

COURSE STRUCTURE
BHMCT (SEM - I)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Notional Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
026111	Communication Skills (Th) / English / Japanese / Sanskrit	2	1	-	30	40	60	100	2
026112	Food Production – I (Th)	2	1	-	30	40	60	100	2
	Food Production – I (Pr)	-	-	4	60	20	30	50	2
026113	Housekeeping – I (Th)	2	1	-	30	40	60	100	2
	Housekeeping – I (Pr)	-	-	2	30	20	30	50	1
026114	Food and Beverage Service – I (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – I (Pr)	-	-	2	30	20	30	50	1
026115	Introduction to Travel & Tourism I (Th)	3	1	-	45	40	60	100	3
026116	Food Commodities (Th)	2	1	-	30	40	60	100	2
026117	Front Office – I (Th)	2	1	-	30	40	60	100	2
	Front Office – I (Pr)	-	-	2	30	20	30	50	1
	Total	15	7	10	375	360	540	900	20

BHMCT (SEM - II)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Notional Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
026211	French (Th) / Basic Computer	2	1	-	30	40	60	100	2
026212	Food Production – II (Th)	2	1	-	30	40	60	100	2
	Food Production – II (Pr)	-	-	4	60	20	30	50	2
026213	Housekeeping – II (Th)	2	1	-	30	40	60	100	2
	Housekeeping – II (Pr)	-	-	2	30	20	30	50	1
026214	Food and Beverage Service – II (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – II (Pr)	-	-	2	30	20	30	50	1
026215	Development of Generic Skills (Pr)_	-	-	4	60	20	30	50	2
026216	Travel & Tourism II (Th)	3	1	-	45	40	60	100	3
026217	Front Office – II (Th)	2	1	-	30	40	60	100	2
	Front Office – II (Pr)	-	-	2	30	20	30	50	1
	Total	13	6	14	405	340	510	850	20

BHMCT (SEM - III)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Notional Hours/week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
026311	Environmental Studies (Th)	2	1	-	30	40	60	100	2
026312	Food Production – III (Th)	2	1	-	30	40	60	100	2
	Food Production – III (Pr)	-	-	4	60	20	30	50	2
026313	Housekeeping – III (Th)	2	1	-	30	40	60	100	2
	Housekeeping – III (Pr)	-	-	2	30	20	30	50	1
026314	Food and Beverage Service – III (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – III (Pr)	-	-	2	30	20	30	50	1
026315	Computer Applications (Pr) / Soft Skills	-	-	4	60	20	30	50	2
026316	Tourism Operations - I (Th)	3	1	-	45	40	60	100	3
026317	Front Office – III (Th)	2	1	-	30	40	60	100	2
	Front Office – III (Pr)	-	-	2	30	20	30	50	1
	Total	13	6	14	405	340	510	850	20

BHMCT (SEM - IV)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Notional Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
026411	Case Studies in Hotel Operations (Th) / Tally	2	1	-	30	40	60	100	2
026412	Food Production – IV (Th)	2	1	-	30	40	60	100	2
	Food Production – IV (Pr)	-	-	4	60	20	30	50	2
026413	Housekeeping – IV (Th)	2	1	-	30	40	60	100	2
	Housekeeping – IV (Pr)	-	-	2	30	20	30	50	1
026414	Food and Beverage Service – IV (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – IV (Pr)	-	-	2	30	20	30	50	1
026415	Food and Beverage Controls (Th)	2	1	-	30	40	60	100	2
026416	Tourism Operations – II (Th)	3	1	-	45	40	60	100	3
026417	Front Office – IV (Th)	2	1	-	30	40	60	100	2
	Front Office – IV (Pr)	-	-	2	30	20	30	50	1
	Total	15	7	10	375	360	540	900	20

BHMCT (SEM - V)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Notional Hours/ week (T)	Practical Hours/ Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
026511	Marketing Management (Th)	2	1	-	30	40	60	100	2
026512	Food Production – V (Th)	2	1	-	30	40	60	100	2
	Food Production – V (Pr)	-	-	4	60	20	30	50	2
026513	Housekeeping – V (Th)	2	1	-	30	40	60	100	2
	Housekeeping – V (Pr)	-	-	2	30	20	30	50	1
026514	Food and Beverage Service – V (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – V (Pr)	-	-	2	30	20	30	50	1
026515	English (Advanced)/ Customer Care Management	2	1	-	30	40	60	100	2
026516	Hospitality Law (Th)	3	1	-	45	40	60	100	3
026517	Front Office –V (Th)	2	1	-	30	40	60	100	2
	Front Office –V (Pr)	-	-	2	30	20	30	50	1
	Total	15	7	10	375	360	540	900	20

BHMCT (SEM - VI)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
026611	Summer / Winter Training Report Evaluation.4 to 6 week	-	-	40	240	40	60	100	2
026612	Food Production – VI (Th)	2	1	-	30	40	60	100	2
	Food Production – VI (Pr)	-	-	4	60	20	30	50	2
026613	Housekeeping – VI (Th)	2	1	-	30	40	60	100	2
	Housekeeping – VI (Pr)	-	-	2	30	20	30	50	1
026614	Food and Beverage Service – VI (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – VI (Pr)	-	-	2	30	20	30	50	1
026615	Entrepreneurship Development (Th)/ Yoga	2	1	-	30	40	60	100	2
026616	Human Resource Management (Th)	3	1	-	45	40	60	100	3
026617	Front Office – VI (Th)	2	1	-	30	40	60	100	2
	Front Office – VI (Pr)	-	-	2	30	20	30	50	1
	Total	13	6	10	345	360	540	900	20

BHMCT (SEM - VII)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/ Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
026711	Project Report	-	-	6	90	80	120	200	3
026712	Food Production – VII (Th)	2	1	-	30	40	60	100	2
	Food Production – VII (Pr)	-	-	4	60	20	30	50	2
026713	Housekeeping – VII (Th)	2	1	-	30	40	60	100	2
	Housekeeping – VII (Pr)	-	-	2	30	20	30	50	1
026714	Food and Beverage Service – VII (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – VII (Pr)	-	-	2	30	20	30	50	1
026715	Food Nutrition & Hygiene (Th)	2	1	-	30	40	60	100	2
026716	Essential of Management (Th)	2	1	-	30	40	60	100	2
026717	Front Office – VII (Th)	2	1	-	30	40	60	100	2
	Front Office – VII (Pr)	-	-	2	30	20	30	50	1
	Total	12	6	16	420	400	600	1000	20

BHMCT (SEM - VIII)

Industrial Training

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Notional Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	External Marks	Total	Credits
026811	Industrial Training	-	-	40	800	240	360	600	20
	Total	-	-	40	800	240	360	600	20

20 Weeks of Industrial Training

NOTE:

- 1. The elective subjects would be graded and credited as per the norms of course structure.**
- 2. Number of credits opted per semester should not be more than 24 credits.**
- 3. All first years credits have to be cleared before admitting to third year.**
- 4. Fees for internal (backlog) credit assessment will be charged Rs.2000/- for theory and Rs.3000/- practical's.**

- **Internal evaluation scheme for theory courses**

Parameters	Marks
Assignments	10
Class Test	10
Attendance	10
Extra Curricular Activities	10
Total	40

- **Marking of Attendance for Theory Course:**

Attendance in %	Marks
75 – 79.99	06
80 – 84.99	07
85 – 89.99	08
90 – 94.99	09
95 – 100	10

- **Internal evaluation scheme for practical courses**

Parameters	Marks
Practical assessment	07
Attendance	06
Field work	07
Total	20

- **Marking of Attendance for Practical Course:**

Attendance in %	Marks
75 – 79.99	02
80 – 84.99	03
85 – 89.99	04
90 – 94.99	05
95 – 100	06

