

BHM - HOTEL MANAGEMENT (As per NEP 2020)

SEMESTER – I							
SL NO	Title of the Course	Category of Course	Teaching Hours per Week (L+T+P)	SEE	CIE	Total Marks	Credits
1	Language-I	AECC	3+1+0	60	40	100	3
2	Language-II	AECC	3+1+0	60	40	100	3
3	F & B Production Foundation – I	DSC-1	4+0+0	60	40	100	4
4	F & B Service Foundation – I	DSC-2	3+0+2	60	40	100	4
5	Front Office-I	DSC-3	4+0+0	60	40	100	4
6	Digital Fluency	SEC-SB	1+0+2	60	40	100	2
7	Any one of the following: a. Application of Computers in Hotel Industry	OEC-1	3+0+0	60	40	100	2
8	Cyber Security	SEC-VB	0+0+2	0	25	25	2
9	Yoga	SEC-VB	0+0+2	0	25	25	1
SUB TOTAL (A)				420	330	750	25

SEMESTER – II							
SL NO	Title of the Course	Category of Course	Teaching Hours per Week (L+T+P)	SEE	CIE	Total Marks	Credits
1	Language-I	AECC	3+1+0	60	40	100	3
2	Language-II	AECC	3+1+0	60	40	100	3
3	F & B Production Foundation – I	DSC-4	3+0+2	60	40	100	4
4	F & B Service Foundation – I	DSC-5	3+0+2	60	40	100	4
5	House Keeping – II	DSC-6	4+0+0	60	40	100	4
6	Environmental Studies	AECC	2+0+0	60	40	100	2
7	Any one of the following: a. Hotel Communication	OEC-2	3+0+0	60	40	100	3
8	Sports	SEC-VB	0+0+2	0	25	25	1
9	NCC/NSS/R&R(S&G)/ Cultural	SEC-VB	0+0+2	0	25	25	1
SUB TOTAL (B)				420	330	750	25

Program Outcome

- During the first year of hospitality administration, the student will develop an overview of Hotel administration, its environment and management with essential skills and tools Necessary for running a hotel successfully. This provides the foundations that prepare the Students to take on more challenging advanced modules in the advancing year.
- Modern Tool Usage: Create, select, and apply appropriate techniques, resources, and modern management and IT tools with an understanding of the limitations.
- Environment and Sustainability: Understand the impact of the hotel, hospitality and tourism in societal and environmental contexts, and demonstrate the knowledge of need for sustainable development.
- Communication: Communicate effectively on hospitality activities with the professional community and with society at large. Some of them are, being able to comprehend and write effective reports and design documentation, make effective presentations, and give and receive clear instructions
- Professionalism and basic knowledge about cookery.
- Understand the different types of menus such as ala carte, Table d hote, French Classical Menuetc.
- Various cleaning routine in guest rooms and public area.

SEMESTER – III							
SL NO	Title of the Course	Category of Course	Teaching Hours per Week (L+T+P)	SEE	CIE	Total Marks	Credits
1	MIL	AECC	3+1+0	60	40	100	3
2	Soft skill and Public speaking	AECC	3+1+0	60	40	100	3
3	Intermediate Course in Front Office Operations	DSC-7	3+0+2	60	40	100	4
4	Food Safety and HACCP	DSC-8	3+0+2	60	40	100	4
5	Food and Nutrition	DSC-9	3+0+2	60	40	100	4
6	Artificial Intelligence	AECC	1+0+2	60	40	100	2
7	Any one of the following: a. Social Media Marketing b. Rural Marketing c. Advertising Skills d. Entrepreneurship Skills	OEC-3	3+0+0	60	40	100	2
8	Information and Communication Technology	SEC-VB	0+0+2	0	25	25	2
9	NCC/NSS/R&R(S&G)/ Cultural	SEC-VB	0+0+2	0	25	25	1
SUB TOTAL (C)				420	330	750	25

SEMESTER – IV							
SL NO	Title of the Course	Category of Course	Teaching Hours per Week (L+T+P)	SEE	CIE	Total Marks	Credits
1	Effective English Communication	AECC	3+1+0	60	40	100	3
2	Academic Reading and Writing	AECC	3+1+0	60	40	100	3
3	Fundamentals of Bakery	DSC-10	3+0+2	60	40	100	4
4	Front Office Management- 1	DSC-11	3+0+2	60	40	100	4
5	Accommodation Operations- 1	DSC-12	3+0+2	60	40	100	4
6	Any one of the following: a. Business Leadership Skills b. Personal Wealth Management c. Creativity & Innovation d. Professional Communication	OEC-4	3+0+0	60	40	100	3
7	Constitution of India	AECC-SB	2+0+0	60	40	100	2
8	EVS	SEC-VB	0+0+2	0	25	25	1
9	NCC/NSS/R&R(S&G)/ Cultural	SEC-VB	0+0+2	0	25	25	1
SUB TOTAL (D)				420	330	750	25

Program Outcome:

- To be able to demonstrate and prepare the skill sets learnt.
- To be able to handle guest situation and solve problems
- To demonstrate the skillful use of the tools of the trade
- To understand the importance of hygiene and safety in the industry.
- To be able to manage the task assigned and lead the team.

Design/development of solutions: Design solutions for complex hospitality related problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

SEMESTER – V							
SL NO	Title of the Course	Category of Course	Teaching Hours per Week (L+T+P)	SEE	CIE	Total Marks	Credits
1	Hospitality Accounting	DSC-13	4+0+0	60	40	100	4
2	Restaurant Service	DSC-14	4+0+2	60	40	100	5
3	Elective-1 (Paper-1)	DSE-1	3+0+2(P) 4+0+0(T)	60	40	100	3
4	Elective-2 (Paper-2)	DSE-2	3+0+2(P) 4+0+0(T)	60	40	100	3
5	Information Technology for Managers	VOC-1	2+0+2	60	40	100	3
6	Understanding India	SEC-VB	1+0+2	60	40	100	2
7	Internship-1	Intern – 1	1+0+2	0	50	50	2
8	Sports	SEC-VB	0+0+2	0	25	25	1
9	NCC/NSS/R&R(S&G)/ Cultural	SEC-VB	0+0+2	0	25	25	1
SUB TOTAL (E)				360	340	700	24

Internship Program I is compulsory

SEMESTER – VI							
SL NO	Title of the Course	Category of Course	Teaching Hours per Week (L+T+P)	SEE	CIE	Total Marks	Credits
1	Advanced Course in Front Office Operations	DSC-16	4+0+0	60	40	100	4
2	Accommodation Operations- 1	DSC-17	4+0+0	60	40	100	4
3	Elective-1 (Paper-2)	DSE-1	3+0+2(P) 4+0+0(T)	60	40	100	3
4	Elective-2 (Paper-2)	DSE-2	3+0+2(P) 4+0+0(T)	60	40	100	3
5	Goods and Services tax (GST)	VOC-2	2+0+2	60	40	100	3
6	Sustainable Development	SEC-SB	2+0+2	60	40	100	3
7	Internship-2	Intern-1	1+0+2	0	50	50	2
8	Sports	SEC-VB	0+0+2	0	25	25	1
9	NCC/NSS/R&R(S&G)/ Cultural	SEC-VB	0+0+2	0	25	25	1
SUB TOTAL (F)				360	340	700	24

Internship Program II is compulsory

Program Outcome:

- Develop an understanding of the concepts of Alcoholic Beverages. Analyze the bar situation in hospitality industry.
- Develop an understanding of the Hospitality Marketing process.
- Demonstrate the management skills required for the successful operation of a restaurant.
- Identify various safety and security practices followed in hotel.
- Recognize various types of fabrics and fibers used in hotel.
- To provide students with the supervisory skills and competencies necessary to meet the needs of the ever demanding Travel and Tourism industry.
- Study of Organizational Behavior helps in understanding the employees in a better way to maximize the profits. It helps to know how employees act, feel and think in an organization. It is essential to work in coordination in an organization to achieve the best results. To understand the impact that individual, group and structure have on behavior within organizations for the purpose of applying such knowledge towards improving organizations effectiveness.
- To understand the different types of Vouchers, ledgers, the processing and tracking front office accounts
- Exposure to Industrial Training is an integral part of the Advance Diploma year curriculum. The industrial training would be divided four key areas of Food Production, Food & Beverage Service, and Accommodation Operations & Front Office Operations.
- Objective of industrial training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills, which in turn will motivate, develop and build their confidence. The trainees will learn the interdepartmental co-ordination. Industrial training is also expected to provide the students the basis to identify their key operational area of interest.
- This course is offered by Department of BHM as a core course Semester. The course offers precisely the knowledge of French in the field of hotelier. It covers the reading, writing, listening and speaking skills in French language. Students must have the knowledge of the elementary level of French.

SEMESTER – VII							
SL NO	Title of the Course	Category of Course	Teaching Hours per Week (L+T+P)	SEE	CIE	Total Marks	Credits
1	Business Ethics & Corporate Governance	DSC-18	4+0+0	60	40	100	4
2		DSC-19	4+0+0	60	40	100	4
3	Advance Statistics for Business Research	DSC-20	2+0+2	60	40	100	3
4	One Course from the Selected Elective Group	DSE-3	3+0+2(P) 4+0+0(T)	60	40	100	4
5	Vocational-3 Application of Statistical Software (Any one Statistical Software)	VOC-3	3+1+0	60	40	100	3
6	Research Methodology	RM-1	3+1+0	60	40	100	3
SUB TOTAL (G)				360	240	600	21

SEMESTER – VIII							
SL NO	Title of the Course	Category of Course	Teaching Hours per Week (L+T+P)	SEE	CIE	Total Marks	Credits
1		DSC-21	4+0+0	60	40	100	4
2	Operations Research and Quantitative Techniques	DSC-22	4+0+0	60	40	100	4
3	Project Management	DSC-23	2+0+2	60	40	100	4
4	Digital Marketing	VOC-4	1+0+2	60	40	100	3
5	Research Projects/Internship with Viva – voce OR Elective Paper (Two Courses from the Selected Elective Group)	RM-2	3+1+0	80	120	200	6
6		DSE-4*	2+0+2(P) 3+0+0(T)	60	40	100*	3*
7		DSE-5*	2+0+2(P) 3+0+0(T)	60	40	100	3*
SUB TOTAL (H)				360	240	600	21
Grand Total (A+B+C+D+E+F+G+H) (SEE+CIE+TM+C)				3080	2520	2600	190

Program Outcome:

- Develop an understanding of the concepts of Organizational Behavior.
- Personality: Types, Factors influencing personality.
- Students will be able to plan kitchen operations. Students will be able to prepare budget for the kitchen.
- By the end of the semester students should be able to demonstrate knowledge and explain about the various activities of the personnel department in the Hospitality industry. Students should be able to understand and explain the selection and recruitment process of the Hospitality industry.
- Students will be able to classify these diverse alcoholic beverages in detail. Students will be able to appraise the making process of these various alcoholic beverages. Students will be able to demonstrate service of various alcoholic beverages along with food harmony.
- Communication: Communicate effectively on hospitality activities with the professional community and with society at large. Some of them are, being able to comprehend and write effective reports and design documentation, make effective presentations, and give and receive clear instructions.
- This is a Four year Bachelor's Degree program that gives the candidate a platform to Pursue Masters in Business Administration, with a specialization in Marketing, Human Resources, Finance and Hospitality. Alternatively, depending upon the candidate's potential, specialization areas of Supply Chain Management and Retail can also be opted.

Category of courses	Objective/Outcome
Languages	Languages provide the medium of fresh and free thinking, expression and clarity in thought and speech. It forms as a foundation for learning other courses. Helps fluent communication. In addition to English, a candidate shall opt for any of the languages studied at the Pre-University or equivalent level.
Ability Enhancement Courses	Ability enhancement courses are the generic skill courses which are basic and needed for all to pursue any career. These courses ensure progression across careers. They enable students to develop a deeper sense of commitment to oneself and to the society and nation largely.

Skill Enhancement/ Development Courses / Vocational courses	Skill Enhancement courses are to promote skills pertaining to a particular field of study. The purpose of these courses is to provide students life-skills in handson mode so as to increase their employability/ Selfemployment. The objective is to integrate discipline related skills in a holistic manner with general education. These courses may be chosen from a pool of courses designed to provide value-based and/or skill-based knowledge. The University can suggest its own courses under this category based on its expertise, specialization, requirements, scope and need.
Foundation/ Discipline based Introductory Courses	Foundation /Introductory courses bridge the gap for a student if he/she has not got a basic groundwork in a specific area of discipline. These courses will supplement in better understanding of how to integrate knowledge to application into a society.
Major Discipline Core Courses	A Major discipline is the field in which a student focuses during the course of his/her degree. A course in a discipline, which a candidate should compulsorily study as a core requirement is termed as a Core course. The core courses aim to cover the basics that a student is expected to imbibe in that particular discipline. They provide fundamental knowledge and expertise to produce competent, creative graduates with a strong scientific, technical and academic acumen. These courses are to be taught uniformly across all universities with minimum deviation. The purpose of fixing core courses is to ensure that all the institutions follow a minimum common curriculum so that each institution adheres to a common minimum standard which makes credit transfer and mobility of students easier.
Major Discipline Elective Courses	Elective Course is a course which can be chosen from a pool of courses and which may be very specific or specialized or advanced or supportive to the discipline/subject of study or which provides an extended scope or enables an exposure to some other discipline/ subject/ domain or which nurtures the candidate's proficiency/skill. Elective courses offered under the main discipline are referred to as Discipline Specific Electives. These courses provide more depth within the discipline itself or within a component of the discipline and provide advanced knowledge and expertise in an area of the discipline. The institutions have freedom to have their own courses based on their expertise, specialization, requirements, scope and need. The elective courses may be of interdisciplinary nature
Minor Discipline Courses	A Minor Discipline is a secondary specialization that one may choose to pursue in addition to a Major Discipline. They may be related areas of studies or two distinct areas of studies which are not interrelated at all.
Open or Generic Elective Courses	Open or Generic Elective Courses are courses chosen from an unrelated discipline/ subject, with an intention to seek exposure beyond discipline/s of choice. The purpose of these is to offer the students the option to explore disciplines of interest beyond the choices they make in core and discipline specific elective courses. Note: A core course offered in a discipline/subject may be treated as an elective by other discipline/subject and vice versa and such electives may also be referred to as Open or Generic Electives.
Project work/ Dissertation/ Internship/ Entrepreneurship	Project work is a special course involving application of knowledge in solving / analysing / exploring a real life situation / difficult problem/ data analysis. Project Work has the intention to provide research competencies at undergraduate level. It enables to acquire special/ advanced knowledge through support study/a project work. Candidates shall carry out project work on his/her own with an advisory support by a faculty member to produce a dissertation/ project report. Internship/ Entrepreneurship shall be an integral part of the Curriculum
Co-curricular and Extension Activities	These activities help in character building, spiritual growth, physical growth, etc. They facilitate development of various domains of mind and personality such as intellectual, emotional, social, moral and aesthetic developments. Creativity, Enthusiasm, and Positive thinking are some of the facets of personality development and the outcomes of these activities
Year	BHM
1st year	Digital Fluency/ Creativity and Innovation
2nd year	Artificial Intelligence/ Critical thinking &problem solving
3rd year	Cyber Security/ Entrepreneurship
4th year	Professional Communication / German / French/