

APPENDIX

1st SEMESTER SYLLABUS

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (BHM)

KERALA UNIVERSITY PROPOSED SYLLABUS TEACHING EXAM SCHEME

Course Code	Subjects	Hours / Week		Marks & Duration of Exam						Credit	
		Theory	Practical	Theory		Duration of Exam	Practical		Duration of Exam	Theory	Prac
				E	IC		E	IC			
BHM 01	Food Production Foundation - I	4	4	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 02	Food & Beverage Service Foundation - I	4	4	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 03	Introduction to House Keeping	4		80	20	2 Hrs				3	
BHM 04	Foundation Course in Front Office	4	4	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 05	Food Science & Nutrition	4		80	20	3 Hrs				2	
BHM 06	Business Communication	4		40	10	2 Hrs				1	
	TOTAL	24	12	440	110		240	60		15	3

Total Marks of University (Theory & Practical) (E)

440 + 240 = **680**

In Course (IC)

110 + 60 = **170**

TOTAL MARKS

850

2nd SEMESTER SYLLABUS

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (BHM)

KERALA UNIVERSITY PROPOSED SYLLABUS TEACHING EXAM SCHEME

Course Code	Subjects	Hours / Week		Marks & Duration of Exam						Credit	
		Theory	Practical	Theory		Duration of Exam	Practical		Duration of Exam	Theory	Prac
				E	IC		E	IC			
BHM 07	Food Production Foundation - II	4	4	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 08	Food & Beverage Service Foundation - II	4	4	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 09	House Keeping Operation - I	4	4	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 10	Front Office Operations	4		80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 11	Hotel Engineering	4		40	10	2 Hrs	40	10	2 Hrs	1	1
BHM 12	Elementary French	4		40	10	2 Hrs				1	
	TOTAL	24	12	400	100		360	90		14	5

Total Marks of University (Theory & Practical) (E)

400 + 360 = **760**

In Course (IC)

100 + 90 = **190**

TOTAL MARKS

950

3rd SEMESTER SYLLABUS

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (BHM)

KERALA UNIVERSITY PROPOSED SYLLABUS TEACHING EXAM SCHEME

Course Code	Subjects	Hours / Week		Marks & Duration of Exam						Credit	
		Theory	Practical	Theory		Duration of Exam	Practical		Duration of Exam	Theory	Prac c
				E	IC		E	IC			
BHM 13	Food Production Operation - I	4	4	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 14	Food & Beverage Service Operation - I	4	4	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 15	House Keeping Operation - II	4	4	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 16	Application of Computers	4	2	40	10	2 Hrs	40	10	3Hrs	1	1
BHM 17	Basic Accounting	4		40	10	2 Hrs				1	
BHM 18	Introduction to Management	4		80	20	3 Hrs				1	
	TOTAL	24	14	360	90		280	70		12	4

Total Marks of University (Theory & Practical) (E)

400 + 280

680

In Course (IC)

100 + 70

170

TOTAL MARKS

850

6th SEMESTER SYLLABUS
BACHELOR OF HOTEL MANAGEMENT & CATERING
TECHNOLOGY (BHM)
KERALA UNIVERSITY PROPOSED SYLLABUS TEACHING
M SCHEME

Course Code	Subjects	Marks & Duration of Exam			Credit
		Duration of exam	Training Report	Viva	
	Industrial Exposure Training IET Report with 4 core areas of the hotel (i.e. Food Production, F&B service, Front Office & Housekeeping with anillary departments)				
BHM 31	IET – Food Production	2 hrs	125	50	1
BHM 32	IET – Food & Beverage Service	2 hrs	125	50	1
BHM 33	IET – House keeping	2 hrs	125	50	1
BHM 34	IET – Front Office	2 hrs	125	50	1

Total Marks of University(Training Report + Viva) **500 + 200 = 700**

7th SEMESTER SYLLABUS

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (BHM)

KERALA UNIVERSITY PROPOSED SYLLABUS TEACHING EXAM SCHEME

Course Code	Subjects	Hours / Week		Marks & Duration of Exam						Credit	
		Theory	Practical	Theory		Duration of Exam	Practical		Duration of Exam	Theory	Prac
				E	IC		E	IC			
BHM 35	Advanced Food Production – II	4	3	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 36	Advanced Food & Beverage Service – II	4	3	80	20	3 Hrs	80	20	4 Hrs	3	1
BHM 37	Personality Development	4	2	40	10	2 Hrs	40	10	2Hrs	1	1
BHM 38	Human Resource Management	4		40	10	2 Hrs				1	
BHM 39	Food Safety & Quality Control	4		40	10	2 Hrs				1	
BHM 40	Food & Beverage Control	4		80	20	3 Hrs				2	
BHM 41	Hospitality Research Project		4	150 (Report)	50(Viva voce)					4	
	TOTAL	24	12	510	140		160	40		14	3

Total Marks of University (Theory & Practical) (E)

510 + 160 = **670**

In Course (IC)

140 + 40 = **180**

TOTAL MARKS

850

8th SEMESTER SYLLABUS

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (BHM)

KERALA UNIVERSITY PROPOSED SYLLABUS TEACHING EXAM SCHEME

Course Code	Subjects	Hours / Week		Marks & Duration of Exam					
		Theory	Practical	Theory		Duration of Exam	Practical		Credit
				E	IC		E	IC	
BHM 42	Food & Beverage Management	5		80	20	3 Hrs			2
BHM 43	Tourism & Hospitality Management	5		80	20	3 Hrs			2
BHM 44	Managerial Economics	5		80	20	3 Hrs			2
BHM 45	Fast food Chain Management	5		80	20	3 Hrs			2
BHM 46	Open Elective	5		80	20	3 Hrs			2
BHM 47	Professional Elective - I	5		80	20	3 Hrs			2
BHM 48	Professional Elective – II	5		80	20	1 Mnth/ 3hrs			2
	TOTAL	30	0	480	120		0	0	14

Total Marks of University (Theory & Practical)
(E)

560

+ 0

560

In Course (IC)

140

+ 0

140

TOTAL MARKS

700

Study Components	Max Marks in University Exam	No of Course	Credit given	Total Credits
Core Course	80	18	3	54
Mgmt & Allied course	80	12	2	24
Complimentary Course	40	13	1	13
Practical course	80/40	21	1	21
Research Project	150	1	4	4
Industrial Training	125	4	1	4
TOTAL				120