



## **SYLLABUS OF**

**[BHMCT]**

**BACHELOR'S OF HOTEL MANAGEMENT**

**AND CATERING TECHNOLOGY**

**GYANVIHARSCHOOL OF**

**HOTEL MANAGEMENT**

**EDITION – 2017**

**Bachelor in Hotel Management & Catering Technology (BHMCT)- 4 years full time degree**

**Teaching and Examination Scheme for Bachelor's Degree of Hotel Mgt. and Catering Technology (Regular)**  
**(4 Year Program)Edition 2017**

**I-YEAR**

**SEMESTER: AUTUMN**

S. No.	Course Code	Course Name	Credits	Contact Hrs/Wk.			Exam Hrs.	Weight age (in %)	
				L	T/S	P		CE	ESE
		<b>Program Core</b>							
1	HM 101	Foundation Course of Food Production	2	2	-	-	3	40	60
2	HM 103	Foundation Course of Food & Beverage Service	2	2	1	-	3	40	60
3	HM 105	Foundation Course of Accommodation Operations	2	2	-	-	3	40	60
4	HM 107	Foundation Course of Front Office Operations	2	2	-	-	3	40	60
5	HM 111	Nutrition, Hygiene & Sanitation	2	2	-	-	3	40	60
6	HM 151	Pra. - Foundation Course of Food Production	2	-	-	6	4	60	40
7	HM 153	Pra. - Foundation Course of Food & Beverage Service	2	-	-	3	4	60	40
8	HM 155	Pra. - Foundation Course of Accommodation Operation	1	-	-	2	4	60	40
9	HM 157	Pra. - Foundation Course of Front Office Operation	2	-	-	3	4	60	40
		<b>University core</b>							
10	EN 103	English language -I	2	2			3	40	60
11	Cp105	Elementary Computers	2	2			3	40	60
12	CP 161	Pra. – Application of Computer – I	1	-	-	1	4	60	40
13	PC 101	Proficiency in Co-Curricular Activities– I	2	-	-	-	-	100	-
14		<b>ETHICS&amp;VALUES</b>	<b>1</b>	<b>1</b>			<b>3</b>	<b>40</b>	<b>60</b>
		<b>ETHICS and logies</b>							
		<b>Indian polity</b>							
		<b>Indian culture &amp; heritage</b>							

**I-YEAR**

**SEMESTER: SPRING**

S. No.	Course Code	Course Name	Credits	Contact Hrs/Wk.			Exam Hrs.	Weight age (in %)	
				L	T/S	P		CE	ESE
		<b>Program Core</b>							
1	HM 102	Fundamental of Food Production	2	2	-	-	3	40	60
2	HM 104	Fundamental of Food & Beverage Service	2	2	-	-	3	40	60
3	HM 106	Fundamental of Accommodation Operations	2	2	-	-	3	40	60
4	HM 108	Fundamental of Front Office Operations	2	2	-	-	3	40	60
5	HM 112	Food Safety & Quality	2	2	-	-	3	40	60
6	HM 152	Pra. - Fundamental of Food Production	2	-	-	6	4	60	40
7	HM 154	Pra. - Fundamental of Food & Beverage Service	2	-	-	3	4	60	40
8	HM 156	Pra. - Fundamental of Accommodation Operations	1	-	-	2	4	60	40
9	HM 158	Pra. - Fundamental of Front Office Operations	2	-	-	3	4	60	40
		<b>University core</b>							
10	EM 102	Employability Skills-I	1	-	2	-	-	60	40
11	SC 102	Environmental Studies	2	2	-	-	3	40	60
12	EN104	English language -II	2	2			3	40	60
13	CP104	Fundamentals of Computers & IT	2	2			3	40	60
14	CP 162	Pra. – Application of Computer – II	1	-	-	1	4	60	40
15	PC 102	Proficiency in Co-Curricular Activities– II	2	-	-	-	-	100	-

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

**GYAN VIHAR SCHOOL OF HOTEL MGT.**

**Teaching and Examination Scheme for Bachelor's Degree of Hotel Mgt. and Catering Technology (Regular) (4 Year Program )**

**Edition 2017**

**II-YEAR SEMESTER : AUTUMN**

S. No.	Course Code	Course Name	Credits	Contact Hrs/Wk.			Exam Hrs.	Weight age (in %)	
				L	T/S	P		CE	ESE
		<b>Program Core</b>							
1	HM 201	Food Production Quantity	2	2	-	-	3	40	60
2	HM 203	Food & Beverage Banquet Service	2	2	-	-	3	40	60
3	HM 205	Accommodation Operations – I	2	2	-	-	3	40	60
4	HM 207	Front Office Operations – I	2	2	-	-	3	40	60
5	HM 209	Management Technique-I	2	2	-	-	3	40	60
6	HM 211	Hotel Accounts	2	2	-	-	3	40	60
7	HM 251	Pra. – Food Production Quantity	3	-	-	6	4	60	40
8	HM 253	Pra. – Food & Beverage Banquet Service	2	-	-	3	4	60	40
9	HM 255	Pra. – Accommodation Operations- I	1	-	-	2	4	60	40
10	HM 257	Pra. – Front Office Operations – I	2	-	-	3	4	60	40
		<b>University core</b>							
11	EM 201	Employability Skills-II	1	-	-	2	3	40	60
12	PC 201	Proficiency in Co-Curricular Activities– III	2	-	-	-	-	100	-
		<b>Sociology</b>							
		<b>International relations</b>							
		<b>Indian economy</b>							

**II-YEAR**

**SEMESTER: SPRING**

S. No.	Course Code	Course Name	Credits	Contact Hrs/Wk.			Exam Hrs.	Weight age (in %)	
				L	T/S	P		CE	ESE
		<b>Program Core</b>							
1	HM 202	Adv. Food Production	2	2	-	-	3	40	60
2	HM 204	Food & Beverage Thematic Service	2	2	-	-	3	40	60
3	HM 206	Accommodation Operations – II	2	2	-	-	3	40	60
4	HM 214	Food & Beverage Control – I	2	2	-	-	3	40	60
5	HM 208	Front Office Operation – II	2	2	-	-	3	40	60
6	HM 210	Management Technique – II	2	2	-	-	3	40	60
7	HM 212	Management Concept & Organizational Behaviour	2	2	-	-	3	40	60
8	HM 252	Pra. - Adv. Food Production	3	-	-	6	4	60	40
9	HM 254	Pra. – Food & Beverage Thematic Service	2	-	-	3	4	60	40
10	HM 256	Pra. – Accommodation Operations– II	1	-	-	2	4	60	40
11	HM 258	Pra. – Front Office Operation. – II	2	-	-	3	4	60	40
		<b>University core</b>							
12	EM 202	Employability Skills-III	1	-	-	2	3	40	60
13	PC 202	Proficiency in Co-Curricular Activities– IV	2	-	-	-	-	100	-

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

**NOTE:**

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

- (II) In 5<sup>th</sup> Semester, Group I will go for Pra. I.T. while Group II will attend regular Classes of III Year  
 (III) In 6<sup>th</sup> Semester, Group II will go for Pra. I.T. while Group I will attend regular Classes of III Year

**GYAN VIHAR SCHOOL OF HOTEL MGT.**

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**Edition 2017**

**III-YEAR**

**SEMESTER: SPRING**

S. No.	Course Code	Course Name	Credits	Contact Hrs/Wk.			Exam Hrs.	Weight age (in %)	
				L	T/S	P		CE	ESE
		<b>A. Practical I.T.</b>							
1	HM 351	I.T. on Food Production	3	-	-	-	3	100	
2	HM 353	I.T. on Food & Beverage Service	3	-	-	-	3	100	
4	HM 355	I.T. on Accommodation Operation	3	-	-	-	3	100	
3	HM 357	I.T. on Front Office Operation	3	-	-	-	3	100	
5	HM 359	I.T. on Log Book	3	-	-	-	3	100	

1<sup>st</sup> June to 31<sup>st</sup> October

**III-YEAR**

**-SEMESTER :AUTOMN**

S. No.	Course Code	Course Name	Credits	Contact Hrs/Wk.			Exam Hrs.	Weight age (in %)	
				L	T/S	P		CE	ESE
		<b>Program Core</b>							
1	HM 302	Food Production Regional	2	2	-	-	3	40	60
2	HM 304	Adv. Food & Beverage Service	2	2	-	-	3	40	60
3	HM 306	Adv. Accommodation Operations	2	2	-	-	3	40	60
4	HM 308	Adv. Front Office Operation.	2	2	-	-	3	40	60
5	HM 310	Strategic Management	2	2	-	-	3	40	60
6	HM 312	Financial Management	2	2	-	-	3	40	60
7	HM 314	F&B Control – II	2	2	-	-	3	40	60
8	HM 352	Pra. – Food Production Regional	3	-	-	6	4	60	40
9	HM 354	Pra. - Adv. Food & Beverage Service	2	-	-	3	4	60	40
10	HM 356	Pra. - Adv. Accommodation Operations	1	-	-	2	4	60	40
11	HM 358	Pra. - Adv. Front Office Operation	2	-	-	3	4	60	40
		<b>University core</b>							

12	EM 302	Employability Skills-V	1	-	-	2	3	30	70
13	PC 302	Proficiency in Co-Curricular Activities – VI	2	-	-	-	-	100	-

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IV-YEAR

SEMESTER : AUTUMN

S. No.	Course Code	Course Name	Credits	Contact Hrs/Wk.			Exam Hrs.	Weight age (in %)	
				L	T/S	P		CE	ESE
<b>A. program Electives (Select any one Group)</b>									
<b>Group-1</b>									
1	HM 401	Food Production –Specialization	2	2	1	-	3	30	70
2	HM 403	Food Production – Management	2	2	-	-	3	30	70
3	HM 405	Food & Beverage Service – Specialization	2	2	1	-	3	30	70
4	HM 407	Food & Beverage Service – Management	2	2	-	-	3	30	70
5	HM 451	Pra. – Food Production (Specialization & Management)	2	-	-	6	4	60	40
6	HM 453	Pra. – Food & Beverage Service (Specialization & Management)	2	-	-	6	4	60	40
<b>Group-2</b>									
1	HM 409	Accommodation Operations – Specialization	2	2	1	-	3	30	70
2	HM 411	Accommodation Operations – Management	2	2	-	-	3	30	70
3	HM 413	Front Office Operation – Specialization	2	2	1	-	3	30	70
4	HM 415	Front Office Operation – Management	2	2	-	-	3	30	70
5	HM 455	Pra. – Accommodation Operations (Specialization & Management)	2	-	-	6	4	60	40
6	HM 457	Pra. – Front Office Operation (Specialization & Management)	2	-	-	6	4	60	40
<b>Program Course</b>									
7	HM 417	Sales and Marketing	2	2	-	-	3	30	70
8	HM 419	Facility Planning	2	2	-	-	3	30	70
9	HM 421	Introduction to Tourism and Travel	2	2	-	-	3	30	70
10	HM 459	Management Information System	1	-	-	1	4	60	40
<b>University core</b>									
11	ES411	Employability Skills-VI	1	-	-	2	3	30	70
12	PC 401	Proficiency in Co-Curricular Activities– VII	2	-	-	-	-	100	-
<b>Total</b>				<b>17</b>	<b>2</b>	<b>13</b>			
<b>Total Teaching Load</b>				<b>32</b>					

IV-YEAR

SPRING

S. No.	Course Code	Course Name	Credits	Contact Hrs/Wk.			Exam Hrs.	Weight age (in %)	
				L	T/S	P		CE	ESE
<b>A. Professional Electives (Select any one Group)</b>									
<b>Group-1</b>									
1	HM 402	Food Production – Research	2	2	1	-	3	30	70
2	HM 404	Food Production –Development	2	2	-	-	3	30	70
3	HM 406	Food & Beverage Service –Research	2	2	1	-	3	30	70
4	HM 408	Food & Beverage Service.- Project	2	2	-	-	3	30	70
5	HM 452	Pra. – Food Production – Research& Development	2	-	-	6	4	60	40
6	HM 454	Pra. – Food & Beverage Service- Research & Project	2	-	-	6	4	60	40
<b>Group-2</b>									
1	HM 410	Accommodation Operations– Research	2	2	1	-	3	30	70
2	HM 412	Accommodation Operations- Project	2	2	-	-	3	30	70

3	HM 414	Front Office Operation – Research	2	2	1	-	3	30	70
4	HM 416	Front Office Operation.- Project	2	2	-	-	3	30	70
5	HM 456	Pra. – Accommodation Operations- Research & Project	2	-	-	6	4	60	40
6	HM 458	Pra. – Front Office Operation- Research & Project	2	-	-	6	4	60	40
		<b>program Core</b>							
7	HM 418	Industrial & Food Law	2	2	-	-	3	30	70
8	HM 420	Entrepreneurship Development	2	2	-	-	3	30	70
9	HM 422	Human Resource Mgt.	2	2	-	-	3	30	70
10	HM 460	Dissertation	1	-	-	1	4	100	--
		<b>University core</b>							
11	EM 402	Employability skills -VII	1	-	-	1	3	30	70
		<b>Total</b>	<b>23</b>	<b>17</b>	<b>2</b>	<b>13</b>			
		<b>Total Teaching Load</b>		<b>32</b>					