

BHMCT Syllabus- Autonomous

Semester I												
Course Code	Course Title	Number of Lectures	HOURS PER WEEK			CREDITS			MARKS			
			Theory	Practical	Total	Theory	Practical	Total	Internal (Th)	Practical	External (Th)	Total
CC 101	Food Production I	45	3	8	11	3	4	7	20	30	50	100
CC 102	Food and Beverage Service - I	45	3	4	7	3	2	5	20	30	50	100
CC 103	Housekeeping	45	3	4	7	3	2	5	20	30	50	100
CC 104	Front Office	45	3	4	7	3	2	5	20	30	50	100
AECC 105	Communication Skills	30	2	0	2	2	-	2	50	0	0	50
AECC 106	Environmental Studies - I	30	2	0	2	2	-	2	50	0	0	50
					36				500			

Semester II												
Course Code	Course Title	Number of Lectures	HOURS PER WEEK			CREDITS			MARKS			
			Theory	Practical	Total	Theory	Practical	Total	Internal (Th)	Practical	External (Th)	Total
CC 201	Food Production - II	45	3	8	11	3	4	7	20	30	50	100
CC 202	Food and Beverage Service - II	45	3	4	7	3	2	5	20	30	50	100
CC 203	Accommodation Operations - I	45	3	4	7	3	2	5	20	30	50	100
EC 204 A	Basic French	30	2	4	6	2	2	4	20	30	50	100
EC 204 B	Computer Fundamentals											
SEC 205	Food Science	30	2	0	2	2	0	2	50	0	0	50
AECC 206	Environmental Studies - II	30	2	0	2	2	-	2	50	0	0	50
					35	25			500			

Semester III												
Course Code	Course Title	Number of Lectures	HOURS PER WEEK			CREDITS			MARKS			
			Theory	Practical	Total	Theory	Practical	Total	Internal (Th)	Practical	External (Th)	Total
CC 301	Food Production - III	45	3	8	11	3	4	7	20	30	50	100
CC 302	Food and Beverage Service - III	45	3	4	7	3	2	5	20	30	50	100
CC 303	Accommodation Operations - II	45	3	4	7	3	2	5	20	30	50	100
OE 304 A	Principles of Management	45	3	0	3	3	0	3	50	0	50	100
OE 304 B	Business Communication											
EC 305 A	Hotel Maintenance	45	3	2	5	3	1	4	20	30	50	100
EC 305 B	Soft Skills Mgmt.											
					33	24			500			

Semester IV												
Course Code	Course Title	Number of Lectures	HOURS PER WEEK			CREDITS			MARKS			
			Theory	Practical	Total	Theory	Practical	Total	Internal (Th)	Practical	External (Th)	Total
CC 401	Food Production - V	45	3	8	11	3	4	7	20	30	50	100
CC 402	Food and Beverage Service - V	45	3	4	7	3	2	5	20	30	50	100
CC 403	Accommodation Operations - III	45	3	4	7	3	2	5	20	30	50	100
OE 404 A	Services Marketing	45	3	0	3	3	0	3	50	0	50	100
OE 404 B	Event Mgmt.											
EC 405 A	Advance Baking	45	3	2	5	3	1	4	20	30	50	100
EC 405 B	Bar Tending											
EC 405 C	Housekeeping in Allied Sectors											
SEC 406	Basic Accountancy	30	2	0	2	2	0	2	50	0	0	50
					35	26			550			

Semester V						
Course Code	Course Title	Duration	CREDITS	MARKS		
				Internal	External	TOTAL
CC 501	Industrial Training	20 weeks	6	100	200	300

Semester VI												
Course Code	Course Title	Number of Lectures	HOURS PER WEEK			CREDITS			MARKS			
			Theory	Practical	Total	Theory	Practical	Total	Internal (Th)	Practical	External (Th)	Total
EC 601 A	Advanced Food Production	45	3	8	11	3	4	7	20	30	50	100
EC 601 B	Advanced Food and Beverage Service	45										
EC 601 C	Advanced Accommodation Operations	45										
OE 602 A	Human Resource Management	45	3	0	3	3	0	3	50	0	50	100
OE 602 B	Travel & Tourism	45	3	2	5	3	1	4	20	30	50	100
EC 603 A	CRM											
EC 603 B	MICE											
SEC 604	Entrepreneurship Development	30	2	0	2	2	0	2	50	0	0	50
					21	16			350			

Semester VII												
Course Code	Course Title	Number of Lectures	HOURS PER WEEK			CREDITS			MARKS			
			Theory	Practical	Total	Theory	Practical	Total	Internal (Th)	Practical	External (Th)	Total
EC 701 A	Specialized Food Production - I	45	3	8	11	3	4	7	20	30	50	100
EC 701 B	Specialized Food and Beverage Service - I	45										
EC 701 C	Specialized Accommodation Operations - I	45										
OE 702 A	Total Quality Management	45	3	0	3	3	0	3	50	0	50	100
OE 702 B	Organizational Behaviour											
OE 703 A	Swayam / MOOC/Corsera	-	-	-	-	-	-	4	-	-	-	-
OE 703 B	NSS											
OE 703 C	Sports (State Level)											
PE 704 A	F & B Control	45	3	0	3	3	0	3	50	0	50	100
PE 704 B	Introduction to Cyber Security											
SEC 705	Managerial Economics	30	2	0	2	2	0	2	50	0	0	50
			19			19			350			

Semester VIII												
Course Code	Course Title	Number of Lectures	HOURS PER WEEK			CREDITS			MARKS			
			Theory	Practical	Total	Theory	Practical	Total	Internal (Th)	Practical	External (Th)	Total
EC 801 A	Specialized Food Production - II	45	3	8	11	3	4	7	20	30	50	100
EC 801 B	Specialized Food and Beverage Service - II	45										
EC 801 C	Specialized Accommodation Operations - II	45										
CC 802	Project Report		0	12	12	0	6	6	30	70		100
PE 803 A	Food Safety Mgmt. Systems	45	3	0	3	3	0	3	50	0	50	100
PE 803 B	Facility Planning											
SEC 804	Small Business Management	30	2	0	2	2	0	2	50	0	0	50
			28			18			350			

TOTAL								160				3400
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Sr. No	Particulars	Number of courses	Total Credits	Total Marks
1	Core Course- CC	15	85	1700
2	Elective Course- EC	7	37	700
3	Professional Elective - PE	2	6	200
4	Open Elective - OE	5	16	400
5	Ability Enhancement Core Course - AECC	3	6	150
6	Skills Enhancement Course- SEC	5	10	250
		37	160	3400