

# VIVEKANANDA GLOBAL UNIVERSITY, JAIPUR

(Established by Rajasthan State Legislative and covered u/s 2(f) of the UGC Act, 1956.)

## SCHOOL OF HOSPITALITY & HOTEL MANAGEMENT

### TEACHING & EXAMINATION SCHEME

FOR

### Bachelors in Hotel Management & Catering Technology ( 4 Years Degree )

(Implemented from Academic session 2018-19 )

Sem	I	II	III	IV	V	VI	VII	VIII	Total
Credits	24	24	24	24	24	25	30	23	198

**Total Credits: - 198**

**Session :- 2018-19.**

**VIT Campus, Sector-36 , NRI Road, Sisyawas, Jagatpura, Jaipur ( Raj.)-303012**

**Ph. ;- 0141-4077999, Fax :- 4077900, Email :- [info@vgu.ac.in](mailto:info@vgu.ac.in), Website :- [www.vgu.ac.in](http://www.vgu.ac.in)**

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM I Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM101	Core Course	Front Office –I	100	60	40	3	0	0	3
BHM102	Core Course	Food Production -I	100	60	40	3	0	0	3
BHM103	Core Course	House Keeping –I	100	60	40	3	0	0	3
BHM104	Core Course	Food & Beverage Service –I	100	60	40	3	0	0	3
BHM105	Skill Development	Safety & First Aid	100	60	40	3	0	0	3
BHM106	Skill Development	Food Science & Nutrition –I	100	60	40	3	0	0	3
BHM107	Communication	PD & Communication Skills	100	60	40	3	0	0	3
BHM108	Practical	Front Office –I	50	20	30	0	0	1	0.5
BHM109	Practical	Food Production –I	50	20	30	0	0	2	1
BHM110	Practical	House Keeping –I	50	20	30	0	0	1	0.5
BHM111	Practical	Food & Beverage Service –I	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	21	0	6	24
Exam Duration									3 Hours

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM II Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM201	Core Course	Front Office II	100	60	40	3	0	0	3
BHM202	Core Course	Food Production -I I	100	60	40	3	0	0	3
BHM203	Core Course	House Keeping –II	100	60	40	3	0	0	3
BHM204	Core Course	Food & Beverage Service –II	100	60	40	3	0	0	3
BHM205	Core Course	Food science and Nutrition-II	100	60	40	3	0	0	3
BHM206	Skill Development	Computer skills for hotel industry	50	30	20	2	0	0	2
BHM207	Communication	Communication Skills	100	60	40	3	0	0	3
BHM208	Practical	Front Office – II	50	20	30	0	0	1	0.5
BHM209	Practical	Food Production –II	50	20	30	0	0	2	1
BHM210	Practical	House Keeping –II	50	20	30	0	0	1	0.5
BHM211	Practical	Food & Beverage Service –II	50	20	30	0	0	2	1
BHM212	Practical	Computer skills for hotel industry	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	490	410	20	0	8	24
Exam Duration									3 Hours

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM III Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM301	Core Course	Front Office III	100	60	40	3	0	0	3
BHM302	Core Course	Food Production – III	100	60	40	3	0	0	3
BHM303	Core Course	House Keeping –III	100	60	40	3	0	0	3
BHM304	Core Course	Food & Beverage Service –III	100	60	40	3	0	0	3
BHM305	Skill Development	French	100	60	40	3	0	0	3
BHM306	Skill Development	Accounting for Hotel	100	60	40	3	0	0	3
BHM307	Core Course	Environmental Studies	100	60	40	3	0	0	3
BHM308	Practical	Front Office – III	50	20	30	0	0	1	0.5
BHM309	Practical	Food Production – III	50	20	30	0	0	2	1
BHM310	Practical	House Keeping –III	50	20	30	0	0	1	0.5
BHM311	Practical	Food & Beverage Service –III	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	21	0	6	24
Exam Duration									3 Hours

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM IV Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM401	Core Course	Front Office Operation- I	100	60	40	2	0	0	2
BHM402	Core Course	Food Production – IV	100	60	40	2	0	0	2
BHM403	Core Course	House Keeping & Sanitation	100	60	40	2	0	0	2
BHM404	Core Course	Food & Beverage Operation –I	100	60	40	2	0	0	2
BHM405	Core Course	Catering Management	100	60	40	3	0	0	3
BHM406	Skill Development	Travel & Tourism Management	100	60	40	3	0	0	3
BHM407	Skill Development	Hotel Accounts	50	30	20	3	0	0	3
BHM408	Skill Development	Food Commodities	50	30	20	3	0	0	3
BHM409	Practical	Front Office Operation-I	50	20	30	0	0	2	1
BHM410	Practical	Food Production – IV	50	20	30	0	0	2	1
BHM411	Practical	House Keeping & Sanitation	50	20	30	0	0	2	1
BHM412	Practical	Food & Beverage Operation –I	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	20	0	8	24
Exam Duration									3 Hours

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM V Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM501	Core Course	Front Office Operation- II	100	60	40	2	0	0	2
BHM502	Core Course	Food Production –V	100	60	40	2	0	0	2
BHM503	Core Course	Accommodation Management	100	60	40	2	0	0	2
BHM504	Core Course	Food & Beverage Operation –II	100	60	40	2	0	0	2
BHM505	Core Course	Hotel Law	100	60	40	3	0	0	3
BHM506	Skill Development	Hotel Engineering	100	60	40	3	0	0	3
BHM507	Skill Development	Communication Skills	50	30	20	3	0	0	3
BHM508	Skill Development	Travel & Tourism Management	50	30	20	3	0	0	3
BHM509	Practical	Front Office Operation-II	50	20	30	0	0	2	1
BHM510	Practical	Food Production –V	50	20	30	0	0	2	1
BHM511	Practical	Accommodation Management	50	20	30	0	0	2	1
BHM512	Practical	Food & Beverage Operation –II	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	20	0	8	24

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM VI Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM601	Core Course	Front Office Management –I	100	60	40	2	0	0	2
BHM602	Core Course	Food Production – VI	100	60	40	3	0	0	3
BHM603	Core Course	Housekeeping Operation	100	60	40	2	0	0	2
BHM604	Core Course	Food & Beverage Management	100	60	40	3	0	0	3
BHM605	Core Course	Management Technique	100	60	40	3	0	0	3
BHM606	Skill Development	Sales & Marketing	100	60	40	3	0	0	3
BHM607	Skill Development	Writing Skills for Hospitality Operation	50	30	20	2	0	0	2
BHM608	Skill Development	Computer Application	50	30	20	1	0	2	2
BHM609	Practical	Front Office Management-I	50	20	30	0	1	1	1.5
BHM610	Practical	Food Production – VI	50	20	30	0	1	1	1.5
BHM611	Practical	House Keeping Operation	50	20	30	0	0	1	0.5
BHM612	Practical	Food & Beverage Management	50	20	30	0	1	1	1.5
		<b>TOTAL</b>	900	500	400	19	3	6	25

**VIVEKANANDA GLOBAL UNIVERSITY JAIPUR**

**EXAMINATION SCHEME**

**BHM VII Semester**

**Credit 30**

**6 Months Industrial Training**

**200 Marks.**

**(6 Months industrial training either in VII / VIII Semester )**

<b>Core Subject</b>	<b>Marks</b>
Log Book	50
Viva	50
Project Report & Presentation	100



# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM VIII Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM801	Core Course	Front Office Management –II	100	60	40	2	1	0	3
BHM802	Core Course	Food Production Control	100	60	40	2	1	0	3
BHM803	Core Course	Housekeeping Management	100	60	40	2	1	0	3
BHM804	Core Course	Food & Beverage Control	100	60	40	2	0	0	2
BHM805	Core Course	Principles of Management	100	60	40	3	0	0	3
BHM806	Skill Development	Interpersonal Skills	100	60	40	3	0	0	3
BHM807	Skill Development	HR Management	50	30	20	3	0	0	3
BHM808	Skill Development	Presentation Skills & Project Work	50	30	20	1	0	0	1
BHM809	Practical	Front Office Management-II	50	20	30	0	0	1	0.5
BHM810	Practical	Food Production Control	50	20	30	0	0	1	0.5
BHM811	Practical	House Keeping Management	50	20	30	0	0	1	0.5
BHM812	Practical	Food & Beverage Control	50	20	30	0	0	1	0.5
		<b>TOTAL</b>	900	500	400	18	2	4	23
Exam Duration									3 Hours

## Department of Hospitality Management 2018-19

<b>S.No.</b>	<b>Category of Courses</b>	<b>Category Codes</b>	<b>Number of Courses</b>	<b>Credit</b>
1	Professional Core Credits	PC	34	91
2	Skill Development	SD	17	46
3	Communication Skills	CS	2	6
4	Practical	P	29	25
5	Industrial Training / Project	IT	01	30
	Total		83	198

<b>Category Codes</b>	<b>Number of Courses</b>	<b>Credit</b>
Theory	53	143
Practice	30	55

# VIVEKANANDA GLOBAL UNIVERSITY, JAIPUR

( Established by Rajasthan State Legislative and covered u/s 2(f) of the UGC Act, 1956. )

## SCHOOL OF HOSPITALITY & HOTEL MANAGEMENT

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(Implemented from Academic session 2019-20 )

Sem	I	II	III	IV	V	VI	VII	VIII	Total
Credits	24	24	24	24	24	25	30	23	198

**Total Credits: - 198**

**Session :- 2018-19.**

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# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM I Semester

Code	University Course Category	Name of the Subject	Ma x. Ma rks	The ory exa m	Inter nal Asses smen t	Lectu re per week	Tuto rial per week	Practic al/ Lab	Credits
BHM101	Core Course	Front Office –I	100	60	40	3	0	0	3
BHM102	Core Course	Food Production -I	100	60	40	3	0	0	3
BHM103	Core Course	House Keeping –I	100	60	40	3	0	0	3
BHM104	Core Course	Food & Beverage Service –I	100	60	40	3	0	0	3
BHM105	Skill Development	Safety & First Aid	100	60	40	3	0	0	3
BHM106	Skill Development	Food Science & Nutrition –I	100	60	40	3	0	0	3
BHM107	Communication	PD & Communication Skills	100	60	40	3	0	0	3
BHM108	Practical	Front Office –I	50	20	30	0	0	1	0.5
BHM109	Practical	Food Production –I	50	20	30	0	0	2	1
BHM110	Practical	House Keeping –I	50	20	30	0	0	1	0.5
BHM111	Practical	Food & Beverage Service –I	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	21	0	6	24
Exam Duration									3 Hours

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM II Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM201	Core Course	Front Office II	100	60	40	3	0	0	3
BHM202	Core Course	Food Production -I I	100	60	40	3	0	0	3
BHM203	Core Course	House Keeping –II	100	60	40	3	0	0	3
BHM204	Core Course	Food & Beverage Service –II	100	60	40	3	0	0	3
BHM205	Core Course	Food science and Nutrition-II	100	60	40	3	0	0	3
BHM206	Skill Development	Computer skills for hotel industry	50	30	20	2	0	0	2
BHM207	Communication	Communication Skills	100	60	40	3	0	0	3
BHM208	Practical	Front Office – II	50	20	30	0	0	1	0.5
BHM209	Practical	Food Production –II	50	20	30	0	0	2	1
BHM210	Practical	House Keeping –II	50	20	30	0	0	1	0.5
BHM211	Practical	Food & Beverage Service –II	50	20	30	0	0	2	1
BHM212	Practical	Computer skills for hotel industry	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	490	410	20	0	8	24
Exam Duration									3 Hours

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM III Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM301	Core Course	Front Office III	100	60	40	3	0	0	3
BHM302	Core Course	Food Production – III	100	60	40	3	0	0	3
BHM303	Core Course	House Keeping –III	100	60	40	3	0	0	3
BHM304	Core Course	Food & Beverage Service –III	100	60	40	3	0	0	3
BHM305	Skill Development	French	100	60	40	3	0	0	3
BHM306	Skill Development	Accounting for Hotel	100	60	40	3	0	0	3
BHM307	Core Course	Environmental Studies	100	60	40	3	0	0	3
BHM308	Practical	Front Office – III	50	20	30	0	0	1	0.5
BHM309	Practical	Food Production – III	50	20	30	0	0	2	1
BHM310	Practical	House Keeping –III	50	20	30	0	0	1	0.5
BHM311	Practical	Food & Beverage Service –III	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	21	0	6	24
Exam Duration									3 Hours

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM IV Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM401	Core Course	Front Office Operation- I	100	60	40	2	0	0	2
BHM402	Core Course	Food Production – IV	100	60	40	2	0	0	2
BHM403	Core Course	House Keeping & Sanitation	100	60	40	2	0	0	2
BHM404	Core Course	Food & Beverage Operation –I	100	60	40	2	0	0	2
BHM405	Core Course	Catering Management	100	60	40	3	0	0	3
BHM406	Skill Development	Travel & Tourism Management	100	60	40	3	0	0	3
BHM407	Skill Development	Hotel Accounts	50	30	20	3	0	0	3
BHM408	Skill Development	Food Commodities	50	30	20	3	0	0	3
BHM409	Practical	Front Office Operation-I	50	20	30	0	0	2	1
BHM410	Practical	Food Production – IV	50	20	30	0	0	2	1
BHM411	Practical	House Keeping & Sanitation	50	20	30	0	0	2	1
BHM412	Practical	Food & Beverage Operation –I	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	20	0	8	24
Exam Duration									3 Hours

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM V Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM501	Core Course	Front Office Operation- II	100	60	40	2	0	0	2
BHM502	Core Course	Food Production –V	100	60	40	2	0	0	2
BHM503	Core Course	Accommodation Management	100	60	40	2	0	0	2
BHM504	Core Course	Food & Beverage Operation –II	100	60	40	2	0	0	2
BHM505	Core Course	Hotel Law	100	60	40	3	0	0	3
BHM506	Skill Development	Hotel Engineering	100	60	40	3	0	0	3
BHM507	Skill Development	Communication Skills	50	30	20	3	0	0	3
BHM508	Skill Development	Travel & Tourism Management	50	30	20	3	0	0	3
BHM509	Practical	Front Office Operation-II	50	20	30	0	0	2	1
BHM510	Practical	Food Production –V	50	20	30	0	0	2	1
BHM511	Practical	Accommodation Management	50	20	30	0	0	2	1
BHM512	Practical	Food & Beverage Operation –II	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	20	0	8	24



# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM VI Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM601	Core Course	Front Office Management –I	100	60	40	2	0	0	2
BHM602	Core Course	Food Production – VI	100	60	40	3	0	0	3
BHM603	Core Course	Housekeeping Operation	100	60	40	2	0	0	2
BHM604	Core Course	Food & Beverage Management	100	60	40	3	0	0	3
BHM605	Core Course	Management Technique	100	60	40	3	0	0	3
BHM606	Skill Development	Sales & Marketing	100	60	40	3	0	0	3
BHM607	Skill Development	Writing Skills for Hospitality Operation	50	30	20	2	0	0	2
BHM608	Skill Development	Computer Application	50	30	20	1	0	2	2
BHM609	Practical	Front Office Management-I	50	20	30	0	1	1	1.5
BHM610	Practical	Food Production – VI	50	20	30	0	1	1	1.5
BHM611	Practical	House Keeping Operation	50	20	30	0	0	1	0.5
BHM612	Practical	Food & Beverage Management	50	20	30	0	1	1	1.5
		<b>TOTAL</b>	900	500	400	19	3	6	25

**SEVENTH SEMESTER EXAMINATION**

S. No.	Course Code	Course Name	Credits	Contact Hrs/Wk.		
				L	T/S	P
		<b>A. Practical I.T.</b>				
1	BHM 701	I.T. on Front Office Operations	6	-	-	-
2	BHM 702	I.T. on Food Production	6	-	-	-
3	BHM 703	I.T. on House keeping operation	6	-	-	-
4	BHM 704	I.T. on Food & Beverage Services	6	-	-	-
5	BHM 505A	I.T. Presentation and Report	6	-	-	-
		<b>Total</b>	<b>30</b>	<b>0</b>	<b>0</b>	<b>24</b>
		<b>Total weeks</b>		<b>24</b>		

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

### BHM VIII Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM801	Core Course	Front Office Management –II	100	60	40	2	1	0	3
BHM802	Core Course	Food Production Control	100	60	40	2	1	0	3
BHM803	Core Course	Housekeeping Management	100	60	40	2	1	0	3
BHM804	Core Course	Food & Beverage Control	100	60	40	2	0	0	2
BHM805	Core Course	Principles of Management	100	60	40	3	0	0	3
BHM806	Skill Development	Interpersonal Skills	100	60	40	3	0	0	3
BHM807	Skill Development	HR Management	50	30	20	3	0	0	3
BHM808	Skill Development	Presentation Skills & Project Work	50	30	20	1	0	0	1
BHM809	Practical	Front Office Management-II	50	20	30	0	0	1	0.5
BHM810	Practical	Food Production Control	50	20	30	0	0	1	0.5
BHM811	Practical	House Keeping Management	50	20	30	0	0	1	0.5
BHM812	Practical	Food & Beverage Control	50	20	30	0	0	1	0.5
		<b>TOTAL</b>	900	500	400	18	2	4	23
Exam Duration									3 Hours

## Department of Hospitality Management 2019-20

<b>S.No.</b>	<b>Category of Courses</b>	<b>Category Codes</b>	<b>Number of Courses</b>	<b>Credit</b>
1	Professional Core Credits	PC	34	91
2	Skill Development	SD	17	46
3	Communication Skills	CS	2	6
4	Practical	P	29	25
5	Industrial Training / Project	IT	05	30
	Total		87	198

<b>Category Codes</b>	<b>Number of Courses</b>	<b>Credit</b>
Theory	53	143
Practice	34	55

# VIVEKANANDA GLOBAL UNIVERSITY JAIPUR

## EXAMINATION SCHEME

**BHMCT SCHEME 2020-2021**

**Total credits for the batch—198 credits**

**\*Option can be availed in open electives/ Professional Specialisation**

### Summary Sheet

<b>Sem</b>	<b>I</b>	<b>II</b>	<b>III</b>	<b>IV</b>	<b>V</b>	<b>VI</b>	<b>VII</b>	<b>VIII</b>	<b>Total</b>
<b>Credits</b>	<b>24</b>	<b>24</b>	<b>24</b>	<b>24</b>	<b>24</b>	<b>25</b>	<b>30</b>	<b>23</b>	<b>198</b>

## BHM I Semester

Code	University Course Category	Name of the Subject	Ma x. Marks	Theo ry exam	Inter nal Asses sment	Lectu re per week	Tutor ial per week	Practica l/ Lab	Credits
BHM101	Core Course	Front Office –I	100	60	40	3	0	0	3
BHM102	Core Course	Food Production -I	100	60	40	3	0	0	3
BHM103	Core Course	House Keeping –I	100	60	40	3	0	0	3
BHM104	Core Course	Food & Beverage Service –I	100	60	40	3	0	0	3
BHM105	Skill Development	Safety & First Aid	100	60	40	3	0	0	3
BHM106	Skill Development	Food Science & Nutrition –I	100	60	40	3	0	0	3
BHM107	Communication	PD & Communication Skills	100	60	40	3	0	0	3
BHM108	Practical	Front Office –I	50	20	30	0	0	1	0.5
BHM109	Practical	Food Production –I	50	20	30	0	0	2	1
BHM110	Practical	House Keeping –I	50	20	30	0	0	1	0.5
BHM111	Practical	Food & Beverage Service –I	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	21	0	6	24
Exam Duration									3 Hours

## BHM II Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical/ Lab	Credits
BHM201	Core Course	Front Office II	100	60	40	3	0	0	3
BHM202	Core Course	Food Production -I I	100	60	40	3	0	0	3
BHM203	Core Course	House Keeping –II	100	60	40	3	0	0	3
BHM204	Core Course	Food & Beverage Service –II	100	60	40	3	0	0	3
BHM205	Core Course	Food science and Nutrition-II	100	60	40	3	0	0	3
BHM206	Skill Development	Computer skills for hotel industry	50	30	20	2	0	0	2
BHM207	Communication	Communication Skills	100	60	40	3	0	0	3
BHM208	Practical	Front Office –II	50	20	30	0	0	1	0.5
BHM209	Practical	Food Production –II	50	20	30	0	0	2	1
BHM210	Practical	House Keeping –II	50	20	30	0	0	1	0.5
BHM211	Practical	Food & Beverage Service –II	50	20	30	0	0	2	1
BHM212	Practical	Computer skills for hotel industry	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	490	410	20	0	8	24
Exam Duration									3 Hours

## BHM III Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical / Lab	Credits
BHM301	Core Course	Front Office III	100	60	40	3	0	0	3
BHM302	Core Course	Food Production-III	100	60	40	3	0	0	3
BHM303	Core Course	House Keeping -III	100	60	40	3	0	0	3
BHM304	Core Course	Food & Beverage Service -III	100	60	40	3	0	0	3
BHM305	Skill Development	French	100	60	40	3	0	0	3
BHM306	Skill Development	Accounting for Hotel	100	60	40	3	0	0	3
BHM307	Core Course	Environmental Studies	100	60	40	3	0	0	3
BHM308	Practical	Front Office -III	50	20	30	0	0	1	0.5
BHM309	Practical	Food Production -III	50	20	30	0	0	2	1
BHM310	Practical	House Keeping -III	50	20	30	0	0	1	0.5
BHM311	Practical	Food & Beverage Service -III	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	21	0	6	24
Exam Duration									3 Hours



## BHM IV Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical / Lab	Credits
BHM401	Core Course	Front Office Operation- I	100	60	40	2	0	0	2
BHM402	Core Course	Food Production –IV	100	60	40	2	0	0	2
BHM403	Core Course	House Keeping & Sanitation	100	60	40	2	0	0	2
BHM404	Core Course	Food & Beverage Operation –I	100	60	40	2	0	0	2
BHM405	Core Course	Catering Management	100	60	40	3	0	0	3
BHM406	Skill Development	Travel & Tourism Management	100	60	40	3	0	0	3
BHM407	Skill Development	Hotel Accounts	50	30	20	3	0	0	3
BHM408	Skill Development	Food Commodities	50	30	20	3	0	0	3
BHM409	Practical	Front Office Operation-I	50	20	30	0	0	2	1
BHM410	Practical	Food Production –IV	50	20	30	0	0	2	1
BHM411	Practical	House Keeping & Sanitation	50	20	30	0	0	2	1
BHM412	Practical	Food & Beverage Operation –I	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	20	0	8	24
Exam Duration									3 Hours

## BHM V Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical / Lab	Credits
BHM501	Core Course	Front Office Operation- II	100	60	40	2	0	0	2
BHM502	Core Course	Food Production –V	100	60	40	2	0	0	2
BHM503	Core Course	Accommodation Management	100	60	40	2	0	0	2
BHM504	Core Course	Food & Beverage Operation –II	100	60	40	2	0	0	2
BHM505	Core Course	Hotel Law	100	60	40	3	0	0	3
BHM506	Skill Development	Hotel Engineering	100	60	40	3	0	0	3
BHM507	Skill Development	Communication Skills	50	30	20	3	0	0	3
BHM508	Skill Development	Travel & Tourism Management	50	30	20	3	0	0	3
BHM509	Practical	Front Office Operation-II	50	20	30	0	0	2	1
BHM510	Practical	Food Production –V	50	20	30	0	0	2	1
BHM511	Practical	Accommodation Management	50	20	30	0	0	2	1
BHM512	Practical	Food & Beverage Operation –II	50	20	30	0	0	2	1
		<b>TOTAL</b>	900	500	400	20	0	8	24

## BHM VI Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical / Lab	Credits
BHM601	Core Course	Front Office Management – I	100	60	40	2	0	0	2
BHM602	Core Course	Food Production –VI	100	60	40	3	0	0	3
BHM603	Core Course	Housekeeping Operation	100	60	40	2	0	0	2
BHM604	Core Course	Food & Beverage Management	100	60	40	3	0	0	3
BHM605	Core Course	Management Technique	100	60	40	3	0	0	3
BHM606	Skill Development	Sales & Marketing	100	60	40	3	0	0	3
BHM607	Skill Development	Writing Skills for Hospitality Operation	50	30	20	2	0	0	2
BHM608	Skill Development	Computer Application	50	30	20	1	0	2	2
BHM609	Practical	Front Office Management-I	50	20	30	0	1	1	1.5
BHM610	Practical	Food Production –VI	50	20	30	0	1	1	1.5
BHM611	Practical	House Keeping Operation	50	20	30	0	0	1	0.5
BHM612	Practical	Food & Beverage Management	50	20	30	0	1	1	1.5
		<b>TOTAL</b>	900	500	400	19	3	6	25

**SEVENTH SEMESTER EXAMINATION**

<b>S. No.</b>	<b>Course Code</b>	<b>Course Name</b>	<b>Credits</b>	<b>Contact Hrs/Wk.</b>		
				<b>L</b>	<b>T/S</b>	<b>P</b>
		<b>A. Practical I.T.</b>				
1	BHM 701	I.T. on Front Office Operations	6	-	-	-
2	BHM 702	I.T. on Food Production	6	-	-	-
3	BHM 703	I.T. on House keeping operation	6	-	-	-
4	BHM 704	I.T. on Food & Beverage Services	6	-	-	-
5	BHM 505A	I.T. Presentation and Report	6	-	-	-
		<b>Total</b>	<b>30</b>	<b>0</b>	<b>0</b>	<b>24</b>
		<b>Total weeks</b>		<b>24</b>		

## BHM VIII Semester

Code	University Course Category	Name of the Subject	Max. Marks	Theory exam	Internal Assessment	Lecture per week	Tutorial per week	Practical / Lab	Credits
BHM801	Core Course	Front Office Management – II	100	60	40	2	1	0	3
BHM802	Core Course	Food Production Control	100	60	40	2	1	0	3
BHM803	Core Course	Housekeeping Management	100	60	40	2	1	0	3
BHM804	Core Course	Food & Beverage Control	100	60	40	2	0	0	2
BHM805	Core Course	Principles of Management	100	60	40	3	0	0	3
BHM806	Skill Development	Interpersonal Skills	100	60	40	3	0	0	3
BHM807	Skill Development	HR Management	50	30	20	3	0	0	3
BHM808	Skill Development	Presentation Skills & Project Work	50	30	20	1	0	0	1
BHM809	Practical	Front Office Management-II	50	20	30	0	0	1	0.5
BHM810	Practical	Food Production Control	50	20	30	0	0	1	0.5
BHM811	Practical	House Keeping Management	50	20	30	0	0	1	0.5
BHM812	Practical	Food & Beverage Control	50	20	30	0	0	1	0.5
		<b>TOTAL</b>	900	500	400	18	2	4	23
Exam Duration									3 Hours

## Department of Hospitality Management 2020-21

<b>S.No.</b>	<b>Category of Courses</b>	<b>Category Codes</b>	<b>Number of Courses</b>	<b>Credit</b>
1	Professional Core Credits	PC	34	91
2	Skill Development	SD	17	46
3	Communication Skills	CS	2	6
4	Practical	P	29	25
5	Industrial Training / Project	IT	05	30
	Total		87	198

<b>Category Codes</b>	<b>Number of Courses</b>	<b>Credit</b>
Theory	53	143
Practice	34	55

