

Name of the Faculty : Faculty of Hotel & Tourism Management

Name of the Program : Bachelor of Hotel Management : 2022-23 onwards

Semester/Year	Council Code (If any)	Subject Code (If already existing)	Nomenclature	Theory/ Practical/	Core/ AECC/ SEC/VAC/ DSE/ GE	For ERP	Theory/Practical (Result Combined or Separate)	L	T	P	Credits	Contact Hours	Theory			Theory (Internal)			Practical				Practical (Internal)				Overall Pass Marks	Scheme of Examinations [Theory+Internal or Practical+Internal]												
													Max	Pass		Mid Term	Assignment	Professional Activities	Max	Pass	Demonstration/Presentation	Viva-voce	Max	Pass	Attendance	Mid Term			Project/Lab Work	Conduct/Demonstration	Max	Pass								
I	N/A	07010107	Foundation Course in Food Production – I	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16											40	Theory + Internal						
I	N/A	07010108	Foundation Course in Food Production – I (Practical)	Practical	Core	Core	Separate	0	0	8	4	8																					40	Practical+Internal						
I	N/A	07010109	Foundation Course in Food & Beverage Service – I	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16												40	Theory + Internal					
I	N/A	07010110	Foundation Course in Food & Beverage Service – I (Practical)	Practical	Core	Core	Separate	0	0	4	2	4																						40	Practical+Internal					
I	N/A	07010111	Foundation Course in Accommodation & Front Office – I	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16													40	Theory + Internal				
I	N/A	07010112	Foundation Course in Accommodation & Front Office – I (Practical)	Practical	Core	Core	Separate	0	0	4	2	4																							40	Practical+Internal				
I	N/A	07010113	Food Science & Nutrition	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16													40	Theory + Internal				
I	N/A	07010114	Accountancy	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16													40	Theory + Internal				
I	N/A	--	AECC	Theory	AECC	AECC	Separate	2	0	0	2	2	30	12				10	5	5	20	8													20	Theory + Internal				
I	N/A	--	MGE	Theory	GE	GE	Separate	4	0	0	4	4	60	24				20	10	10	40	16													40	Theory + Internal				
I	N/A	--	VAC	Theory	VAC	VAC	Separate	2	0	0	2	2	30	12				10	5	5	20	8														20	Theory + Internal			
			Total Credits for Semester					18	0	16	26	34																												
II	N/A	07010207	Foundation Course in Food Production – II	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16														40	Theory + Internal			
II	N/A	07010208	Foundation Course in Food Production – II (Practical)	Practical	Core	Core	Separate	0	0	8	4	8																									40	Practical+Internal		
II	N/A	07010209	Foundation Course in Food & Beverage Service – II	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16															40	Theory + Internal		
II	N/A	07010210	Foundation Course in Food & Beverage Service – II (Practical)	Practical	Core	Core	Separate	0	0	4	2	4																									40	Practical+Internal		
II	N/A	07010211	Foundation Course in Accommodation & Front Office – II	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16															40	Theory + Internal		
II	N/A	07010212	Foundation Course in Accommodation & Front Office – II (Practical)	Practical	Core	Core	Separate	0	0	4	2	4																									40	Practical+Internal		
II	N/A	07010213	Food Safety and Quality	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16															40	Theory + Internal		
II	N/A	--	AECC	Theory	AECC	AECC	Separate	2	0	0	2	2	30	12				10	5	5	20	8															20	Theory + Internal		
II	N/A	--	MGE	Theory	GE	GE	Separate	4	0	0	4	4	60	24				20	10	10	40	16															40	Theory + Internal		
II	N/A	--	VAC	Theory	VAC	VAC	Separate	2	0	0	2	2	30	12				10	5	5	20	8															20	Theory + Internal		
			Total Credits for Semester					16	0	16	24	32																												
III	N/A	07010301	Industrial Training Report & Viva Voce	Practical	Core	Core	Separate																														280	Practical+Internal		
			Total Credits for Semester																																					
IV	N/A	07010407	Food Production Operations	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16																40	Theory + Internal	
IV	N/A	07010408	Food Production Operations (Practical)	Practical	Core	Core	Separate	0	0	8	4	8																										40	Practical+Internal	
IV	N/A	07010409	Food & Beverage Operations	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16																	40	Theory + Internal
IV	N/A	07010410	Food & Beverage Operations (Practical)	Practical	Core	Core	Separate	0	0	4	2	4																										40	Practical+Internal	
IV	N/A	07010411	Accommodation & Front Office Operations	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16																	40	Theory + Internal
IV	N/A	07010412	Accommodation & Front Office Operations (Practical)	Practical	Core	Core	Separate	0	0	4	2	4																										40	Practical+Internal	
IV	N/A	07010413	Food & Beverage Control	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16																40	Theory + Internal	
IV	N/A	07010414	Hotel Accountancy	Theory	Core	Core	Separate	2	0	0	2	2	60	24				20	10	10	40	16																40	Theory + Internal	
IV	N/A	--	AECC	Theory	AECC	AECC	Separate	2	0	0	2	2	30	12				10	5	5	20	8																20	Theory + Internal	
IV	N/A	--	MGE	Theory	GE	GE	Separate	4	0	0	4	4	60	24				20	10	10	40	16																40	Theory + Internal	
IV	N/A	--	VAC	Theory	VAC	VAC	Separate	2	0	0	2	2	30	12				10	5	5	20	8																20	Theory + Internal	
			Total Credits for Semester					18	0	16	26	34																												
V	N/A	07010510	Advance Food Production Operations – I	Theory	Core	Core	Separate	2			2	2	60	24				20	10	10	40	16																40	Theory + Internal	
V	N/A	07010511	Advance Food Production Operations – I (Practical)	Practical	Core	Core	Separate			8	4	8																											40	Practical+Internal
V	N/A	07010512	Advance Food & Beverage Operations – I	Theory	Core	Core	Separate	2			2	2	60	24				20	10	10	40	16																	40	Theory + Internal
V	N/A	07010513	Advance Food & Beverage Operations – I (Practical)	Practical	Core	Core	Separate			4	2	4																										40	Practical+Internal	
V	N/A	07010514	Accommodation & Front Office Management – I	Theory	Core	Core	Separate	2			2	2	60	24				20	10	10	40	16																	40	Theory + Internal

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													Max	Pass	Mid Term	Assignment	Professional Activities	Max	Pass	Demonstration/Presentation	Viva-voce	Max	Pass	Attendance	Mid Term			Project/Lab Work	Conduct/Demonstration	Max	Pass
V	N/A	07010515	Accommodation & Front Office Management – I (Practical)	Practical	Core	Core	Separate			4	2	4																	40	Practical+Internal	
V	N/A	07010516	Financial Management	Theory	Core	Core	Separate	2			2	2	60	24	20	10	10	40	16											40	Theory + Internal
V	N/A	--	AECC	Theory	AECC	AECC	Separate	2			2	2	30	12	10	5	5	20	8											20	Theory + Internal
V	N/A	--	MGE	Theory	GE	GE	Separate	4			4	4	60	24	20	10	10	40	16											40	Theory + Internal
V	N/A	--	VAC	Theory	VAC	VAC	Separate	2			2	2	30	12	10	5	5	20	8											20	Theory + Internal
			Total Credits for Semester					16	0	16	24	32																			
VI	N/A	07010610	Advance Food Production Operations – II	Theory	Core	Core	Separate	2			2	2	60	24	20	10	10	40	16											40	Theory + Internal
VI	N/A	07010611	Advance Food Production Operations – II (Practical)	Practical	Core	Core	Separate		8	4	8									20	20	40	16	10	10	10	30	60	24	40	Practical+Internal
VI	N/A	07010612	Advance Food & Beverage Operations – II	Theory	Core	Core	Separate	2			2	2	60	24	20	10	10	40	16											40	Theory + Internal
VI	N/A	07010613	Advance Food & Beverage Operations – II (Practical)	Practical	Core	Core	Separate		4	2	4									20	20	40	16	10	10	10	30	60	24	40	Practical+Internal
VI	N/A	07010614	Accommodation & Front Office Management – II	Theory	Core	Core	Separate	2			2	2	60	24	20	10	10	40	16											40	Theory + Internal
VI	N/A	07010615	Accommodation & Front Office Management – II (Practical)	Practical	Core	Core	Separate		4	2	4									20	20	40	16	10	10	10	30	60	24	40	Practical+Internal
VI	N/A	07010616	Food & Beverage Management	Theory	Core	Core	Separate	4			4	4	60	24	20	10	10	40	16											40	Theory + Internal
VI	N/A	07010617	Facility Planning	Theory	Core	Core	Separate	4			4	4	60	24	20	10	10	40	16											40	Theory + Internal
VI	N/A	07010618	Research Methodology	Practical	Core	Core	Separate	2			2	2	60	24	20	10	10	40	16											40	Theory + Internal
			Total Credits for Semester					16	0	16	24	32																			
VII	N/A	07010710	Revenue Management	Theory	Core	Core	Separate	2			2	2	60	24	20	10	10	40	16											40	Theory + Internal
VII	N/A	07010711	Strategic Management	Theory	Core	Core	Separate	2			2	2	60	24	20	10	10	40	16											40	Theory + Internal
VII	N/A	07010712	Event Management	Theory	Core	Core	Separate	2			2	2	60	24	20	10	10	40	16											40	Theory + Internal
VII	N/A	07010713	Event Management-(Practical)	Practical	Core	Core	Separate		4	2	4									20	20	40	16	10	10	10	30	60	24	40	Practical+Internal
VII	N/A	07010714	Research Project – (Practical)	Practical	Core	Core	Separate		8	4	8									20	20	40	16	10	10	10	30	60	24	40	Practical+Internal
VII	N/A	07010715	Human Resource Management	Theory	Core	Core	Separate	6			6	6	60	24	20	10	10	40	16											40	Theory + Internal
			Total Credits for Semester					12	0	12	18	24																			
VIII	N/A	07010801	On the Job Training (OJT)-Industrial Project	Practical	Core	Core	Separate				18									175	175	350	140		175		175	350	140	280	Practical+Internal
			Total Credits for Semester								18																				
			Total Credits for Degree								178																				

- a. After one year i.e. two semesters – Certificate in Hotel Catering (CHC)
- b. After two years i.e. four semesters – Diploma in Hospitality Operations (DHO)
- c. After three years i.e. six semesters – B.Sc. in Hospitality Administration (B.Sc.-HA)
- d. After four years i.e. eight semesters – Bachelor of Hotel Management (BHM)