

Proposed for Approval from Academic Council								
SOHT- Bachelor of Hotel Management & Catering Technology (B.H.M.C.T)								
Program Structure 2026-27, Batch 2026- 27								
First Semester								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1	I1UA101T	Indian Culture: Perspective of Tourism	2	0	0	0	2	2
2	C2UF102T	Food, Nutrition and Hygiene	1	0	0	0	1	1
3	K1UC122B	Professional Communication -I	2	0	1	0	3	4
4	I1UB101B	Foundation Course in F & B Service I	2	0	2	0	4	6
5	I1UB102B	Foundation Course in Front Office I	2	0	1	0	3	4
6	I1UB103B	Foundation Course in Housekeeping I	2	0	1	0	3	4
7	I1UB101C	Foundation course in Food Production & Bakery I	2	0	2	1	5	9
Total Credits							21	30

Second Semester								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1	C2UF220T	First Aid and Health	1	0	0	0	1	1
2	K1UC221B	Professional Communication -II	2	0	1	0	3	4
3	I1UB201B	Foundation course in Food Production & Bakery-II	2	0	2	0	4	6
4	I1UB202B	Foundation course in Front Office Operation – II	1	0	1	0	2	4
5	I1UB203B	Foundation course in Housekeeping Operation – II	1	0	1	0	2	4
6	I1UB201C	Foundation course in F & B Service – II	2	0	2	1	5	9
7	R1UC221T	Introduction to AI in Hospitality	2	0	0	0	2	2
Electives (Choose any one)								
8		Event Management	1	0	0	0	1	1
		Cruise Line Management	1	0	0	0	1	1
	I1UB209T	Airline Catering and Cabin Service	1	0	0	0	1	1
Total credits							20	31

1	GUIDED LEARNING -1	In campus /domestic hotels	0	0	0	4	4	4 weeks
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Third Semester								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1		Ecology & Environment	2	0	0	0	2	2
2	I1UC401L	Campus to Corporate	0	0	1	0	1	2
3		Regional Indian Cookery	1	0	2	0	3	5
4		Wine, Spirits & Liquor Studies	2	0	2	0	4	6
5		Property Management System (PMS)	1	0	1	0	2	3
6		Project Report – Guided Learning I	0	0	0	4	4	12
7		Digital Marketing for Hospitality	2	0	0	0	2	2
Electives (Choose any one)								
8		Resort and Spa Management	1	0	0	0	1	1
		Revenue Management and Pricing Strategies	1	0	0	0	1	1
		Luxury Brand Management	1	0	0	0	1	1
Total credits							20	34

1	GUIDED LEARNING - 2	In campus /domestic hotels	0	0	0	4	4	4 weeks	New Course to be added- Nov /Dec - 4 weeks - Industry Interface , self paced learning
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Fourth Semester								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1		Advanced Cooking Techniques	0	0	2	0	2	4
2		Restaurant Concept and Management	1	1	1	0	3	4
3		Basic Techniques in Bakery and Pastry Arts	1	0	2	0	3	5
4		Materials Management	2	0	0	0	2	2
5		Hospitality Sales & Marketing	1	1	0	0	2	2
6		Linen and Laundry Management	2	0	1	1	4	7
7		Project Report – Guided Learning – 2	0	0	0	4	4	12
Electives								
8		Health and Wellness Tourism	1	0	0	0	1	1
		Gaming and Casino Management	1	0	0	0	1	1
		Hospitality Analytics and Big Data	1	0	0	0	1	1
Total credits							20	36

Fifth Semester								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1	Industrial Exposure Training (I.E.T.)	Food and Beverage Service Training Report	0	0	5	0	5	22 weeks industrial training
2	Industrial Exposure Training (I.E.T.)	Food Production Training Report	0	0	5	0	5	22 weeks industrial training
3	Industrial Exposure Training (I.E.T.)	Front Office Management Training Report	0	0	5	0	5	22 weeks industrial training
4	Industrial Exposure Training (I.E.T.)	Housekeeping Management Training Report	0	0	5	0	5	22 weeks industrial training
Total credits							20	

Sixth Semester- Students who opt for coursework								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1	Industrial Exposure Training (I.E.T.)	Food and Beverage Service Training Report	0	0	5	0	5	22 weeks industrial training
2	Industrial Exposure Training (I.E.T.)	Food Production Training Report	0	0	5	0	5	22 weeks industrial training
3	Industrial Exposure Training (I.E.T.)	Front Office Management Training Report	0	0	5	0	5	22 weeks industrial training
4	Industrial Exposure Training (I.E.T.)	Housekeeping Management Training Report	0	0	5	0	5	22 weeks industrial training
Total credits							20	

Seventh Semester-Students who opt for coursework								
Sl. No.	Course Code	Course Title	Credit Structure				Credits	Hours
			L	T	P	S		
1		Facility Planning & Management	2	1	0	0	3	3

2		Hotel Finance	2	1	0	0	3	3
3		Research Methodology	2	1	0	0	3	3
4		Hospitality Project	0	0	0	6	6	18
5		Human Resource Management	2	1	0	0	3	3
6		Hotel Law & Ethics	1	1	0	0	2	2
Total Credits							20	32

Seventh Semester/- Note: Students who opt for OJT

			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Field Project 1	0	0	0	12	12	22 weeks
2		Research Methodology	2	1	0	0	3	
3		Human Resource Management	2	1	0	0	3	
4		Hotel Law & Ethics	1	1	0	0	2	
Total Credits							20	

Eight Semester/- Note: Students who opt for coursework

			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Dissertation	0	0	0	6	6	18
2		Mice Management	2	1	0	0	3	3
3		Hotel Sustainibility	2	1	0	0	3	3
4		Food and Beverage Retail Management	2	1	0	0	3	3
5		Startegic Hospitality Management	2	1	0	0	3	3
6		Management of Organizational Behaviour	2	0	0	0	2	2
Total Credits							20	32

Eight Semester/- Note: Students who opt for OJT

			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Field Project 2	0	0	0	12	12	22 weeks
2		MICE Management	2	1	0	0	3	
3		Food and Beverage Retail Management	2	1	0	0	3	
4		Management of Organizational Behaviour	2	0	0	0	2	
Total Credits							20	

Total Credit- 161

Sem-1	21
Sem-2	20
Sem-3	20
Sem-4	20
Sem-5	20
Sem-6	20
Sem -7	20
Sem - 8	20

Not to include in the program structure file (Only for Reference)	
Instruc-tion Compo-nents	Contact Hours/week
L	1
T	1
P	2
S	3