

**School: School of Hospitality & Tourism**

**Program: BHM**

**Scheme: 2019-2020**

<b>Semester I</b>									
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	BSCH1007	Foundation course in F&B Service Lab I	0	0	4	2	50		50
7	BSCH1008	Foundation Course in Front office Lab I	0	0	4	2	50		50
8	BSCH1009	Foundation course in Housekeeping operation	0	0	4	2	50		50
9	SLSH1001	Professional Communication	0	0	2	1	50		50
10	BCSE8011	Introduction to computer Application Lab	0	0	2	1	50		50
		Total							
<b>Semester II</b>									
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	BSCH-1015	Foundation course in Front Office Operation – II	2	1	0	3	30	20	50
4	BSCH-1016	Foundation course in Housekeeping Operation – II	2	1	0	3	30	20	50
5	ENVS1002	Environment Studies	2	0	0	2	50		50
6	BSCH-1018	Foundation course in Food Production-II (Lab)	0	0	4	2	50		50
7	BSCH-1019	Foundation course in F & B Service – II (Lab)	0	0	2	1	50		50
8	BSCH-1020	Foundation course in Front Office – II (Lab)	0	0	2	1	50		50
9	BSCH-1021	Foundation course in Housekeeping – II (Lab)	0	0	2	1	50		50
10	SLSH-1002	English Proficiency (Lab)	0	0	2	1			
		Total							
<b>Semester III</b>									
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							
<b>Semester IV</b>									
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	Geenral 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	0	0	2	1	50		50
		Total							

**Semester VI**

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	BSCN1009	First Aid in Handling Medical Emergencies in Kitchen Lab	0	0	2	1	50		50
2	SFHA1024	Book Keeping for Front office	2	0	0	2	30	20	50
3	BSCH1025	Hotel Engineering	2	0	0	2	30	20	50
4	BSCH1023	Nutrition & Food Science	2	0	0	2	30	20	50
5	SFCA2014	Hotel Accountancy	2	0	0	2	30	20	50
6	BSCH2015	Researching for hospitality and tourism management	2	0	0	2	30	20	50
7	SOBO1001	Hospitality service sales and Marketing	2	0	0	2	30	20	50
8	BSCH 3013	Facility Planning & Management	2	0	0	2	30	20	50

<b>9</b>	BHHR3001	Human Resource Management	2	0	0	2	<b>30</b>	<b>20</b>	<b>50</b>
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