) 0 2 3 3 3 2 | 0 0 0 0 T (Periods /week) 0 0 0 0 | 3 17 hrs= 8.5 Credits P (Periods/week) 0 0 0 0 | 25.5 51 C 20 20 20 3 3 3 3 |
| | Third Third | Hotel Management Core Course TOTA GHMC General Hotel Management Course TOTAL FS Foundation Sciences OE Open Elective * GHMC General Hotel HSS Humanities & Social Sciences | HM218 L (Theory + I GRAND TOT THEORY HM301 (Industrial Tr HM306 * HM307 HM308 | Front Office Operation Practical -II abs) FAL FOR SECOND YEAR Industrial Training (18 WEEKS) aining) THEORY Diet Therapy Open Elective I Hotel Marketing CRM in Hospitality Industry | 0 hrs. = 17 L (Periods/week) 0 2 3 3 3 | 0 0 T(Periods /week) 0 0 0 0 | 3 17 hrs= 8.5 Credits P (Periods/week) 0 0 2 | 1.5 25.5 51 C 20 20 2 3 3 3 3 |

| | Third Third | GHMC General Hotel Management Course PE Program Elective # | HM317 # | Personality Development Lab Program Elective III | 0 0 19 hrs = | 0 | 3 3 8 hrs= | 1.5 |
|-----------------------|--|---|---------------|---|----------------------------|-------------------------|-------------------------|------------|
| | | TOTAL | L (Theory + I | Labs) | 19 lifs – 19 Credits | 0 | 4 Credits | 23 |
| | | | GRAND TO | OTAL FOR THIRD YEAR | | | 1 | 43 |
| | | | | | | | | |
| | | | THEORY | | L (Periods/ week) | T (Periods /week) | P (Periods /week) | C |
| | 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 |
| SEVENTH | 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 II | 3 | 0 | 0 | 3 |
| | | Open Elective * | * | Open Elective III | 3 | 0 | 0 | 3 |
| | | - | * | Open Elective IV LABORATORIES | 3 | 0 | 0 | 3 |
| | | PE | | LABUKATUKIES | 1 | Ι | | |
| | Fourth | Program Elective # | # | Program Elective V | 0 | 0 | 3 | 1.5 |
| TOTAL (Theory + Labs) | | | | | | | 18.5 | |
| | T = | | TT 5 40 - | THEORY | 1 0 | I . | | - 10 |
| EIGHTĤ | EIGHTH Fourth Program Core HM 400 Research Project / Industry Internship 0 0 0 | | | | | | | 12 |
| | | | TOTAL | TAL FOR FOURTH YEAR | | L | | 12 30.5 |
| | | | GRAID IUI | TALFORFOURTH TEAR | | | | 30.3 |
| | | | | TOTAL CREDITS | | | | 167 |

^{*} Students of BHMCT program will opt Open Elective offered by other departments.

Note:

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

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

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 | Т | P | С |
|---------------|--------|----------|--|---|---|---|---|-----|
| 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 | | 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 | PE IV | 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 |

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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 | Т | 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 | L-Lecti | Mode of delivery & credits L-Lecture; T-Tutorial;P- Practicals | | | |
|--------------------------------------|--------------|-----------------------|----------------|--|-------------------------|--|-------------------------|-----|--|
| | Second | | | THEORY | L (Periods/ week) | T (Periods/ week) | P (Periods/ week) | C | |
| | | Minor# | HM219 | Fundamentals of Hospitality & Tourism | 2 | 0 | 0 | 2 | |
| FIFTH | | | HM220 | Food Production | 3 | 0 | 0 | 3 | |
| ririn | | | 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 (T | heory + L | abs) | 8 hrs = 8 Credits | 0 | 6 hrs= 3 Credits | 11 | |
| | Third | ird Minor# | | THEORY | L (Periods/ week) | T (Periods/ week) | P (Periods/ week) | C | |
| SIXTH | | | HM302 | Front Office | 3 | 0 | 0 | 3 | |
| | 111114 | | HM303 | Accommodation Operation | 3 | 0 | 0 | 3 | |
| | | | 113.420.4 | | ATORIES | 1 0 | 1 2 | 1.7 | |
| | | | HM304 HM305 | Front Office Practical Accommodation Operation Practic | 0 | 0 | 3 | 1.5 | |
| | | TOTAL (T | | - | 6 hrs = | 0 | 6 hrs= 3 Credits | 9 | |
| | | | Total Cr | edit | | | | 20 | |
| # Minor in UNA | T. Offered : | o students of | | Programs to earn Minor in HMCT | | | | | |