

COURSE STRUCTURE
BHMCT (SEM - I)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	Semester End Marks	Total	Credits
BHM19-026111 (Core 1)	Food Production – I (Th)	2	1	-	30	40	60	100	2
	Food Production – I (Pr)	-	-	4	60	20	30	50	2
BHM19-026112 (Core 2)	Food and Beverage Service – I (Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – I (Pr)	-	-	2	30	20	30	50	1
BHM19-026113 (Core 3)	House Keeping – I (Th)	2	1	-	30	40	60	100	2
	House Keeping – I (Pr)	-	-	2	30	20	30	50	1
BHM19-026114 (Core 4)	Front Office – I (Th)	2	1	-	30	40	60	100	2
	Front Office – I (Pr)	-	-	2	30	20	30	50	1
BHM19-026115 (Allied Course)	General Foundation Course (Th)	2	1	-	30	40	60	100	2
BHM19-026116 (Allied Course)	Introduction to Cooking Ingredients (Th)	2	1	-	30	40	60	100	2
	Introduction to Cooking Ingredients (Pr)	-	-	2	30	20	30	50	1
Total		12	6	12	360	340	510	850	18

COURSE STRUCTURE
BHMCT (SEM - II)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	Semester End Marks	Total	Credits
BHM19-026211 (Core 1)	Food Production – II (Th)	2	1	-	30	40	60	100	2
	Food Production – II (Pr)	-	-	4	60	20	30	50	2
BHM19-026212 (Core 2)	Food and Beverage Service – II(Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – II(Pr)	-	-	2	30	20	30	50	1
BHM19-026213 (Core 3)	House Keeping – II (Th)	2	1	-	30	40	60	100	2
	House Keeping – II (Pr)	-	-	2	30	20	30	50	1
BHM19-026214 (Core 4)	Front Office – II (Th)	2	1	-	30	40	60	100	2
	Front Office – II (Pr)	-	-	2	30	20	30	50	1
BHM19-026215 (Allied Course)	Principles of Management (Th)	3	1	-	45	40	60	100	3
BHM19-026216 (Language)	French (Th)	2	1	-	30	40	60	100	2
Total		13	6	10	345	320	480	800	18

COURSE STRUCTURE
BHMCT (SEM - III)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	Semester End Marks	Total	Credits
BHM19-026311 (Core 1)	Food Production – III (Th)	2	1	-	30	40	60	100	2
	Food Production – III (Pr)	-	-	4	60	20	30	50	2
BHM19-026312 (Core 2)	Food and Beverage Service – III(Th)	2	1	-	30	40	60	100	2
	Food and Beverage Service – III(Pr)	-	-	2	30	20	30	50	1
BHM19-026313 (Core 3)	House Keeping – III (Th)	2	1	-	30	40	60	100	2
	House Keeping – III (Pr)	-	-	2	30	20	30	50	1
BHM19-026314 (Core 4)	Front Office – III (Th)	2	1	-	30	40	60	100	2
	Front Office – III (Pr)	-	-	2	30	20	30	50	1
BHM19-026315 (Inter Disciplinary)	Environmental Studies (Th)	4	1	-	60	40	60	100	4
BHM19-026316 (Life Skill)	Yoga (Pr) OR	-	-	2	30	20	30	50	1
BHM19-026316 (Inter Disciplinary)	Computer Applications (Pr)	-	-	2	30	20	30	50	1
Total		12	5	12	360	300	450	750	18

BHMCT (SEM - IV)**Industrial Training**

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	Semester End Marks	Total	Credits
BHM19-026411 (On Job Training)	Industrial Training	-	-	40	800	240	360	600	18
	Total	-	-	40	800	240	360	600	20

20 Weeks of Industrial Training

COURSE STRUCTURE
BHMCT (SEM - V)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	Semester End Marks	Total	Credits
BHM19-026511* (Specialization)	Specialization I (A OR B OR C) (Th)	3	1	-	30	40	60	100	3
	Specialization I (A OR B OR C) (Pr)	-	-	4	60	20	30	50	2
BHM19-026512** (Core-Allied)	Core Group I (A OR B OR C) (Th)	1	1	-	15	20	30	50	1
	Core Group I (A OR B OR C) (Pr/Project)	-	-	2	30	20	30	50	1
BHM19-026513 (Core-Allied)	Basic skills in Photography (pr)	-	-	4	30	40	60	100	2
BHM19-026514 (Allied)	Research Methodology I (Th)	2	1	-	30	40	60	100	2
BHM19-026515 (Inter Disciplinary)	Marketing Management (Th)	3	1	-	45	40	60	100	3
BHM19-026516 (On Job Training)	Field Work (Pr)	-	-	12	180	40	60	100	6
Total		9	4	22	420	260	390	650	20

COURSE STRUCTURE
BHMCT (SEM - VI)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	Semester End Marks	Total	Credits
BHM19-026611* (Specialisation)	Specialization II (A OR B OR C) (Th)	3	1	-	30	40	60	100	3
	Specialization II (A OR B OR C) (Pr)	-	-	4	60	20	30	50	2
BHM19-026612** (Core-Allied)	Core Group II (A OR B OR C) (Th)	1	1	-	15	20	30	50	1
	Core Group II (A OR B OR C) (Pr/Project)	-	-	2	30	20	30	50	1
BHM19-026613 (Core-Allied)	Event Management (Th)	2	1	-	30	40	60	100	2
BHM19-026614 (Allied)	Research Methodology II (Th)	2	1	-	30	40	60	100	2
BHM19-026615 (Inter disciplinary)	Human Resource Management (Th)	3	1	-	45	40	60	100	3
BHM19-026616 (On Job Training)	Field Work (Pr)	-	-	12	180	40	60	100	6
Total		11	5	18	420	260	390	650	20

COURSE STRUCTURE
BHMCT (SEM - VII)

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	Semester End Marks	Total	Credits
BHM19-026711* (Specialization)	Specialization III (A OR B OR C) (Th)	3	1	-	30	40	60	100	3
	Specialization III (A OR B OR C) (Pr)	-	-	4	60	20	30	50	2
BHM19-026712** (Core-Allied)	Core Group III (A OR B OR C) (Th)	1	1	-	15	20	30	50	1
	Core Group III (A OR B OR C) (Project)	-	-	2	30	20	30	50	1
BHM19-026713 (Core-Allied)	Customer Care Management (Th)	2	1	-	30	40	60	100	2
BHM19-026714 (Allied)	Case Study (Th)	2	1	-	30	40	60	100	2
BHM19-026715 (Inter Disciplinary)	Service Quality Management (Th)	3	1	-	45	40	60	100	3
BHM19-026716 (On Job Training)	Field Work (Pr)	-	-	12	180	40	60	100	6
Total		11	5	18	420	260	390	650	20

BHMCT (SEM - VIII)**Industrial Training**

Course Code	Course	Teaching Scheme (Lecture Hours / Week) (L)	Tutorial Hours/ week (T)	Practical Hours/Week (P)	Teaching Scheme (Hours / Semester)	Internal Marks	Semester End Marks	Total	Credits
BHM-19-026811 (On Job Training)	Industrial Training	-	-	40	800	240	360	600	20
	Total	-	-	40	800	240	360	600	20

20 Weeks of Industrial Training.

NOTE:

- *Groups are as follows:**
A – Food Production
B – Food and Beverage Service
C- Accommodations
- ** Core group courses will be allocated as per chosen Specialization courses i.e. Specialization ‘A’ (Food production) will be mandatorily paired with Core Group A Course and same applies for Group B & C.**
- Specialization opted in 5th Semester will not be changed in following semesters under any circumstances.**
- All first years credits have to be cleared before admitting to third year and second year credits have to be cleared before admitting to Final year.**
- Fees for internal (backlog) credit assessment will be charged Rs.2000/- for theory and Rs.3000/- practicals’.**

Internal Assessment Parameters

- **Internal evaluation scheme for theory courses**

Parameters	Marks
Assignments	10
Class Test	10
Attendance	10
Extra Curricular Activities	10
Total	40

- **Marking of Attendance for Theory Courses:**

Attendance in %	Marks
75 – 79.99	06
80 – 84.99	07
85 – 89.99	08
90 – 94.99	09
95 – 100	10

- **Internal evaluation scheme for practical courses**

Parameters	Marks
Practical assessment	07
Attendance	06
Field work	07
Total	20

- **Marking of Attendance for Practical Courses:**

Attendance in %	Marks
75 – 79.99	02
80 – 84.99	03
85 – 89.99	04
90 – 94.99	05
95 – 100	06

