

Bachelor of Science (Hotel and Hospitality Management)

University Style Syllabus

Program Duration: 3 Years (6 Semesters) | Total Credits: 140 | Marks Distribution: Theory (70) + Internal Assessment (30) = 100 per subject unless specified.

Semester I

BSHHM101 - Principles of Hotel Management | Credits: 4 | Marks: 100

BSHHM102 - Food Production Foundation | Credits: 4 | Marks: 100

BSHHM103 - Food & Beverage Service-I | Credits: 4 | Marks: 100

BSHHM104 - Front Office Operations-I | Credits: 4 | Marks: 100

BSHHM105 - Communication Skills | Credits: 3 | Marks: 100

Total Credits: 19 Total Marks: 500

Semester II

BSHHM201 - Food Production-II | Credits: 4 | Marks: 100

BSHHM202 - Food & Beverage Service-II | Credits: 4 | Marks: 100

BSHHM203 - Front Office Operations-II | Credits: 4 | Marks: 100

BSHHM204 - Housekeeping Operations | Credits: 4 | Marks: 100

BSHHM205 - Computer Applications in Hospitality | Credits: 3 | Marks: 100

Total Credits: 19 Total Marks: 500

Semester III

BSHHM301 - Accommodation Management | Credits: 4 | Marks: 100

BSHHM302 - Hospitality Accounting | Credits: 4 | Marks: 100

BSHHM303 - Hotel Engineering & Maintenance | Credits: 4 | Marks: 100

BSHHM304 - Food Safety & Hygiene | Credits: 3 | Marks: 100

BSHHM305 - Hospitality Marketing | Credits: 3 | Marks: 100

Total Credits: 18 Total Marks: 500

Semester IV

BSHHM401 - Hospitality Human Resource Management | Credits: 4 | Marks: 100

BSHHM402 - Hospitality Law | Credits: 3 | Marks: 100

BSHHM403 - Event Management | Credits: 4 | Marks: 100

BSHHM404 - Travel & Tourism Management | Credits: 4 | Marks: 100

BSHHM405 - Industrial Training / Internship | Credits: 6 | Marks: 200

Total Credits: 21 Total Marks: 600

Semester V

BSHHM501 - Strategic Hotel Management | Credits: 4 | Marks: 100

BSHHM502 - Entrepreneurship Development | Credits: 3 | Marks: 100

BSHHM503 - Revenue Management | Credits: 4 | Marks: 100

BSHHM504 - Customer Relationship Management | Credits: 3 | Marks: 100

BSHHM505 - Research Methodology | Credits: 3 | Marks: 100

Total Credits: 17 Total Marks: 500

Semester VI

BSHHM601 - International Hospitality Management | Credits: 4 | Marks: 100

BSHHM602 - Resort & Club Management | Credits: 4 | Marks: 100

BSHHM603 - Hospitality Project | Credits: 6 | Marks: 200

BSHHM604 - Professional Ethics | Credits: 2 | Marks: 100

BSHHM605 - Viva Voce | Credits: 2 | Marks: 100

Total Credits: 18 Total Marks: 600

Marks Distribution Pattern

Theory Subjects: 70 External + 30 Internal Assessment = 100 Marks

Practical Subjects: 60 Practical + 40 Internal Assessment = 100 Marks

Internship: Training Report, Supervisor Evaluation and Viva Voce

Project Work: Report Submission, Presentation and Viva Voce

Program Outcomes

- Develop operational skills in hotel and hospitality management.
- Understand food production, service, front office and housekeeping operations.
- Apply management, marketing and accounting concepts in hospitality businesses.
- Demonstrate leadership, communication and customer service excellence.
- Prepare for employment and entrepreneurship in hospitality industries.