

**School: School of Hospitality & Tourism**
**Program: B.Sc. (HM)**
**Scheme: 2015-2016**

Semester 1									
Sl. No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	BHM111	Foundation Course in Food Production I	3	0	0	3	30	20	50
2	BHM112	Foundation Course in F&B Service	3	0	0	3	30	20	50
3	BHM113	Foundation Course in Front Office I	3	0	0	3	30	20	50
4	BHM114	Foundation Course in Housekeeping Operation I	3	0	0	3	30	20	50
5	BHM116	Application of Computers –I	1	0	0	1	30	20	50
6	<b>BHM 141</b>	Foundation course in Food Production Lab I	0	0	4	2	50		50
7	<b>BHM 142</b>	Foundation course in F&B Service Lab I	0	0	4	2	50		50
8	<b>BHM 143</b>	Foundation Course in Front office Lab I	0	0	4	2	50		50
9	<b>BHM 144</b>	Foundation course in Housekeeping operation	0	0	4	2	50		50
10	<b>LLL 111</b>	Professional Communication	0	0	2	1	50		50
11	<b>BHM 145</b>	Introduction to computer Application Lab	0	0	2	1	50		50
		<b>Total</b>							
Semester II									
Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	<b>BHM 121</b>	Foundation course in Food Production-II	2	1	0	3	30	20	50
2	<b>BHM 122</b>	Foundation course in F & B Service – II	2	1	0	3	30	20	50
3	<b>BHM 123</b>	Foundation course in Front Office Operation – II	2	1	0	3	30	20	50
4	<b>BHM 124</b>	Foundation course in Housekeeping	2	1	0	3	30	20	50

		Operation – II							
5	<b>LLL 101</b>	Universal Human Values & Ethics	2	1		3		50	50
6	<b>BHM 115</b>	Environment Studies	2	0	0	2	50		50
7	<b>BHM 151</b>	Foundation course in Food Production-II (Lab)	0	0	4	2	50		50
8	<b>BHM 152</b>	Foundation course in F & B Service – II (Lab)	0	0	2	1	50		50
9	<b>BHM 153</b>	Foundation course in Front Office – II (Lab)	0	0	2	1	50		50
10	<b>BHM 154</b>	Foundation course in Housekeeping – II (Lab)	0	0	2	1	50		50
11	<b>BHM 146</b>	Field Work Project			2	1		50	50
12	<b>LLL 121</b>	English Proficiency (Lab)	0	0	2	1			
<b>Total</b>									

**Semester III**

Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	<b>BHM 245</b>	Food Production Training Report	0	0	10	5			<b>100</b>
2	<b>BHM 246</b>	Food & Beverage Service Training Report	0	0	10	5			<b>100</b>
3	<b>BHM 247</b>	Front Office Management Training Report	0	0	10	5			<b>100</b>
4	<b>BHM 248</b>	Housekeeping Management Training Report	0	0	10	5			<b>100</b>
<b>Total</b>									

**Semester IV**

Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	<b>BHM 211</b>	Food Production Operations	2	1	0	3	30	20	50
2	<b>BHM 212</b>	F & B Service Operations	2	1	0	3	30	20	50
3	<b>BHM 213</b>	Front Office Operations	2	1	0	3	30	20	50
4	<b>BHM 214</b>	Housekeeping Operations	2	1	0	3	30	20	50
5	<b>BHM 216</b>	Food Safety & Quality	2	-	-	2	30	20	50

6	<b>BHM 251</b>	Food Production Operations lab	0	0	4	2	50		50
7	<b>BHM 252</b>	Food & Beverage Service (Wine & Liquors) lab	0	0	2	1	50		50
8	<b>BHM 253</b>	Front Office Operations lab	0	0	2	1	50		50
9	<b>BHM 254</b>	Housekeeping Operation lab	0	0	2	1	50		50
10	<b>LLL 221</b>	Campus to Corporate-I(Lab)	0	0	2	1	50		50
		<b>Total</b>							

**Semester V**

Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	<b>BHM 311</b>	Food Production Management	3	0	0	3	30	20	50
2	<b>BHM 312</b>	Food & Beverage Management	3	0	0	3	30	20	50
3	<b>BHM 313</b>	Front Office Management	3	0	0	3	30	20	50
4	<b>BHM 317</b>	Housekeeping Management	3	0	0	3	30	20	50
5	<b>BHM 341</b>	Food Production Management Lab	0	0	4	2	50		50
6	<b>BHM 342</b>	Food & Beverage Management Lab	0	0	2	1	50		50
7	<b>BHM 343</b>	Front Office Management Lab	0	0	2	1	50		50
8	<b>BHM 344</b>	Housekeeping Management Lab	0	0	2	1	50		50
9	<b>LLL311</b>	Campus to Corporate 2	0	0	2	1	50		50
		<b>Total</b>							

**Semester VI**

Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	Review1	Review2	Review3
1	<b>BHM 326</b>	Research Project-Dissertation (PBL)	0	0	40	20	30	30	40
		<b>Total</b>							

S. N.	Course Code	Name of the Electives					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	<b>FME 111</b>	First Aid in Handling Medical Emergencies in Kitchen Lab	0	0	2	1	50		50
2	<b>BHM 118</b>	Basic French	2	-	-	2			

3	<b>BHM 126</b>	Accountancy	2	0	0	2	<b>30</b>	<b>20</b>	<b>50</b>
4	<b>BHM 225</b>	Hotel Engineering	2	0	0	2	<b>30</b>	<b>20</b>	<b>50</b>
5	<b>BHM 125</b>	Nutrition & Food Science	2	0	0	2	<b>30</b>	<b>20</b>	<b>50</b>
6	<b>BHM 217</b>	Hotel Accountancy	2	0	0	2	<b>30</b>	<b>20</b>	<b>50</b>
8	<b>BHM316</b>	Hospitality Marketing Management	2	0	0	2	<b>30</b>	<b>20</b>	<b>50</b>
9	<b>BHM314</b>	Facility Planning & Management	2	0	0	2	<b>30</b>	<b>20</b>	<b>50</b>
10	<b>BHM315</b>	Human Resource Management	2	0	0	2	<b>30</b>	<b>20</b>	<b>50</b>