

Program structure for 4 years BHM

First Semester-- 4 yrs BHM						
Sl. No.	Course Code	Course Title	L	T	P	C
1	BSCH1001	Foundation course in Food Production I	3	0	0	3
2	BSCH1002	Foundation Course in F & B Service I	3	0	0	3
3	BSCH1003	Foundation Course in Front Office I	3	0	0	3
4	BSCH1004	Foundation Course in Housekeeping	3	0	0	3
6	BSCH1006	Foundation course in Food Production Lab 1	0	0	4	2
7	BSCH1007	Foundation course in F & B Service Lab 1	0	0	2	1
8	BSCH1008	Foundation course in Front Office Lab 1	0	0	2	1
9	BSCH1009	Foundation course in Housekeeping Operation Lab 1	0	0	2	1
10	BCSE8011	Introduction to Computer Application Lab	0	0	2	1
11	SLSH1001	Professional Communication	0	0	2	1
Total credits			19			

2nd Semester--4 yrs BHM						
Sl. No.	Course Code	Course Title	L	T	P	C
1	BSCH1013	Foundation course in Food Production-II	2	1	0	3
2	BSCH1014	Foundation course in F & B Service – II	2	1	0	3
3	BSCH-1015	Foundation course in Front Office Operation – II	2	1	0	3
4	BSCH-1016	Foundation course in Housekeeping Operation – II	2	1	0	3
6	BSCH-1017	Environment Studies	2	0	0	2
7	BSCH-1018	Foundation course in Food Production-II (Lab)	0	0	4	2
8	BSCH-1019	Foundation course in F & B Service – II (Lab)	0	0	2	1
9	BSCH-1020	Foundation course in Front Office – II (Lab)	0	0	2	1
10	BSCH-1021	Foundation course in Housekeeping – II (Lab)	0	0	2	1
12	SLSH-1002	English Proficiency(Lab)	0	0	2	1
Total credits			20			

Third Semester-4 yr BHM						
Sl. No.	Course Code	Course Title	L	T	P	C
1	BSCH2001	Food Production Training Report	0	0	10	5
2	BSCH2002	Food & Beverage Service Training Report	0	0	10	5
3	BSCH2003	Front Office Management Training Report	0	0	10	5
4	BSCH2004	Housekeeping Management Training Report	0	0	10	5
Total Credits						20

Fourth Semester-4 yr BHM						
Sl. No.	New Course Code	Course Title	L	T	P	C
1	BSCH-2005	Food Production Operations	2	1	0	3
2	BSCH-2006	F & B Service Operations	2	1	0	3
3	BSCH-2007	Front Office Operations	2	1	0	3
4	BSCH-2008	Housekeeping Operations	2	1	0	3
6	BSCH-2010	Food Production Operations lab	0	0	4	2
7	BSCH-2011	Food & Beverage Service (Wine & Liquors)lab	0	0	2	1
8	BSCH-2012	Front Office Operations lab	0	0	2	1
9	BSCH-2013	Housekeeping Operation lab	0	0	2	1
10	SLSH-2001	Campus to Corporate-I(Lab) lab	0	0	2	1
Total Credits						18

Fifth Semester-- 4 year BHM						
Sl. No.	Course Code	Course Title	L	T	P	C
1	BSCH3001	Food Production Management	3	0	0	3
2	BSCH3002	Food & Beverage Management	3	0	0	3
3	BSCH3003	Front Office Management	3	0	0	3
4	BSCH3004	Housekeeping Management	3	0	0	3

Sixth Semester--4 yr BHM						
Sl. No.	Course Code	Course Title	L	T	P	C
1	BHMH3010B HMH3011/B HMH3012/B HMH3013/	Advanced Food production/Advanced F8 B Service, Advanced Front Office/Advanced Housekeeping Th (Any One)	4	0	0	4
	BHMH3017/B HMH3018/B HMH3019/B HMH3020/	Advanced Food production/Advanced F8 B Service, Advanced Front Office/Advanced Housekeeping Lab (Any One)	0	0	4	2
3	BHMH3014	Project Work	0	0	8	4
4	BHMH3016	Retail Management	4	0	0	4

5	BSCH3005	Food Production Management Lab	0	0	4	2
6	BSCH3006	Food & Beverage Management Lab	0	0	2	1
7	BSCH3007	Front Office Management Lab	0	0	2	1
8	BSCH3008	Housekeeping Management	0	0	2	1
9	SLSH3001	Campus to Corporate 2	0	0	2	1
Total Credits						18

5	BHMH3021	Researching for hospitality and tourism management	2	0	0	2
Total Credits						16

Semester 7th -4 yr BHM						
Sl. No.	Course Code	Course Title	L	T	P	C
1	BHMH4001/ BHMH4002/ BHMH4003	Skill enhancement for Media & Journalism in Hospitality /Application of Computers in Hospitality &Tourism/ Web Applications in Hospitality & Tourism(Lab)Any One	4	0		4
2	BHMH4004	Human Resource Management	6	0	0	6
3	BHMH4005	Safety, Security and Travel Documentation	6	0	0	6
4	BHMH4006	Event Management	6	0	0	6
Total Credits			20-22	0	0	22

Semester 8th -4 yr BHM						
Sl. No.	Course Code	Course Title	L	T	P	C
1	BSCH-3012	Research Project-Dissertation(PBL)	0	0	40	20
Total credits						20

Electives Courses								Sem
1	BSCN1009	First Aid in Handling Medical	0	0	2	1	1st	
2	SFHA1024	Book Keeping for Front office	2	0	0	2	2nd	
3	BSCH1025	Hotel Engineering	2	0	0	2	2nd	
4	SFCA2014	Hotel Accountancy	2	0	0	2	4th	
5	BSCH1023	Nutrition & Food Science	2	0	0	2	2nd	
6	SOBO1001	Hospitality service sales and Marketing	2	0	0	2	5th	
7	BSCH3013	Facility Planning & Management	2	0	0	2	5th	
8	BHHR3001	Human Resource Management	2	0	0	2	5th	
9	BHMH3010	Advanced Food Production	4	0	0	4	6th	
10	BHMH3011	Advanced F&B Service	4	0	0	4	6th	
11	BHMH3012	Advaced Front office	4	0	0	4	6th	
12	BHMH3013	Advanced Housekeeping	4	0	0	4	6th	
13	BHMH3017	Advanced Food Production Lab	0	0	4	2	6th	
14	BHMH3018	Advanced F&B Service Lab	0	0	4	2	6th	
15	BHMH3019	Advaced Front office Lab	0	0	4	2	6th	
16	BHMH3020	Advanced Housekeeping Lab	0	0	4	2	6th	
17	BHMH3021	Researching for Hospitality & Tourism Management	6	0	0	6	6th	
18	BHMH4001	Skill enhancement for Media & Journalism in Hospitality	4	0	0	4	7th	
19	BHMH4002	Application of Computers in Hospitality &Tourism	4	0	0	4	7th	
20	BHMH4003	Web Applications in Hospitality & Tourism(Lab)	0	0	8	4	7th	