**

**Department of Hospitality and Hotel Management**

**SYLLABI**

**&**

**SCHEME OF EXAMINATION**

**of**

**BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

**[BHMCT]**

**For**

**First to Eight Semesters**

**(w.e.f. Academic Session 2018 - 2022)**

The curriculum and syllabus for BHMCT (Bachelor of Hotel Management and Catering Technology) Program conforms to outcome based teaching learning process. In general, several outcomes have been identified and the curriculum and syllabus have been planned in such a way that each of the courses meets one or more of these outcomes. Student outcomes illustrate the students are expected to know and be able to do by the time of graduation. These relate to the skills, understanding, and behaviours that students acquire as they progress through the program. Further each course in the program brings out clear instructional objectives which are mapped to the student outcomes.

The student outcomes are:

1. Utilize interpersonal skills to lead/manage first-level employees in a hospitality setting.
2. Perform cost calculations and apply them to decision-making situations.
3. Evaluate food safety and sanitation to maintain a safe and sanitary work environment. Create an attractive and well-designed menu with consideration given to effective costing and pricing principles.
4. Complete and evaluate the data generated from a hotel night audit.
5. Develop a professional marketing brochure for a lodging operation.
6. Forecast sales and expenses in a variety of hospitality businesses.
7. Create a resume and cover letter that effectively highlight skills sought by potential employers.
8. Achieve national certification as a Serve Safe Food Protection Manager.
9. Schedule employees with consideration given to budgets, sales forecasts, and customary labour practices.

**BHMCT (Bachelor of Hotel Management and Catering Technology)** **Program Educational Objective (PEO’s):**

A graduate of the **Hotel Management** Program should:

1. To train and develop students to be leaders in hotel and food and beverage management through industry immersion and national and international linkages;
2. To intensify student`s knowledge and skills with instruction based on international standards;
3. To produce quality graduates with balanced knowledge, skills and industry exposure in catering, hotel and management;
4. To demonstrate community involvement
5. To conduct researches concerning hotel and restaurant development program.

**Program Outcome (PO’s)**

**A graduate of Hospitality and Hotel Management Program will demonstrate:**

**PO1**: Performs work activities effectively and efficiently to the standards expected in the operation required in the tourism industry/hospitality sectors.

**PO2:** Undertakes task, functions, duties and activities in the operation of the hotels, restaurants, travel, government and non-government agencies in accordance with the competency standards.

**PO3:** Analyses situation, identifies problems, formulates solutions and implements corrective and/or mitigating measures and action management into foodservice and lodging operations.

**PO4.** Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems in hospitality operations.

**PO5:** Demonstrate the ability to use professional written and oral communication skills and technology to successfully communicate.

**PO6:** Demonstrate awareness, understanding and skills necessary to live and work in a diverse world.

**PO7:** Practice professional ethics, provide leadership, demonstrate personal and global responsibility, and work effectively as a team member.

**FIRST SEMESTER EXAMINATION**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S. No.** | **Subject Code** | **Subject Name** | **Credits** | **Contact Hrs/Wk.** | | |
| **L** | **T/S** | **P** |
|  |  | **A. Theory** |  |  |  |  |
| 1 | HM 101A | Foundation Course of Food Production-I | 2 | 2 | - | - |
| 2 | HM 102A | Foundation Course of Food & Beverage Service-I | 2 | 2 | - | - |
| 3 | HM 103A | Foundation Course of Accommodation Operations-I | 2 | 2 | - | - |
| 4 | HM 104A | Foundation Course of Front Office Operations-I | 2 | 2 | - | - |
| 5 | HM 105A | Communication | 2 | 2 | - | - |
| 6 | HM106A | Basic Hygiene and HACCP | 2 | 2 |  |  |
| 7 | BMC051A | Environmental Studies | 4 | 2 | 2 | - |
|  |  | **B. Practical/Lab.** |  |  |  |  |
| 8 | HM111A | Foundation Course of Food Production-I LAB. | 4 | - | - | 8 |
| 9 | HM 112A | Foundation Course of Food & Beverage Service-I LAB. | 2 | - | - | 4 |
| 10 | HM 113A | Foundation Course of Accommodation Operation-I LAB. | 1 | - | - | 2 |
| 11 | HM 114A | Foundation Course of Front Office Operation-I LAB. | 1 | - | - | 2 |
|  |  | **Total** | **24** | **14** | **2** | **16** |
|  |  | **Total Teaching Load** |  | **32** |  |  |

**SECOND SEMESTER EXAMINATION**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S. No.** | **Subject Code** | **Subject Name** | **Credits** | **Contact Hrs/Wk.** | | |
| **L** | **T/S** | **P** |
|  |  | **A. Theory** |  |  |  |  |
| 1 | HM 201A | Foundation Course of Food Production-II | 2 | 2 | - | - |
| 2 | HM 202A | Foundation Course of Food & Beverage Service-II | 2 | 2 | - | - |
| 3 | HM 203A | Foundation Course of Accommodation Operations-II | 2 | 2 | - | - |
| 4 | HM 204A | Foundation Course of Front Office Operations-II | 2 | 2 | - | - |
| 5 | HM 205A | Application of Computer | 2 | 2 | - | - |
| 6 | HM206A | Food Science and Nutrition | 2 | 2 | - | - |
| 7 | HM207A | OPEN ELECTIVE ( SOD/ SOM) | 2 | 2 | - | - |
|  |  | **B. Practical** |  |  |  |  |
| 8 | HM 211A | Foundation Course of Food Production-I LAB. | 4 | - | - | 8 |
| 9 | HM 212A | Foundation Course of Food & Beverage Service-I LAB. | 2 | - | - | 4 |
| 10 | HM 213A | Foundation Course of Accommodation Operation-I LAB. | 1 | - | - | 2 |
| 11 | HM 214A | Foundation Course of Front Office Operation-I LAB. | 1 | - | - | 2 |
| 12 | HM215A | Application of Computer LAB. | 1 |  |  | 2 |
|  |  | **Total** | **23** | **14** | **-** | **18** |
|  |  | **Total Teaching Load** |  | **32** |  |  |

**THIRD SEMESTER EXAMINATION**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S. No.** | **Subject Code** | **Subject Name** | **Credits** | **Contact Hrs/Wk.** | | |
| **L** | **T/S** | **P** |
|  |  | **A. Theory** |  |  |  |  |
| 1 | HM 301A | Food Production Operations-1 | 2 | 2 | - | - |
| 2 | HM 302A | Food & Beverage Service Operations-1 | 2 | 2 | - | - |
| 3 | HM 303A | Accommodation Operations -1 | 2 | 2 | - | - |
| 4 | HM 304A | Front Office Operations -1 | 2 | 2 | - | - |
| 5 | HM 305A | Business Communication | 2 | 2 | - | - |
| 6 | HM 306A | Value Education, Human Rights and Legislative Procedures | 4 | 2 | 2 | - |
|  |  | **B. Practical/LAB** |  |  |  |  |
| 7 | HM 311A | Food Production Qperation-1 | 4 | - | - | 8 |
| 8 | HM 312A | Food & Beverage Service Operations-1 | 2 | - | - | 4 |
| 9 | HM 313A | Accommodation Operations-1 | 1 | - | - | 2 |
| 10 | HM 314A | Front Office Operations-1 | 1 | - | - | 2 |
|  |  | **Total** | **22** | **16** | **2** | **16** |
|  |  | **Total Teaching Load** |  | **34** |  |  |

**FOURTHSEMESTER EXAMINATION**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S. No.** | **Subject Code** | **Subject Name** | **Credits** | **Contact Hrs/Wk.** | | |
| **L** | **T/S** | **P** |
|  |  | **A. Theory** |  |  |  |  |
| 1 | HM 401A | Food Production Operations-II | 2 | 2 | - | - |
| 2 | HM 402A | Food & Beverage Service Operations-II | 2 | 2 | - | - |
| 3 | HM 403A | Accommodation Operations –II | 2 | 2 | - | - |
| 4 | HM 404A | Front Office Operations –II | 2 | 2 | - | - |
| 5 | HM 405A | Corporate Grooming and Etiquettes | 2 | 2 | - | - |
| 6 | HM 406A | Hotel Accounts | 2 | 2 | - | - |
| 7 | HM 407A | Open Elective (SOD/SOM) | 2 | 2 | - | - |
|  |  | **B. Practical** |  |  |  |  |
|  | HM 411A | Food Production Operations-II | 4 | - | - | 8 |
|  | HM 412A | Food & Beverage Service Operations-II | 2 | - | - | 4 |
|  | HM 413A | Accommodation Operations-II | 1 | - | - | 2 |
|  | HM 414A | Front Office Operations-II | 1 | - | - | 2 |
|  |  | **Total** | **22** | **14** | **2** | **16** |
|  |  | **Total Teaching Load** |  | **32** |  |  |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S. No.** | **Course Code** | **Course Name** | **Credits** | **Contact Hrs/Wk.** | | |
| **L** | **T/S** | **P** |
|  |  | **A. Practical I.T.** |  |  |  |  |
| 1 | HM 501A | I.T. on Food Production | 4 | - | - | - |
| 2 | HM 502A | I.T. on Food & Beverage Services | 4 | - | - | - |
| 3 | HM 503A | I.T. on Accommodation Operations | 4 | - | - | - |
| 4 | HM 504A | I.T. on Front Office Operations | 4 | - | - | - |
| 5 | HM 505A | I.T. Presentation and Report | 4 | - | - | - |
|  |  | **Total** | **20** | **0** | **0** | **24** |
|  |  | **Total weeks** |  | **24** |  |  |

**FIFTH SEMESTER EXAMINATION**

**\*NOTE: If Required-**

**The students of Third year will be divided into two groups Group I and Group II.**

1. **In 5th Semester, Group I will go I.T. while Group II will attend regular Classes of III Year**
2. **In 6thSemester, Group II will go I.T. while Group I will attend regular Classes of III Year**

**SIXTH SEMESTER EXAMINATION**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S. No.** | **Course Code** | **Course Name** | **Credits** | **Contact Hrs/Wk.** | | |
| **L** | **T/S** | **P** |
|  |  | **A. Theory** |  |  |  |  |
| 1 | HM601A | Food Production operations-III | 2 | 2 | - | - |
| 2 | HM602A | Food & Beverage operations-III | 2 | 2 | - | - |
| 3 | HM603A | Accommodation operations-III | 2 | 2 | - | - |
| 4 | HM604A | Front Office operations-III | 2 | 2 | - | - |
| 5 | HM605A | Travel and Tourism Management | 2 | 2 |  |  |
| 6 | HM606A | French | 2 | 2 |  |  |
| 7 | HM607A | Hospitality Law | 2 | 2 |  |  |
|  |  | **B. Practical /Project** |  |  |  |  |
| 8 | HM611A | Food Production operations-III | 4 | - | - | 8 |
| 9 | HM612A | Food & Beverage operations-III | 2 | - | - | 4 |
| 10 | HM613A | Accommodation operations-III | 1 | - | - | 2 |
| 11 | HM614A | Front Office operations-III | 1 | - | - | 2 |
|  |  | **Total** | **22** | **14** |  | **16** |
|  |  | **Total Teaching Load** |  | **30** |  |  |

L\* = Lecture T\*=Tutorial P\* = Practical

**SEVENTH SEMESTER EXAMINATION**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S. No.** | **Course Code** | **Course Name** | **Credits** | **Contact Hrs/Wk.** | | |
| **L** | **T/S** | **P** |
|  |  | **A. Theory** |  |  |  |  |
| 1 | HM701A | Advance Food Production | 2 | 2 | - | - |
| 2 | HM702A | Advance Food & Beverage | 2 | 2 | - | - |
| 3 | HM703A | Accommodation Management | 2 | 2 | - | - |
| 4 | HM704A | Front Office Management | 2 | 2 | - | - |
| 5 | HM705A | Principles of Management | 2 | 2 |  |  |
| 6 | HM706A | Methods and Techniques of Research | 2 | 2 |  |  |
| 7 | HM707A | Facility planning | 2 | 2 |  |  |
|  |  | **B. Practical /Project** |  |  |  |  |
| 8 | HM711A | Adv. Food Production | 4 | - | - | 8 |
| 9 | HM712A | Advance Food & Beverage | 2 | - | - | 4 |
|  |  | **Total** | **20** | **14** |  | **12** |
|  |  | **Total Teaching Load** |  | **30** |  |  |

L\* = Lecture T\*=Tutorial P\* = Practical

**EIGHT SEMESTER EXAMINATION**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S. No.** | **Course Code** | **Course Name** | **Credits** | **Contact Hrs/Wk.** | | |
| **L** | **T/S** | **P** |
|  |  | **A. Theory** |  |  |  |  |
| 1 | HM801 | Food Production Management | 2 | 2 | - | - |
| 2 | HM802 | Room Division Management | 2 | 2 | - | - |
| 3 | HM803 | Professional Skill and Development | 2 | 2 | - | - |
| 4 | HM804 | Entrepreneurship Management | 2 | 2 |  | - |
| 5 | HM805 | Research Report (Submission) | 4 | 4 |  |  |
| 6 | HM806 | Open Elective(SOD/SOM) | 2 | 2 |  |  |
|  |  | **B. Practical /Project** |  |  |  |  |
| 7 | HM811A | Food Production Management | 2 | - | - | 4 |
| 8 | HM812A | Room Division Management | 2 | - | - | 4 |
|  |  | **Total** | **18** | **14** |  | **08** |
|  |  | **Total Teaching Load** |  | **22** |  |  |

L\* = Lecture T\*=Tutorial P\* = Practical