

## APPENDIX

### SEMESTER I

Sl No	Course	Title		Contact Hours		Credits Practicals	Credits Theory	Marks	
				Theory	Practcial			External	Internal
1	Core	BH 1141	Front Office Operations I	4	2	1	3	80	20
2	Language	EN 1111.4	English I Listening & Speaking Skills	3			2	80	20
3	Foundation	BH 1121	Elementary French	2			2	80	20
4	Core	BH 1142	Food Production and Patisserie I	4	2	1	3	80	20
5	Core	BH 1143	Food and Beverage Service I	4	2	1	3	80	20
6	Core	BH 1144	House Keeping Management I	4	2	1	3	80	20
				Total Credits		4	16		

### SEMESTER II

Sl No	Course	Title		Contact Hours		Credits Practicals	Credits Theory	Marks	
				Theory	Practcial			External	Internal
1	Core	BH 1241	Front Office Operations II	4	2	1	3	80	20
2	Language	EN 1211.4	English I Listening & Speaking Skills	3			2	80	20
3	Foundation	BH 1221	Fundamentals of Computer	2			3	80	20
4	Core	BH 1242	Food Production and Patisserie II	4	2	1	3	80	20
5	Core	BH 1243	Food and Beverage Service II	4	2	1	3	80	20
6	Core	BH 1244	House Keeping Management II	4	2	1	3	80	20
				Total Credits		4	17		

SEMESTER III

Sl No	Course	Title	Contact Hours		Credits Practicals	Credits Theory	Marks		
			Theory	Practical			External	Internal	
1	Core	BH 1341	Principles of Nutrition	3			2	80	20
2	Core	BH 1342	Hotel Accounting I	2			2	80	20
3	Compl	BH 1331	Applications of Computer & Cyber Law	4	2	1	3	80	20
4	Core	BH 1343	Food Production and Patisserie III	4	2	1	3	80	20
5	Core	BH 1344	Food and Beverage Service III	4	2	1	3	80	20
6	Core	BH 1345	Hotel Engineering	4			3	80	20
7	Core	BH 1346	Hotel Law I	3			2	80	20
				Total Credits		3	18		

SEMESTER IV

Sl No	Course	Title		Contact Hours		Credits Practicals	Credits Theory	Marks	
				Theory	Practcial			External	Internal
1	Core	BH 1441	Hotel Accounting II	3			2	80	20
2	Core	BH 1442	Food Production and Patisserie IV	4	2	1	3	80	20
3	Core	BH 1443	Food and Beverage Service III	4	2	1	3	80	20
4	Core	BH 1444	Accommodation Operation & Management	4	2	1	3	80	20
5	Core	BH 1445	Environmental Studies	3			2	80	20
6	Compl	BH 1431	Principles of Management	3			2	80	20
7	Compl	BH 1432	Principles of Food Microbiology	3			2	80	20
8	Core	BH 1446	Research Methodology	2			2	80	20
				Total Credits		3	19		

SEMESTER V

Sl No	Course	Title	Contact Hours		Credits Practicals	Credits Theory	Marks	
			Theory	Practcial			External	Internal
1	Open	BH 1551	Hospitality Management	4		2	80	20
2	Core	BH 1541	Food Production and Patisserie V	3		4	80	20
3	Core	BH 1542	Food and Beverage Management	3		2	80	20
4	Core	BH 1543	Facility Planning	3		2	80	20
5	Compl	BH 1531	Financial Management	3		2	80	20
6	Core	BH 1544	Human Resources Management	3		2	80	20
7	Core	BH 1545	Marketing and Sales	3		2	80	20
8	Core	BH 1546	Aviation and Cruis line Management	3		2	80	20
				Total Credits		18		

SEMESTER VI

Sl No	Course	Title	Contact Hours		Credits Practicals	Credits Theory	Marks			
			Theory	Practical			External	Internal		
1	Core	BH 1641	IET, Report & Self Study - F & B Production			IET	3		100	
2	Core	BH 1642	IET, Report & Self Study - F & B Service			IET	3		100	
3	Core	BH 1643	IET, Report & Self Study - Housekeeping			IET	3		100	
4	Core	BH 1644	IET, Report & Self Study - Front Office			IET	3		100	
5	Core	BH 1645	Project Reprt (75 + 25)				4		100	
6	Elective	BH 1661	Self Study ( Hotel Management)				2		100	
					Total Credits		18			

Study Components	No :Course	Total Credits
English	2	4
Foundation Course	2	5
Complementary Course	4	10
Core Corse	31	97
Open	1	2
Elective	1	2
<b>Total Credits</b>		<b>120</b>