

BACHELOR IN HOTEL MANAGEMENT AND CATERING TECHNOLOGY (HONS.)

Semester I		
S No	Course Code	Course Title
1	26BHMT11C01	Fundamentals of Kitchen-I
2	26BHMT11C02	Fundamentals of Kitchen -I Lab
3	26BHMT11C03	Fundamentals of Food & Beverage Service-I
4	26BHMT11C04	Fundamentals of Food & Beverage Service -I Lab
5	26BHMT11C05	Fundamentals of Hotel Front office & Accommodation -I
6	26BHMT11C06	Fundamentals of Hotel Front office & Accommodation -I Lab
7	26BHMT11C07	Food Handling and Hygiene Skills
8	26ENGL0AEC1	Communicative English I
9	26ETPM0VAC1	Entrepreneurship Mindset -1
10	26SAHS0MDC3	Health, Fitness and Sports Nutrition
11	26SOL0VAC02	Universal Human Values

- Entrepreneurship Mindset-I shall be delivered through blended and self-paced learning approaches, supported by experiential learning, mentoring, startup-oriented activities, and innovation practices.

Semester II		
S No	Course Code	Course Title
1	26BHMT12C08	Fundamentals of Kitchen-II
2	26BHMT12C09	Fundamentals of Kitchen-II Lab
3	26BHMT12C10	Fundamentals of Food & Beverage Service II
4	26BHMT12C11	Fundamentals of Food & Beverage Service II Lab
5	26BHMT12C12	Fundamentals of Hotel Front office & Accommodation -II
6	26BHMT12C13	Fundamentals of Hotel Front office & Accommodation -II Lab
7	26ENGL0AEC2	Communicative English II
8	26DOAS0VAC1	Environmental Studies
9	26PSUG0SEC1	Professional Skills
10	26SOL0MDC03	Intellectual Property Rights
11	26ETPM0VAC2	Entrepreneurship Mindset -II

- Entrepreneurship Mindset-II shall be delivered through blended and self-paced learning approaches, supported by experiential learning, mentoring, startup-oriented activities, and innovation practices.

SEMESTER III		
S No	Course Code	Course Title
1	26BHMT23C14	Regional Cuisines of India
2	26BHMT23C15	Regional Cuisines of India Lab
3	26BHMT23C16	Food & Beverage Service Operations
4	26BHMT23C17	Food & Beverage Service Operations Lab
5	26BHMT23C18	Front office & Housekeeping Operations
6	26BHMT23C19	Front office & Housekeeping Operations Lab
7	26SAHS0MDC1	First Aid
8	26HSFR0AEC9	Hospitality French
9	26ETPM0VAC3	Entrepreneurship Mindset -III
		MOOCS
Optional to choose (Open Elective Basket)*		
10	Optional to choose (Open Elective Basket)*	Learn One More-Bharatiya Bhasha Or /Foreign Languages

Open Elective Basket			
S. no	CourseCode	CourseTitle	Type
1	26BFRN0AEC	Basic French	Modern Indian Languages
2	26BKOR0AEC1	Basic Korean	
3	26BSPA0AEC1	Basic Spanish	
4	26BHIN0AEC1	Basic Hindi	Learn-One-More-Bharatiya-Bhasha
5	26BPUN0AEC1	Basic Punjabi	
6	26BURD0AEC1	Basic Urdu	

- Learn One More Bharatiya Bhasha / Foreign Languages courses are optional. Students opting for these courses will earn 1 additional credit

- Entrepreneurship Mindset-III shall be delivered through blended and self-paced learning approaches, supported by experiential learning, mentoring, startup-oriented activities, and innovation practices.
- MOOCs courses from recognized platforms such as NPTEL/SWAYAM may be mapped or included after registration opens, total credits and contact hours may increase accordingly

SEMESTER IV		
S No	Course Code	Course Title
1	26BHMT24C20	Industrial Exposure Training

SEMESTER V		
S No	Course Code	Course Title
1	26BHMT35C21	Hospitality Laws
2	-	Department Elective-1
3	-	Department Elective-2
4	-	Department Elective-3
5	-	Department Elective-4
6	-	Department Elective-5
7	26BHMT35C32	Indian Festivals & Culinary Tourism
8	26SMEW0AEC1	Stress Management & Emotional Wellness
9	26ETPM0VAC4	Entrepreneurship Mindset – IV
		MOOCS
Total (Excluding Optional Course)		
11	26DRRM0SEC1	Disaster Risk Reduction and Management [#]
Total (Including Optional Course)		

- Entrepreneurship Mindset-IV shall be delivered through blended and self-paced learning approaches, supported by experiential learning, mentoring, startup-oriented activities, and innovation practices.
- MOOCs courses from recognized platforms such as NPTEL/SWAYAM may be mapped or included after registration opens, total credits and contact hours may increase accordingly
- Disaster Risk Reduction and Management is an optional course. Students who opt for this course will earn 2 additional credits.

Basket – I		
Departmental Elective - I		
Specialization	Course Code	Course Title
F&B Production	26BHMT35E22	International Cuisines
F&B Production	26BHMT35E23	Art of Baking

Basket – II		
Departmental Elective - II		
Specialization	Course Code	Course Title
F&B Production	26BHMT35E24	International Cuisines Lab
F&B Production	26BHMT35E25	Art of Baking Lab

Basket – III		
Departmental Elective - III		
Specialization	Course Code	Course Title
F&B Service	26BHMT35E26	Food & Beverage Management
F&B Service	26BHMT35E27	Bar Management

Basket – IV		
Departmental Elective - IV		
Specialization	Course Code	Course Title
F&B Service	26BHMT35E28	Food & Beverage Management Lab
F&B Service	26BHMT35E29	Bar Management Lab

Basket – V		
Departmental Elective - V		
Specialization	Course Code	Course Title
Hospitality	26BHMT35E30	Hotel Engineering & Maintenance
Hospitality	26BHMT35E31	Principles of Hospitality Management

SEMESTER - VI

S No	Course Code	Course Title
1	26BHMT36C33	Human Resource Management in Hospitality Industry
2	26BHMT36C34	Research Methodology in Hospitality
63	26BHMT36C35	Advance Food Production
4	26BHMT36C36	Advance Food Production Lab
5	-	Department Elective-6
6	-	Department Elective-7
7	-	Department Elective-8
8	26ETPM0VAC5	Entrepreneurship Mindset – V
		MOOCS
Total (Excluding Optional Course)		
Optional to choose (Non-Credit Course)		
9	26PRDV0AEC1	Professional Development –I*
Total (Including Optional Course)		

- Entrepreneurship Mindset-V shall be delivered through blended and self-paced learning approaches, supported by experiential learning, mentoring, startup-oriented activities, and innovation practices.
- MOOCs courses from recognized platforms such as NPTEL/SWAYAM may be mapped or included after registration opens, total credits and contact hours may increase accordingly
- Professional Development–I is an optional, non-credit course. Evaluation shall be on a Satisfactory/Unsatisfactory basis

Basket – 6		
Departmental Elective - VI		
Specialization	Course Code	Course Title
Food Division	26BHMT36E37	Banquet and Restaurant Operations Management
Room Division	26BHMT36E38	Room Division Operations Management

Basket – 7		
Departmental Elective - VII		
Specialization	Course Code	Course Title
Food Division	26BHMT36E39	Banquet and Restaurant Operations Management Lab
Room Division	26BHMT36E40	Room Division Operations Management Lab

Basket – 8		
Departmental Elective - VIII		
Specialization	Course Code	Course Title
Hospitality	26BHMT36E41	CRM in Hospitality
Hospitality	26BHMT36E42	Event Management

SEMESTER VII		
S No	Course Code	Course Title
1	26BHMT47C43	Menu Planning and Engineering
2	26BHMT47C44	Outdoor Catering Management
3	26BHMT47C45	Outdoor Catering Management Lab
4	26BHMT47C46	Hospitality Marketing
5	-	Department Elective-9
6	-	Department Elective-10
7	-	Department Elective-11
8	-	Department Elective-12
Optional to choose		
9	26PRDV0AEC2	Professional Development-II*

- Professional Development-II is an optional, non-credit course. Evaluation shall be on a Satisfactory/Unsatisfactory basis

Basket – IX		
Departmental Elective - IX		
Specialization	Course Code	Course Title
Room Division	26BHMT47E47	Lodging Management
Room Division	26BHMT47E48	Front office Management

Basket – X		
Departmental Elective - X		
Specialization	Course Code	Course Title
Room Division	26BHMT47E49	Lodging Management Lab
Room Division	26BHMT47E50	Front office Management Lab

Basket – XI		
Departmental Elective - XI		
Specialization	Course Code	Course Title
Food Division	26BHMT47E51	Advanced Culinary Management
Food Division	26BHMT47E52	Advanced Bakery & Patisserie Management

Basket – XII		
Departmental Elective - XII		
Specialization	Course Code	Course Title
Food Division	26BHMT47E53	Advanced Culinary Management Lab
Food Division	26BHMT47E54	Advanced Bakery & Patisserie Management Lab

SEMESTER VIII		
(OPTION A)		
COURSE		
S No	Course Code	Course Title
1	26BHMT48C55	On the Job Training
2	26BHMT48C56	Training Project Report