

School: School of Hospitality & Tourism

Program: BHM

Scheme: 2018-2019

Semester 1									
Sl. No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	BSCH1001	Foundation Course in Food Production I	3	0	0	3	30	20	50
2	BSCH1002	Foundation Course in F&B Service	3	0	0	3	30	20	50
3	BSCH1003	Foundation Course in Front Office I	3	0	0	3	30	20	50
4	BSCH1004	Foundation Course in Housekeeping Operation I	3	0	0	3	30	20	50
5	BSCH1006	Foundation course in Food Production Lab I	0	0	4	2	50		50
6	BSCH1005	Application of Computers	1	0	0	1	30	20	50
7	BSCH1007	Foundation course in F&B Service Lab I	0	0	4	2	50		50
8	BSCH1008	Foundation Course in Front office Lab I	0	0	4	2	50		50
9	BSCH1009	Foundation course in Housekeeping operation	0	0	4	2	50		50
10	SLSH1001	Professional Communication	0	0	2	1	50		50
11	BSCH1011	Introduction to computer Application Lab	0	0	2	1	50		50
Total									
Semester II									
Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	BSCH1013	Foundation course in Food Production-II	2	1	0	3	30	20	50
2	BSCH1014	Foundation course in F & B Service – II	2	1	0	3	30	20	50
3	BSCH1015	Foundation course in Front Office Operation – II	2	1	0	3	30	20	50
4	BSCH1016	Foundation course in Housekeeping Operation – II	2	1	0	3	30	20	50
5	UHVE1001	Universal Human Values & Ethics	2	1	0	3	50		50
6	ENVS1002	Environment Studies	2	0	0	2	50		50
7	BSCH1018	Foundation course in Food Production-II (Lab)	0	0	4	2	50		50
8	BSCH1019	Foundation course in F & B Service – II (Lab)	0	0	2	1	50		50

9	BSCH1020	Foundation course in Front Office – II (Lab)	0	0	2	1	50		50
10	BSCH1021	Foundation course in Housekeeping – II (Lab)	0	0	2	1	50		50
11	SLSH1002	English Proficiency (Lab)	0	0	2	1			
12	BSCH1022	Field Work Project	0	0	2	1	50		50
		Total							

Semester III

Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	BSCH2001	Food Production Training Report	0	0	10	5			100
2	BSCH2002	Food & Beverage Service Training Report	0	0	10	5			100
3	BSCH2003	Front Office Management Training Report	0	0	10	5			100
4	BSCH2004	Housekeeping Management Training Report	0	0	10	5			100
		Total							

Semester IV

Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	BSCH-2005	Food Production Operations	2	1	0	3	30	20	50
2	BSCH-2006	F & B Service Operations	2	1	0	3	30	20	50
3	BSCH-2007	Front Office Operations	2	1	0	3	30	20	50
4	BSCH-2008	Housekeeping Operations	2	1	0	3	30	20	50
5	BSCH-2010	Food Production Operations lab	0	0	4	2	50		50
6	BSCH-2011	Food & Beverage Service (Wine & Liquors)lab	0	0	2	1	50		50
7	BSCH-2012	Front Office Operations lab	0	0	2	1	50		50
8	BSCH-2013	Housekeeping Operation lab	0	0	2	1	50		50
9	SLSH2022	General Proficiency -III	0	0	2	1	50		50
		Total							

Semester V

Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	BSCH3001	Food Production Management	3	0	0	3	30	20	50
2	BSCH3002	Food & Beverage Management	3	0	0	3	30	20	50
3	BSCH3003	Front Office Management	3	0	0	3	30	20	50

4	BSCH3004	Housekeeping Management	3	0	0	3	30	20	50
5	BSCH3005	Food Production Management Lab	0	0	4	2	50		50
6	BSCH3006	Food & Beverage Management Lab	0	0	2	1	50		50
7	BSCH3007	Front Office Management Lab	0	0	2	1	50		50
8	BSCH3008	Housekeeping Management Lab	0	0	2	1	50		50
9	SLSH3001	Campus to Corporate 2 (Lab)	0	0	2	1	50		50
		Total							

Semester VI									
Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	BHMH3010/BHMH3011/BHMH3012/BHMH3013/	Advanced Food Production I/Advanced F8 B Service I/Advanced Front Office I/Advanced Housekeeping I Th (Any One)	4	0	0	4	30	20	50
2	BHMH3017/BHMH3018/BHMH3019/BHMH3020/	Advanced Food ProductionI/Advanced F8 B Service I/Advanced Front OfficeI/Advanced Housekeeping I Lab (Any One)	0	0	4	2	50		50
3	BHMH3014	Project Work	0	0	8	4	50		50
4	BHMH3016	Retail Management	4	0	2	5	30	20	50
5	BHMH3021	Researching for hospitality and tourism management	2	0	0	2	30	20	50
		Total							

Semester VII									
Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	BHMH4010/BHMH4011/BHMH4012/BHMH4013/	Advanced Food Production II /Advanced F8 B Service II/, Advanced Front Office II /Advanced Housekeeping II Th (Any One)	4	0	0	4	30	20	50
2	BHMH4017/BHMH4018/BHMH4019/BHMH4020/	Advanced Food Production II/Advanced F8 B Service II/Advanced Front Office II/Advanced Housekeeping Lab II (Any One)	0	0	4	2	50		50
3	BHMH4004	Human Resource Management	6	0	0	6	30	20	50
4	BHMH4005	Safety, Security and Travel Documentation	6	0	0	6	30	20	50
5	BHMH4006	Event Management	6	0	0	6	30	20	50
		Total							

Semester VIII									
Sl No	Course Code	Name of the Course					Assessment Pattern		
			L	T	P	C	Review1	Review2	Review3
1	BSCH3012	Research Project-Dissertation(PBL)	0	0	40	20	30	30	40
		Total							

Sl No	Course Code	Name of the Electives					Assessment Pattern		
			L	T	P	C	IA	MTE	ETE
1	HMFR1008	Basic French (1st Sem)	0	0	2	1	50		50
2	BSCN1009	First Aid in Handling Medical Emergencies (Lab)(0	0	2	1	50		50
3									
4	SFHA1024	Book Keeping for Front office	2	0	0	2	30	20	50
5	BSCH1025	Hotel Engineering	2	0	0	2	30	20	50
6	BSCH1023	Nutrition & Food Science	2	0	0	2	30	20	50
7	BSCH2014	Hotel Accountancy	2	0	0	2	30	20	50
8	BSCH2022	Academic & Research Report	2	0	0	2	30	20	50
9	BSCH-3009	Hospitality service sales and Marketing	2	0	0	2	30	20	50
10	BSCH-3010	Facility Planning & Management	2	0	0	2	30	20	50
11	BSCH-3011	Human Resource Management	2	0	0	2	30	20	50
12	BSCH3022	Food Styling	0	0	2	1	50		50
13	BSCH3023	Bartending	0	0	2	1	50		50
14	BHMH3023	Linen Management	2	0	0	2	30	20	50
15	BSCH2023	Food Laws and Standards	3	0	0	3	30	20	50
16	BHMH4007	Molecular Gastronomy	2	0	2	3	30	20	50
17	BHMH4008	Molecular Mixology	2	0	2	3	30	20	50