

Structure for BHMCT

Level 4.5						
Semester I						
Sr No	Course Code	Course title	Lecture	Tutorial	Practical	Credits
1	BHC 111	Introduction to Hospitality Industry	2	--	--	2
2	BHC 112	Travel & Tourism	2	--	--	2
3	BHC 113	Food Science & Nutrition	2	--	--	2
4	HMC 114	Principles of Food Production	2	--	4	4
5	HMC 115	Principles of F & B Service	2	--	2	3
6	HMC 116	Principles of Accommodation Operations	2	--	2	3
7	VSEC117	Personality Development	1	--	2	2
8	AEC 118	Communication Skills I	2	--	--	2
9	CC119	Sports & Fitness	60 hours of activities			2
						22
Semester II						
1	BHC 121	Food Production I	2		4	4
2	BHC 122	F & B Service I	2	--	2	3
3	BHC 123	Accommodation Operations I	2	--	2	3
4	HMC 124	Principles of Management	2	--	--	2
5	HMC 125	Hotel accounts	2	--	--	2
6	PCC 126	Business Communication	2	--	--	2
7	VSEC 127	Hospitality Events	60 hours - 4 events			2
8	IKS 128	Indian Heritage & Culture	2	--	--	2
9	CC 129	Emotional Health & Wellbeing	2	--	--	2
						23
Exit Option: Award of UG Certificate in HMCT with 45 credits and an additional 8 credit Courses & / OJT						
Level 5.0						
Semester III						
1	PCC231	Food Production II	2	--	4	4
2	PCC 232	F & B Service II	1	--	2	2
3	PCC233	Accommodation Operations II	1	--	2	2
4	MDM234	English Language I	2	--	--	2
5	OE 235	Library Management Systems		-	4	

6	OE 236	Retail Business management	2	--	--	2+2 (any 2 out of 3)
7	OE 237	French For Gastronomy	2	--	--	3)
8	EEM238	Entrepreneurship Development I	2	--	--	2
9	VEC239	Environmental Science I	2			2
10	FP2310	Field Project	60 hours			2
						20
Semester IV						
1	PCC241	Food Production III	2	--	4	4
2	PCC242	F & B Service III	2	--	2	3
3	PCC243	Accommodation Operations III	2	--	3	3
4	MDM244	English Language II	2	--	--	2
5	OE245A	Work Ethics	2	--	2	2 (Any 1 out of 2)
6	OE245B	Basics of MS Office				
7	VSEC246	Marketing of Services	1	--	2	2
8	AEC247	Saral Hindi Stir 1	2	--	--	2
9	EEM248	Entrepreneurship Development I	2	--	--	2
10	VEC249	Environmental Science II	2	--	--	2
						22
Exit Option: Award of UG Diploma in HMCT with 87 credits and an additional 8 credit Courses & / OJT						
Level 5.5						
Semester V						
1	PCC351	Food Production IV	2	--	4	4
2	PCC352	F & B Service IV	2	--	4	4
3	PCC353	Accommodation Operations IV	2	--	4	4
5	PEC355A	Event Management	4	--	--	4 (Any 1 of 2)
6	PEC355B	Revenue Management				
	MDM	English Literature I				4
7	OE356A	Farm to Table Management	1	--	2	2 Any 1 of 2)
8	OE356B	Social Media Marketing				
						22
Semester VI						
1	PCC361	Case Studies in Hospitality	3	--	--	3
2	PCC362	Cyber Security System	3	--	--	3
3	PCC363	Hotel Maintenance	2	--	--	2
4	PEC364A	Food Production V	3	1	--	4 (Any 1 of 3)
5	PEC364B	F & B Service V				

6	PEC364C	Accommodation Operations V				
7	PEC365A	Specialized Food Production Practical I	--	--	8	4 (Any 1 of 3)
8	PEC365B	Specialized F & B Service Practical I				
9	PEC365C	Specialized Accommodation Operations Practical I				
10	MDM366	English Literature II	2	--	--	2
11	VSEC367	Interview Techniques & group Discussions	2	--	2	2
						20
Exit Option: Award of B. Vocational degree in HMCT with 129 credits and an additional 8 credit Courses & / OJT						
Level 6.0						
Semester VII						
1	PCC471	Customer Relationship Management	2	--	--	2
2	PCC472	Human Resource Management	2	--	--	2
3	PEC473A	Food Production VI	2	--	--	2 (any 1 out of 3)
4	PEC473B	F & B Service VI				
5	PEC473C	Accommodation Operations VI				
6	MDM474	English Content Writing I	2	--	--	2
7	INTR475	Internship	24 weeks			12
						20
Semester VIII						
1	PCC481	Green Practices in Hospitality	2	--	--	2
2	PCC482	Total Quality Management	2			2
3	PEC483A	Food Production VI	2	--	--	2(any 1 out of 3)
4	PEC483B	F & B Service VI				
5	PEC483C	Accommodation Operations VI				
6	PEC484A	Specialized Food Production Practical II	--	--	8	4 (any 1 out of 3)
7	PEC484B	Specialized F & B Service Practical II				
8	PEC484C	Specialized Accommodation Operations Practical II				

