

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	
Second Semester							
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		Health & Hygiene	2	0	0	2	
Elective							
1	SFHA1024	Hotel Accountancy	2	0	0	2	
2		Facility Planning & Management	2	0	0	2	
		Total credits				28	
Third Semester							
Sl. No.	New Course Code	Course Title	L	T	P	C	
1	BSCH2005	Food Production Operations	3	0	0	3	
2	BSCH2006	F & B Service Operations	3	0	0	3	
3	BSCH2007	Front Office Operations	3	0	0	3	
4	BSCH2008	Housekeeping Operations	3	0	0	3	
5	BSCH2010	Food Production Operations lab	0	0	4	2	
6	BSCH2016	Food & Beverage Service (Wine & Liquors)lab	0	0	4	2	
7	BSCH2012	Front Office Operations lab	0	0	2	1	
8	BSCH-2013	Housekeeping Operation lab	0	0	2	1	
9	SLSH2001	Campus to Corporate	0	0	2	1	
10	BSCH2014	Entrepreneurship in Hospitality	2	0	0	2	
11	DTSC2002	Tourism Marketing	3	0	0	3	
12	BSCH2015	Physical Education	2	0	0	2	
		Total Credits				26	
Fourth Semester-							
Sl. No.	Course Code	Course Title	L	T	P	C	
1	BSCH2023	Food Production Management	3	0	0	3	
2	BSCH2024	Food & Beverage Management	3	0	0	3	
3	BSCH2025	Front Office Management	3	0	0	3	
4	BSCH2026	Housekeeping Management	3	0	0	3	
5	BSCH2027	Food Production Management Lab	0	0	4	2	
6	BSCH2028	Food & Beverage Management Lab	0	0	4	2	
7	BSCH2029	Front Office Management Lab	0	0	2	1	

8	BSCH2030	Housekeeping Management Lab	0	0	2	1
9	BSCH2031	Event Management	0	0	4	2
10	BSCH2032	Research Methodology for Hospitality and Tourism	2	0	0	2
11	BBBNDT2004	Food Science-I--Duplicate	3	0	0	3
12	Z030301	Human values and Environment studies (Old UC)	2	0	0	2
Total Credits						27
Fifth Semester-						
Sl. No.	Course Code	Course Title	L	T	P	C
1		Food Production Training Report including Food waste 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						20
Sixth Semester--						
Sl. No.	Course Code	Course Title	L	T	P	C
1	BHMH3037/BHMH3038/BHMH3039/BHMH3040/	Advanced Food Production I/Advanced F8 B Service I/Advanced Front Office I/Advanced Housekeeping I Th (Any One)	4	0	0	3
2	BHMH3017/BHMH3018/BHMH3019/BHMH3020/	Advanced Food Production I/Advanced F8 B Service I/Advanced Front Office I/Advanced Housekeeping I Lab (Any One)	0	0	4	2
3	BHMH3042	Retail Management	2	0	0	2
4	BHMH3043	Human Resources Management	2	0	0	2
5	BHMH3044	Minor Project Work	0	0	28	14
Total Credits						23
Seventh Semester						
Sl. No.	Course Code	Course Title	L	T	P	C
1	BHMH4030/BHMH4011/BHMH4012/BHMH4013/	Advanced Food Production & Patisserie II/Advanced F8 B ServiceII, Advanced Front Office II/Advanced Housekeeping II Th (Any One)	3	0	0	3
2	BHMH4035/BHMH4018/BHMH4019/BHMH4020/	Advanced Food Production && Patisserie II/Advanced F8 B ServiceII, Advanced Front Office II/Advanced Housekeeping Lab II (Any One)	0	0	4	2
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						28
Eight Semester						
Sl. No.	New Course Code	Course Title	L	T	P	C
1	BHMH4036	20 weeks Practice School	0	0	44	22
Total credits						22