

2.Academic Pedagogy (Credit Program Structure):

Code	Subject Name	Credits	Evaluation Scheme			
			Internal	External	Practical/Vi-Va	Total
Semester- I						
BHM-101	Basic Food Production-I	3	30	70	-	100
BHM-102	Basic Food & Beverage Service-I	3	30	70	-	100
BHM-103	Basic Front Office-I	3	30	70	-	100
BHM-104	Basic Housekeeping-I	3	30	70	-	100
BHM-105	Computer Application	3	30	70	-	100
BHM-106	Field Tour-I	4	-	-	100	100
BHM-107	Basic Food Production-I (Practical)	2	-	-	100	100
BHM-108	Basic Food & Beverage Service-I (Practical)	2	-	-	100	100
BHM-109	Basic Front Office-I (Practical)	1	-	-	100	100
BHM-110	Basic Housekeeping-I (Practical)	1	-	-	100	100

Code	Subject Name	Credits	Evaluation Scheme			
			Internal	External	Practical/Vi-Va	Total
Semester- II						
BHM-201	Basic Food Production-II	3	30	70	-	100
BHM-202	Basic Food & Beverage Service-II	3	30	70	-	100
BHM-203	Basic Front Office-II	3	30	70	-	100
BHM-204	Basic Housekeeping-II	3	30	70	-	100
BHM-205	Introduction to Tourism	3	30	70	-	100
BHM-206	Communications & Soft Skills	3	30	70	-	100
BHM-207	Basic Food Production-II (Practical)	2	-	-	100	100
BHM-208	Basic Food & Beverage Service-II (Practical)	2	-	-	100	100
BHM-209	Basic Front Office-II (Practical)	1	-	-	100	100
BHM-210	Basic Housekeeping-II (Practical)	1	-	-	100	100

Code	Subject Name	Credits	Evaluation Scheme			
			Internal	External	Practical/Vi-Va	Total
Semester- III						
BHM-301	Food Production-III	3	30	70	-	100
BHM-302	Food & Beverage Service-III	3	30	70	-	100
BHM-303	Front Office-III	3	30	70	-	100
BHM-304	Housekeeping-III	3	30	70	-	100
BHM-305	Catering Science	3	30	70	-	100
BHM-306	Field Tour-II	4	-	-	100	100
BHM-307	Food Production-III (Practical)	2	-	-	100	100
BHM-308	Food & Beverage Service-III (Practical)	2	-	-	100	100
BHM-309	Front Office-III (Practical)	1	-	-	100	100
BHM-310	Housekeeping-III (Practical)	1	-	-	100	100

Code	Subject Name	Credits	Evaluation Scheme			
			Internal	External	Practical/Vi-Va	Total
Semester- IV						
BHM-401	Advanced Food Production-I	3	30	70	-	100
BHM-402	Advanced Food & Beverage Service-I	3	30	70	-	100
BHM-403	Advanced Front Office-I	3	30	70	-	100
BHM-404	Advanced Housekeeping-I	3	30	70	-	100
BHM-405	Fundamentals of Management	3	30	70	-	100
BHM-406	Hotel Accounting	3	30	70	-	100
BHM-407	Advanced Food Production-I (Practical)	2	-	-	100	100
BHM-408	Advanced Food & Beverage Service-I (Practical)	2	-	-	100	100
BHM-409	Advanced Front Office-I (Practical)	1	-	-	100	100
BHM-410	Advanced Housekeeping-I (Practical)	1	-	-	100	100

Code	Subject Name	Credits	Evaluation Scheme			
			Internal	External	Practical/Vi-Va	Total
Semester- V						
BHM-501	Advanced Food Production-II	3	30	70	-	100
BHM-502	Advanced Food & Beverage Service-II	3	30	70	-	100
BHM-503	Advanced Front Office-II	3	30	70	-	100
BHM-504	Advanced Housekeeping-II	3	30	70	-	100
BHM-505	Hotel Law	3	30	70	-	100
BHM-506	Environmental Science	3	30	70	-	100
BHM-507	Advanced Food Production-II (Practical)	2	-	-	100	100
BHM-508	Advanced Food & Beverage Service-II (Practical)	2	-	-	100	100
BHM-509	Advanced Front Office-II (Practical)	1	-	-	100	100
BHM-510	Advanced Housekeeping-II (Practical)	1	-	-	100	100

Code	Subject Name	Credits	Evaluation Scheme			
			Internal	External	Practical/Vi-Va	Total
Semester- VI: Basic Industrial Training						
BHM-601	Food Production	4	-	-	100	100
BHM-602	Food & Beverage Service	4	-	-	100	100
BHM-603	Front Office	4	-	-	100	100
BHM-604	Housekeeping	4	-	-	100	100
BHM-605	Presentation on ITR & Log Book	4	-	-	100	100

Code	Subject Name	Credits	Evaluation Scheme			
			Internal	External	Practical/Vi-Va	Total
Semester- VII: Specialized						
BHM-701	Elective-A/B/C*	3	30	70	-	100
BHM-702	Hospitality Marketing	3	30	70	-	100
BHM-703	Research Methodology	3	30	70	-	100
BHM-704	Hotel Engineering	3	30	70	-	100
BHM-705	Facility Planning	3	30	70	-	100

BHM-706	Fundamentals of QSR & Retails	3	30	70	-	100
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Code	Subject Name	Credits	Evaluation Scheme			
			Internal	External	Practical/Vi-Va	Total
Semester- VIII: Specialized Industrial Training						
BHM-801	Elective-A/B/C*	3	30	70	-	100
BHM-802	Specialized Industrial Training Report	6	50	150	-	200
BHM-703	Project Report#	6	50	150	-	200

***Elective Specialization:** Under semester VII, the candidates shall be examined for a specialized course belonging to anyone of the different areas of Hotel Operations, to be selected by the candidate from amongst the following group. Under semester VIII, the candidates shall have to undergo for 24 weeks Specialized Industrial Training in the specialized area, opted in semester VII.

Elective A: Food Production Operations & Management, **Elective B:** Food and Beverage Service Operations & Management, **Elective C:** Rooms Division Operations & Management.

#Project Report: Each student shall write a project report on the topic based on the elective course under the guidance of an internal faculty and submit the same to the Head of Department. The project report is to be prepared by the student in two typed copies and to be submitted to the Head of Department within the stipulated time for assessment. The report will be assessed by the internal examiner and only on the basis of a certificate of the examiner concerned that the project report has been satisfactorily completed that would the student be allowed to appear for the viva-voce of the VIII semester. The project report will be assessed by a panel of examiners comprising of one external examiner and one internal examiner.

3.Labs related informations:

Department of Hotel Management has ultra modern training infrastructure to facilitate world class education.

This includes:

- * Large spacious classrooms with OHP and LCD facilities.
- * A well equipped Library with a wide variety of learning Training Aids.
- * Advanced State of the art Kitchens and Bakery
- * Training Restaurant & Bar.
- * Front Office and fully air-conditioned Housekeeping lab.

Class Rooms:

We have amphitheatre style classrooms that provide the most conducive atmosphere for dynamic and focused discussion. Cool, spacious, comfortable classrooms are equipped with audio-visual aids such as OHP and LCD Projector. Batches are formulated as keeping in view that individual attention is given to each and every student.

Library:

The well stocked library has a rich collection of books covering wide range of study material on Hospitality and Tourism Management. It is also equipped with national and international journals, CD-ROMS, dailies and periodicals covering all aspects of academics and research material. The general reading section includes magazines from sports, history, fine arts, politics etc. The books are frequently updated so that the students get an insight into the latest trends in the industry. Students are encouraged to utilize the facility to the maximum.

Kitchen:

The entire kitchen is well planned in terms of space utilization and work flow and has an extremely good exhaust system. All the equipments are in compliance to industry norms. Here students acquire the required knowledge, skills and attitude to become professional chefs. Along with the basic training students are also trained in the required skills of food production in a professional environment. Here students learn different international cuisines like Continental, Italian, Spanish, Oriental, etc. along with kitchen planning and management.

Bakery:

The hi-tech lab acts as an ideal training ground for budding professionals that allow students to experiment and bring to practice what they have learnt in theory. Latest technology appliances and state of art microwaves and OTGs makes our bakery one of its kind.

Training Restaurant & Bar:

This is the place where the future hospitality managers learn nuances of Food and Beverage Service. They are taught how to handle & supervise diversified events in hotel industry & corporate sectors. The ambience and theme are those of a real-life restaurant where students learn table-setting, order-taking and all other types of food service. Every student under the guidance of an expert faculty is with precision taken through the intricate steps of bar making.

International & National cocktails/mock tails and servicing of beverages is demonstrated perfectly.

Front Office:

As this department is the nerve-centre in the entire hotel operations, therefore, we have a separate lab where students are given practical sessions on dealing and greeting the guests, check-in & check-out procedures of the hotels, register maintaining, etc.

Housekeeping Lab:

Housekeeping is the backbone of the Hotel Industry. It is responsible for cleanliness, maintenance and aesthetic appeal of the Industry. The versatility of the Housekeeping department generates countless opportunities for young professionals in the lodging industry. The range of skills required of a Housekeeper is so extensive that it can be mastered only after years of on-the-job training. So, the students are subjected to practical training in the training house-keeping room.

4.Academic Calendar of July, 2015-16 Semester: