

Bachelor of Hotel Management and Catering Technology (BHMCT) Model University-Style Syllabus

Duration: 4 Years (8 Semesters) | Total Credits: 160

Assessment Pattern: Internal Assessment (30 Marks) + End Semester Examination (70 Marks) =
100 Marks per Theory Course

Semester I

Marks Distribution: Internal 30 | End Semester 70 | Total 100

BHM101 - Food Production Foundation | Credits: 4 | Marks: 100

BHM102 - Food & Beverage Service Foundation | Credits: 4 | Marks: 100

BHM103 - Front Office Operations | Credits: 4 | Marks: 100

BHM104 - Housekeeping Operations | Credits: 4 | Marks: 100

BHM105 - Communication Skills | Credits: 3 | Marks: 100

Semester II

Marks Distribution: Internal 30 | End Semester 70 | Total 100

BHM201 - Food Production Techniques | Credits: 4 | Marks: 100

BHM202 - Food & Beverage Service Skills | Credits: 4 | Marks: 100

BHM203 - Accommodation Management | Credits: 4 | Marks: 100

BHM204 - Hotel Engineering Basics | Credits: 3 | Marks: 100

BHM205 - Computer Applications in Hospitality | Credits: 3 | Marks: 100

Semester III

Marks Distribution: Internal 30 | End Semester 70 | Total 100

BHM301 - Advanced Food Production | Credits: 4 | Marks: 100

BHM302 - Restaurant & Bar Operations | Credits: 4 | Marks: 100

BHM303 - Front Office Management | Credits: 4 | Marks: 100

BHM304 - Hospitality Accounting | Credits: 4 | Marks: 100

BHM305 - Food Science & Nutrition | Credits: 3 | Marks: 100

Semester IV

Marks Distribution: Internal 30 | End Semester 70 | Total 100

BHM401 - Bakery & Confectionery | Credits: 4 | Marks: 100

BHM402 - Accommodation Operations Management | Credits: 4 | Marks: 100

BHM403 - Hospitality Marketing | Credits: 4 | Marks: 100

BHM404 - Human Resource Management | Credits: 4 | Marks: 100

BHM405 - Research Methodology | Credits: 3 | Marks: 100

Semester V

Marks Distribution: Internal 30 | End Semester 70 | Total 100

BHM501 - Industrial Training | Credits: 20 | Marks: 100

BHM502 - Training Report & Viva | Credits: 4 | Marks: 100

Semester VI

Marks Distribution: Internal 30 | End Semester 70 | Total 100

BHM601 - Hotel Financial Management | Credits: 4 | Marks: 100

BHM602 - Facility Planning | Credits: 4 | Marks: 100

BHM603 - Hospitality Law | Credits: 3 | Marks: 100

BHM604 - Event Management | Credits: 4 | Marks: 100

BHM605 - Entrepreneurship Development | Credits: 3 | Marks: 100

Semester VII

Marks Distribution: Internal 30 | End Semester 70 | Total 100

BHM701 - Strategic Hotel Management | Credits: 4 | Marks: 100

BHM702 - Revenue Management | Credits: 4 | Marks: 100

BHM703 - International Cuisine | Credits: 4 | Marks: 100

BHM704 - Tourism Management | Credits: 4 | Marks: 100

BHM705 - Elective I | Credits: 3 | Marks: 100

Semester VIII

Marks Distribution: Internal 30 | End Semester 70 | Total 100

BHM801 - Project Work | Credits: 8 | Marks: 100

BHM802 - Hospitality Analytics | Credits: 4 | Marks: 100

BHM803 - Quality Management | Credits: 4 | Marks: 100

BHM804 - Elective II | Credits: 3 | Marks: 100

BHM805 - Comprehensive Viva Voce | Credits: 2 | Marks: 100

General Examination Scheme

Theory Courses: Internal Assessment (30 Marks) + End Semester Examination (70 Marks).

Practical Courses: Continuous Assessment (50 Marks) + Practical Examination (50 Marks).

Industrial Training and Project Work shall be evaluated through reports, presentations, and viva voce examinations.