

Bachelor of Hotel Management and Catering Technology

BHMCT

Course Structure
2015

Approved by

**Board of Studies of Tourism and Hotel Management
held on September 12, 2015**

Submitted by

Institute of Tourism and Hotel Management
Bundelkhand University

J H A N S I

Bachelor of Hotel Management and Catering Technology

BHMCT

Course Outline

Semester – I

Sl. No.	New Code	Subject	Int.	Ext.
			30	70
1.	1161	Introduction to Hospitality, Hotel and Hoteliering	30	70
2.	1162	Tourism Concept and Linkages	30	70
3.	1163	Principles of Management	30	70
4.	1164	Introduction to Computers Application	30	70
5.	1165	Basics of Communication	30	70
6.	1166	Conceptual Framework of Marketing	30	70
7.	10167	Environment Studies	20	30

Semester – II

Sl. No.	New Code	Subject	Internal	External
			30	70
1.	1168	Front Office Operations – I	30	70
2.	1169	Food Production Operations – I	30	70
3.	1170	Food and Beverage Services Operations – I	30	70
4.	1171	Housekeeping Operations – I	30	70
5.	1172	Hygiene and Sanitation	30	70
6.	1173	Contemporary Environmental & Ecological Issues	30	70
7.	1174	Hotel Accounting – I	30	70
		Human Rights	20	30
8	10175	Front Office Operations –	30	70

		I Practical		
9	10176	Food Production Operations – I Practical	30	70
10	10177	Food and Beverage Services Operations – Practical I	30	70
11	10178	Housekeeping Operations – I Practical	30	70

Preliminary Industrial Training (Four Weeks):

The Student shall have to undergo a four weeks preliminary industrial training in a leading hotel/resort property, duly approved by the institute. Though the institute may help the incumbent students in arranging their training in suitable institutions, the sole responsibility, in this context, will rest on the student. The student will have to submit a comprehensive training report in the Department, duly certified by the competent authority of the training institute. The reports will be evaluated by a panel of experts, (one internal and one external), who will also conduct viva voce on the same. The training report shall have to be submitted the report at least one month before commencement of the third semester examinations.

Log Book Evaluation: *While on the training, the students shall have to maintain a Log Book in the format prescribed by the Institute of Tourism & Hotel Management. The Log Book, to be submitted at least one month before commencement of 3rd semester examination by a panel of experts (One internal and one external).*

Semester – III

Sl. No.	New Code	Subject	Internal	External
			30	70
1.	2161	Front Office Operations – II	30	70
2.	2162	Food Production Operations – II	30	70
3.	2163	Food and Beverages Services Operations – II	30	70
4.	2164	Housekeeping Operations – II	30	70
5.	2165	Hotel Accounting - II	30	70
6.	2166	Nutrition and Food Science	30	70
7	20167	Front Office Operations – II Practical	30	70
8	20168	Food Production Operations – II Practical	30	70
9	20169	Food and Beverages Services Operations – II Practical	30	70
10	20170	Housekeeping Operations – II Practical	30	70
11	20171	Training Report		100

Semester – IV

Sl. No.	New Code	Subject	Internal	External
			30	70
1.	2172	Front Office Operations – III	30	70
2.	2173	Food Production Operations – III	30	70
3.	2174	Food and Beverage Service Operations – III	30	70
4.	2175	Housekeeping Operations – III	30	70
5.	2176	Ethical Legal and Regulatory Aspects of Hoteliering	30	70
6.	2177	Organizational Behavior	30	70
7	20178	Front Office Operations – III Practical	30	70
8	20179	Food Production Operations – III Practical	30	70
9	20180	Food and Beverage Service Operations – III Practical	30	70
10	20181	Housekeeping Operations – III Practical	30	70

Semester - V

Sl. No.	New Code	Subject	Internal	External
			30	70
1.	3161	Front Office Operations-IV	30	70
2.	3162	Food Production Operations-IV	30	70
3.	3163	Food and Beverage Services Operations -IV	30	70
4.	3164	Housekeeping Operations-IV	30	70
5.	3165	Material Management	30	70
6.	3166	Hotel Engineering	30	70
7	30167	Front Office Operations-IV Practical	30	70
8	30168	Food Production Operations-IV Practical	30	70
9	30169	Food and Beverage Services Operations –IV Practical	30	70
10	30170	Housekeeping Operations-IV Practical	30	70

Semester - VI

Sl. No.	New Code	Subject	Theory 100	Practical. 100
			Int. 30	Ext. 70
1.	3171	Front Office Operations-V	30	70
2.	3172	Food production Operations-V	30	70
3.	3173	Food and Beverage Services Operations-V	30	70
4.	3174	Housekeeping Operations-V	30	70
5.	3175	Research Methodology	30	70
6.	3176	Human Resource Management	30	70
7	30177	Front Office Operations-V Practical	30	70
8	30178	Food production Operations-V Practical	30	70
9	30179	Food and Beverage Services Operations-V Practical	30	70
10	30180	Housekeeping Operations-V Practical	30	70

Industrial Training (Eight Weeks):

The Student shall have to undergo a eight weeks industrial training in a leading hotel/resort property, duly approved by the institute. Though the institute may help the incumbent students in arranging their training in suitable institutions, the sole responsibility, in this context, will rest on the student. The student will have to submit a comprehensive training report in the Department, duly certified by the competent authority of the training institute. The reports will be evaluated by a panel of experts, (one internal and one external), who will also conduct viva voce on the same. The training report shall have to be submitted the report at least one month before commencement of the seventh semester examinations.

Log Book Evaluation: *While on the training, the students shall have to maintain a Log Book in the format prescribed by the Institute of Tourism & Hotel Management. The Log Book, to be submitted at least one month before commencement of 7th semester examination by a panel of experts (One internal and one external).*

Semester - VII

Sl. No.	New Code	Subject	Internal	External
1	4161	Elective – I (Food Production Specialisation)	30	70
2	4162	Elective – I (Front Office Specialisation)		
3	4163	Elective – II (F & B Service Specialisation)	30	70
4	4164	Elective – II (Housekeeping Specialisation)		
5	4165	Hotel Marketing	30	70
6	4166	Entrepreneurship Development	30	70
7	4167	Financial Management	30	70
8	4168	Event Management	30	70
9	4169	Business Communication	30	70
10	4170	Facility Planning	30	70
11	40171	Elective I Practical (Food Production)	30	70
12	40172	Elective I Practical (Front Office)		
13	40173	Elective II Practical (F & B	30	70

		Service)		
14	40174	Elective II Practical (Housekeeping)		
15	40175	Training Report		100

Students of BHM 7th Semester will have to opt for any two elective papers/Specialization Papers out of the four core areas of Hotel Management; i.e., Front Office, Food Production, F & B Service and House Keeping. The permitted combinations are as follows:

- Food Production + F & B services
- Housekeeping + Front Office

Extensive on the job training (Twenty Two Weeks):

The Student shall have to undergo a Twenty-Two weeks extensive on the job training in a leading hotel/resort property, duly approved by the ITHM. Though the institute may help the incumbent students in arranging their training in suitable institution, the sole responsibility to this effect, will rest on the student. The student will have to submit a comprehensive training report in the Department, duly certified by the competent authority of the training institute. The reports will be evaluated by a panel of experts, (one internal and one external), who will also conduct viva voce on the same. The training report shall have to be submitted latest by May first week of the concerned academic year.

Log Book:

While on the training, the students shall have to maintain a Log Book in the format prescribed by the Institute of Tourism & Hotel Management. The Log Book, to be submitted along with the training report, will be evaluated by the panel of experts (One internal and one external), other than the one constituted for evaluation of training report.

Dissertation Report:

At the outset of Sixth Semester, every Student shall be assigned an applied topic (problem) for Dissertation under the supervision of one of the faculty members of the Institute. The dissertation, duly certified by the concerned supervisor, shall have to be submitted by the students on the date notified by the Institute. A panel of two external experts shall evaluate the dissertation who will also conduct viva voce examination of the students on a duly notified date, scheduled not latter than third week of May of the concerned academic year.

SEMESTER – VIII

Sl. No.	New Code	Subject	Maximum Marks - 200	
			Evaluation of Report / Log Book/ Dissertation	Viva –Voce
1.	40176	On the Job Training Report	150	50
2.	40177	Log Book Evaluation	150	50
3.	40178	Dissertation Report	150	50