		Program structure according to NEP 2021									
Bachelor of Hotel Management 2021-22											
		First Semester									
Sl. No.	Course Code	Course Title	L	T	P	C					
1	BSCH1026	Foundation course in Food Production & Bakery 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 I	3	0	0	3					
5	BSCH1027	Foundation course in Food Production & Bakery Lab 1	0	0	4	2					
6	BSCH1028	Foundation course in F & B Service Lab 1	0	0	4	2					
7	BSCH1008	Foundation course in Front Office Lab 1	0	0	2	1					
8	BSCH1009	Foundation course in Housekeeping Operation Lab 1	0	0	2	1					
9	BLLUCT1001	Professional Communication -I	1	0	4	3					
10	DTSC1003	Indian Culture: Perspective for Tourism	3	0	0	3					
11	H000101T	Food and Nutrition(Food, Nutrition and Hygiene)	2	0	0	2					
		Total credits				26					
		20002010000	Т	Г							
		Second Semester									
CL N.	N. C C. I.	СТЧ.	Ţ	т	ъ						
Sl. No.	New Course Code	Course Title	L	T	P	C					
1	BSCH1013	Foundation course in Food Production-II	3	0	0	3					
2	BSCH1014	Foundation course in F & B Service – II	3	0	0	3					
3	BSCH1015	Foundation course in Front Office Operation – II	3	0	0	3					
4	BSCH1016	Foundation course in Housekeeping Operation – II	3	0	0	3					
5	BSCH1018	Foundation course in Food Production-II (Lab)	0	0	4	2					
6	BSCH1019	Foundation course in F &B Service – II (Lab)	0	0	4	2					
7	BSCH1020	Foundation course in Front Office – II (Lab)	0	0	2	1					
8	BSCH1021	Foundation course in Housekeeping – II (Lab)	0	0	2	1					
9	BLLUCT1002	Professional Communication -II	1	0	4	3					
10		Tourism Operation management	3	0	0	3					
11						١.					
11		Health & Hygiene	2	0	0	2					
		Elective			Ť						
1	SFHA1024	Elective Hotel Accounatncy	2	0	0	2					
	SFHA1024	Elective Hotel Accounatncy Facility Planning & Management		0	Ť	2 2					
1	SFHA1024	Elective Hotel Accounatncy	2	0	0	2					
1	SFHA1024	Elective Hotel Accounatncy Facility Planning & Management Total credits	2	0	0	2 2					
1	SFHA1024	Elective Hotel Accounatncy Facility Planning & Management	2	0	0	2 2					
1	SFHA1024 New Course Code	Elective Hotel Accounatncy Facility Planning & Management Total credits	2 2 L	0 0	0	2 2 28 28					
1 2 Sl. No.	New Course Code BSCH2005	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations	2 2 L 3	0 0 T	0 0 0	2 2 28 28 C					
1 2 Sl. No.	New Course Code BSCH2005 BSCH2006	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations	2 2 L 3 3	0 0 T 0	0 0 0	2 2 28 C 3 3					
1 2 SI. No. 1 2 3	New Course Code BSCH2005 BSCH2006 BSCH2007	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations	L 3 3 3 3	T 0 0 0	0 0 P 0 0	2 2 28 28 C 3 3					
1 2 Sl. No. 1 2 3	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations	L 3 3 3 3	0 0 0 0 0 0	0 0 0 P 0 0 0	2 2 28 C 3 3 3 3					
1 2 Sl. No. 1 2 3 4 5	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations	L 3 3 3 0	T 0 0 0 0 0	0 0 0 P 0 0 0 0	2 2 28 C 3 3 3 3 2					
1 2 Sl. No. 1 2 3 4 5 6	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations Food Production Operations	L 3 3 3 0 0	0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4	2 2 28 C 3 3 3 3 2 2					
1 2 Sl. No. 1 2 3 4 5 6 7	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab	L 3 3 3 0 0	T 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2	2 2 28 C 3 3 3 3 2 2 1					
1 2 Sl. No. 1 2 3 4 5 6 7 8	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH20110 BSCH2012 BSCH2012	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Front Office Operations lab Front Office Operations lab Front Office Operations lab Front Office Operations lab	L 3 3 3 0 0 0 0 0	T 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2	2 2 28 C 3 3 3 3 2 2 1					
1 2 SI. No. 1 2 3 4 5 6 7 8 9	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2011 BSCH2012 BSCH2012 BSCH2013 SLSH2001	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Campus to Corporate	L 3 3 3 0 0 0	0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 4 2 2 2	C 3 3 3 2 2 1 1					
1 2 SI. No. 1 2 3 4 5 6 7 8 9 10	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH-2013 SLSH2001 BSCH2014	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Campus to Corporate Entrepeunership in Hospitality	L 3 3 3 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 4 2 2 2	2 2 28 C 3 3 3 3 2 2 1 1 1 2					
Sl. No. 1 2 3 4 5 6 7 8 9 10 11	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH-2013 SLSH2001 BSCH2014 DTSC2002	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing	L 3 3 3 0 0 0 0 2 3	0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2 2 2 0	2 2 28 8 8 3 3 3 3 2 2 1 1 1 2 3					
1 2 SI. No. 1 2 3 4 5 6 7 8 9	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH-2013 SLSH2001 BSCH2014	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education	L 3 3 3 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 4 2 2 2	2 2 28 8 8 3 3 3 3 2 2 1 1 1 2 3 2					
Sl. No. 1 2 3 4 5 6 7 8 9 10 11	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH-2013 SLSH2001 BSCH2014 DTSC2002	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing	L 3 3 3 0 0 0 0 2 3	0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2 2 2 0	2 2 28 3 3 3 3 2 2 1 1 1 2 3					
Sl. No. 1 2 3 4 5 6 7 8 9 10 11	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH-2013 SLSH2001 BSCH2014 DTSC2002	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education Total Credits	L 3 3 3 0 0 0 0 2 3	0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2 2 2 0	2 2 28 8 8 3 3 3 3 2 2 1 1 1 2 3 2					
1 2 SI. No. 1 2 3 4 5 6 7 8 9 10 11 12	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH-2013 SLSH2001 BSCH2014 DTSC2002 BSCH2015	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education Total Credits Fourth Semester-	L 3 3 3 0 0 0 0 2 3 2	0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2 2 0 0	2 2 28 3 3 3 2 2 1 1 1 2 3 2 26					
1 2 SI. No. 1 2 3 4 5 6 7 8 9 10 11 12 SI. No.	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH-2013 SLSH2001 BSCH2014 DTSC2002 BSCH2015 Course Code	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education Total Credits Fourth Semester- Course Title	2 2 2	0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2 2 0 0	2 2 28 C 3 3 3 3 2 2 1 1 1 2 3 2 2 6 C					
1 2 SI. No. 1 2 3 4 5 6 7 8 9 10 11 12 SI. No. 1	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH2013 SLSH2001 BSCH2014 DTSC2002 BSCH2015 Course Code BSCH2023	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food &Beverage Service (Wine & Liquors)lab Front Office Operations lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education Total Credits Fourth Semester- Course Title Food Production Management	L 3 3 3 3 0 0 0 0 2 3 2	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2 2 0 0	2 2 28 3 3 3 3 2 2 1 1 1 2 3 2 2 6					
Sl. No. 1 2 3 4 5 6 7 8 9 10 11 12 Sl. No. 1 2	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH2011 BSCH2014 DTSC2002 BSCH2015 Course Code BSCH2023 BSCH2024	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Gampus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education Total Credits Fourth Semester- Course Title Food & Beverage Management Food & Beverage Management	L 3 3 3 3 0 0 0 0 2 3 2 L 3 3	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 4 4 4 2 2 2 0 0	2 2 28 3 3 3 3 2 2 1 1 1 2 3 2 2 6 C C 3 3 3 3 3 2 2 3 3 2 3 2 3 3 2 3 3 3 3					
Sl. No. 1 2 3 4 5 6 7 8 9 10 11 12 Sl. No. 1 2 3	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH2011 BSCH2014 DTSC2002 BSCH2015 Course Code BSCH2023 BSCH2024 BSCH2025	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Housekeeping Operation lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education Total Credits Fourth Semester- Course Title Food Production Management Food & Beverage Management Front Office Management	L 3 3 3 3 0 0 0 0 0 2 3 2 L 3 3 3 3 3 3 3 3 3	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 4 2 2 2 0 0 0	2 2 28 3 3 3 3 2 2 1 1 1 2 3 2 2 6 C 3 3 3 3 3 3 2 2 2 3 3 3 2 3 3 3 3 3 3					
1 2 SI. No. 1 2 3 4 5 5 6 7 8 9 10 11 12 SI. No. 1 2 3 4 4	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH2011 BSCH2014 DTSC2002 BSCH2015 Course Code BSCH2023 BSCH2024 BSCH2025 BSCH2026	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Housekeeping Operation lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education Total Credits Fourth Semester- Course Title Food Production Management Food & Beverage Management Front Office Management Housekeeping Management	L 3 3 3 0 0 0 0 2 3 2 L 3 3 3 3 3 3 3 3 3 3 3	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2 2 0 0 0	2 2 28 3 3 3 3 2 2 1 1 1 2 3 2 2 6 6 6 6 7 6 7 7 7 7 7 8 7 8 7 8 7 8 7 8					
1 2 SI. No. 1 2 3 4 5 5 10 11 12 SI. No. 1 2 3 4 5 5	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH2012 BSCH2014 DTSC2002 BSCH2015 Course Code BSCH2023 BSCH2024 BSCH2025 BSCH2026 BSCH2027	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Housekeeping Operation lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education Total Credits Fourth Semester- Course Title Food Production Management Food & Beverage Management Front Office Management Housekeeping Management Food Production Management	L 3 3 3 3 0 0 0 0 2 3 2 L 3 3 3 3 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2 2 2 0 0 0 0	2 2 2 3 3 3 3 2 2 1 1 1 2 3 2 2 6 C C C C C C C C C C C C C C C C C					
1 2 SI. No. 1 2 3 4 5 5 6 7 8 9 10 11 12 SI. No. 1 2 3 4 4	New Course Code BSCH2005 BSCH2006 BSCH2007 BSCH2008 BSCH2010 BSCH2016 BSCH2012 BSCH2011 BSCH2014 DTSC2002 BSCH2015 Course Code BSCH2023 BSCH2024 BSCH2025 BSCH2026	Elective Hotel Accounatncy Facility Planning & Management Total credits Third Semester Course Title Food Production Operations F & B Service Operations Front Office Operations Housekeeping Operations Food Production Operations lab Food & Beverage Service (Wine & Liquors)lab Front Office Operations lab Housekeeping Operation lab Campus to Corporate Entrepeunership in Hospitality Tourism Marketing Physical Education Total Credits Fourth Semester- Course Title Food Production Management Food & Beverage Management Front Office Management Housekeeping Management	L 3 3 3 0 0 0 0 2 3 2 L 3 3 3 3 3 3 3 3 3 3 3	T 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 4 4 2 2 2 0 0 0	2 2 28 3 3 3 3 2 2 1 1 1 2 3 2 2 6 6 6 6 7 6 7 7 7 7 7 8 7 8 7 8 7 8 7 8					

0	DCCH2020	Hamadanaina Managamant Lab	٦	۸	2	1					
9	BSCH2030 BSCH2031	Housekeeping Management Lab Event Manageemnt	0	0	4	2					
10	BSCH2031 BSCH2032	Research Methodology for Hospitality and Tourism	2	0	0	2					
11	BBBNDT2004	Food Science-IDuplicate	3	0	0	3					
12	Z030301	1	2	0	0	2					
12	Z030301	Human values and Environment studies (Old UC) Total Credits		U	U	27					
	T	1 otal Credits	Г	Г		21					
Fifth Semester-											
Sl. No.	Course Code	Course Title	L	Т	P	С					
51. 110.	Course Code	Food Production Training Report including Food waste	L	1	1						
1		Management Report	0	0	10	5					
2		Food & Beverage Service Training Report	0	0	10	5					
3		Front Office Management Training Report	0	0	10	5					
4		Housekeeping Management Training Report	0	0	10	5					
-		Total Credits	Ť	Ť		20					
	I		Г								
		Sixth Semester									
Sl. No.	Course Code	Course Title	L	Т	P	С					
	D1114114045/D1114										
	BHMH3037/BHM	Advanced Food Production I/Advanced F8 B Service	١,	١		١,					
1	H3038/BHMH3039/	I/Advanced Front Office I/Advanced Housekeeping I Th (Any	4	0	0	3					
	BHMH3040/	One)									
	DIIMII 2015/DIIM	AL LE ID I & I/AL LEODG ! I/									
2	BHMH3017/BHM	Advanced Food Production I/Advanced F8 B Service I/	٨	0	4	١,					
2	H3018/BHMH3019/	Advanced Front Office I/Advanced Housekeeping I Lab (Any	0	U	4	2					
	BHMH3020/	One)									
3	ВНМН3042	Retail Management	2	0	0	2					
4	BHMH3043	Human Resources Management	2	0	0	2					
5	ВНМН3044	Minor Project Work	0	0	28	14					
		Total Credits				23					
		Seventh Semester									
Sl. No.	Course Code	Course Title	L	T	P	C					
	BHMH4030/BHM	Advanced Food Production & Patissierie II/Advanced F8 B									
1		ServiceII, Advanced Front Office II/Advanced Housekeeping II	3	0	0	3					
	BHMH4013/	Th (Any One)	ľ	ľ	Ů						
		(V)									
	BHMH4035/BHM	Advanced Food Production && Patissierie II/Advanced F8 B									
2	H4018/BHMH4019/	ServiceII, Advanced Front Office II/Advanced Housekeeping	0	0	4	2					
	BHMH4020/	Lab II (Any One)									
		` • ′	Ļ			_					
3	BHMH4021	Financial Management	2	0	0	2					
4	BHMH4022	Hotel Law & Ethics	2	0	0	2					
5	BHMH4026	Strategic Management	2	0	0	2					
6	BHMH4029	Advance Campus to Corporate	0	0	2	1					
7	BHMH4028	Major Project Work (Innovation in Hospitality & Tourism)	0	0	32	16					
		Total Credits	9	0	38	28					
		Total Cituits		U	30	20					
		Eight Semester	_	\vdash							
Sl. No.	New Course Code	Course Title	L	T	P	C					
1	BHMH4036	20 weeks Practice School	0	0	44	22					
1	DIIIVIIITUSU	Total credits	۲	۲	77	22					
	I	ו ו וויים		ı	1	LL					