

## BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY CURRICULUM (2008-2012)

<p><b><u>FIRST SEMESTER</u></b>            Food Production &amp; Patisserie-I            Front Office Operations -I            Food &amp; Beverage Service -I            Housekeeping Operations-I            Introduction to Book Keeping &amp; Accounts            Introduction to the Hospitality Mgmt            &amp; Tourism            Business Communication</p>	<p><b><u>SECOND SEMESTER</u></b>            Food Production &amp; Patisserie-II            Front Office Operations -II            Food &amp; Beverage Service-II            Housekeeping Operations-II            Hygiene, Sanitation &amp; First Aid            Accountancy for Hospitality Industry            PC Tools for Hospitality Industry-I</p>
<p><b><u>THIRD SEMESTER</u></b>            Food Production &amp; Patisserie-III            Front Office Operations –III            Food &amp; Beverage Service-III            Housekeeping Operations –III            Food Science &amp; Nutrition            PC Tools for Hospitality Industry-II            Tourism Product, Services &amp; Management            Summer Training Report            Environmental Studies</p>	<p><b><u>FOURTH SEMESTER</u></b>            Food Production &amp; Patisserie-IV            Front Office Operations –IV            Food &amp; Beverage Service- IV            Housekeeping Operations-IV            Hotel Engineering            Material Management &amp; Development            Principles of Management</p>
<p><b><u>FIFTH SEMESTER</u></b>            Food Production &amp; Patisserie-V            Front Office Operations-V            Food &amp; Beverage Service –V            Housekeeping Operations –V            Research Project Design &amp; Methodology            Hotel Law &amp; Licensing            Facility Planning</p>	<p><b><u>SIXTH SEMESTER</u></b>            Functional Exposure Training              As per training Programme Designed followed            by Project Report and Project Presentation            during Semester End Examination.</p>
<p><b><u>SEVENTH SEMESTER</u></b>            Advance Food Production Management-I            Rooms Division Management -I            Advance Food &amp;            Beverage Service Management -I            Advance Housekeeping Operation Mgmt-            IFinancial Management - I            Managing Hospitality Human Resources-            IHospitality Service Marketing &amp; Sales</p>	<p><b><u>EIGHTH SEMESTER</u></b>            Advance Food Production Mgmt-II            Advance Rooms Division Mgmt-II            Advance Food &amp; Beverage Services            Management -II            Entrepreneurship Development &amp;            Business Strategies            Financial Management-II            Managing Hospitality Human Resources-            IIIntegrated Marketing Communication</p>

**Note:** The Total Credits of the BHMCT Programme is **223 credits**. Each student should compulsorily be required to register himself / herself for all the courses of the programme and should therefore also appear in the Examination of all courses of the programme. The students would be eligible for the award of the degree if he/she is able to earn a minimum of 212 credits and he or she has successfully completed the courses on Summer Training Report (bhct – 215), Functional Exposure Training Report (bhct – 302) and Project Report (bhct- 460).