

Proposed Curriculum Structure for Undergraduate Program In Four Years Bachelors in Hotel Management (B H M)

SEM	Discipline core (DSC) (L+T+P) (Credits)	Discipline Elective (DSE)/ Open Elective (OE) (L+T+P) (Credits)	Ability-Enhancement Compulsory-Courses (AECC)-Languages (L+T+P)		Skill Enhancement Courses (SEC)			Total Credits
					Skill Based (L+T+P)	Value based (L+T+P)		
I	Food & Beverage Production – I (4+0+4) (4+2)	OE–1 (3) (3+0+0) For BHM Students	Language-1– 1(3) (4+0+0)		SEC-1: Digital Fluency (2) (2+0+0)	Physical Education - Yoga (1) (0+0+2)	Physical Education - Health & Wellness(1) (0+0+2)	25
	Room Division Management(RDM- Front Office-1) (4+0+4) (4+2)		Language-2 (3) (4+0+0)					

SEM	Discipline core (DSC) (L+T+P)	Discipline Elective (DSE) Open Elective (OE)	Ability Enhancement Compulsory courses (AECC), Languages (L+T+P)			Skill Enhancement Courses (SEC)		Total Credits
							Value based (L+T+P)	
II	2.3 Food & Beverage Service-I (4+0+4) (4+2)	OE–2 (3) (3+0+0) For BHM Students	Language -I 2(3) (4+0+0)	Environ mental Studies (2) (2+0+0)		Physical Education (1) Sports (0+0+2)	NCC / NSS /R&R/ (S&G)/ Cultural(1) (0+0+2)	25
	2.5 Room Division Management-11 (Housekeeping Operations – I) (4+0+4) (4+2)		Language -II 2(3) (4+0+0)					

Exit Option with certificate in Hotel Management (with the completion of courses equal to a minimum of 48 Credits).

SEM	Discipline core (DSC) (L+T+P) (Credits)	Discipline Elective (DSE)/ Open Elective (OE) (L+T+P) (Credits)	Ability-Enhancement Compulsory-Courses (AECC)- Languages (L+T+P)		Skill Enhancement Courses (SEC)			Total Credits
					Skill Based (L+T+P)	Value based (L+T+P)		
I11	Food & Beverage Service- II (4+2) (4+0+4)	OE-4 (3) (3+0+0) For BHM Students	Language-1-3(3) (4+0+0)	Constitution of India (2) (2+0+0)		Sports (1) (0+0+2)	NCC / NSS /R&R/ (S&G)/ Cultural(1) (0+0+2)	25
	Room Division Management(RDM-Front Office-II) (4+2) (4+0+4)		Language-2-3 (3) (4+0+0)					

SEM	Discipline core (DSC) (L+T+P)	Discipline Elective (DSE) Open Elective (OE)	Ability Enhancement Compulsory courses (AECC), Languages (L+T+P)			Skill Enhancement Courses (SEC)		Total Credits
							Value based (L+T+P)	
IV	2.3 Food & Beverage Production-II (4+0+4) (4+2)	OE-4 (3) (3+0+0) For BHM Students	Language -I 4(3) (4+0+0)		SEC 2: Hospitality & Tourism Marketing(2)	Sports(1) (0+0+2)	NCC / NSS /R&R/ (S&G)/ Cultural(1) (0+0+2)	25
	2.5 Room Division Management-11 (Housekeeping Operations – II) (4+0+4) (4+2)		Language -II 4(3) (4+0+0)					

Exit Option with Diploma in Hotel Management (with the completion of courses equal to a minimum of 96 Credits).

SEM	Discipline core (DSC) (L+T+P) (Credits)	Discipline Elective (DSE)/ Open Elective (OE) (L+T+P) (Credits)	Ability-Enhancement Compulsory-Courses (AECC)-Languages (L+T+P)		Skill Enhancement Courses (SEC)			Total Credits
					Skill Based (L+T+P)	Value based (L+T+P)		
V	HM C-9 Core area Specialization - Food & Beverage Production / Food & Beverage Service / Housekeeping / Front Office (4) (0+0+8) HMC-10 Facilities Management (4) (4+0+0) HMC- 11 Hotel Accounts & Costing (4) (4+0+0)	HM E 1: Travel & Tourism Management / Airlines and Airport Management (3) (3+0+0) Research Methodology (3) (3+0+0)			SEC-3: Business Communication(2) (2+0+0)	Sports(1) (0+0+2)	NCC / NSS /R&R/ (S&G)/ Cultural(1) (0+0+2)	22

SEM	Discipline core (DSC) (L+T+P)	Discipline Elective (DSE) Open Elective (OE)	Ability Enhancement Compulsory courses (AECC), Languages (L+T+P)			Skill Enhancement Courses (SEC)		Total Credits
							Value based (L+T+P)	
VI	Students opting to quit after 3 Years with a B.Sc Degree in Hotel Management must undergo an internship of 6 Months in their 6th Semester.			Industrial Training (Logbook + Viva) (12 Credit) Project - Research on any Hospitality or Allied sectors (8 Credit)				20
	Exit Option with BSc Degree in Hotel Management Degree (With the completion of courses equal to a minimum of 140 Credits) Students opting for an award of Bachelor of Hotel Management Degree must continue with theory and practical classes in the 6th Semester and undergo their internship in the 8th semester.							
	HM C - 12 Food and Beverage Management - Production (4+2) (4+0+4) HM C - 13 Food and Beverage Management - Service (4+2) (4+0+4) HM C - 14 Hospitality Law & Ethics (3) (4+0+0) HM C - 15 Human Resource Management (4) (4+0+0)		Hotel Revenue Management (3) (3+0+0)					

SEM	Discipline core (DSC) (L+T+P) (Credits)	Discipline Elective (DSE)/ Open Elective (OE) (L+T+P) (Credits)	Ability-Enhancement Compulsory-Courses (AECC)-Languages (L+T+P)		Skill Enhancement Courses (SEC)			Total Credits
					Skill Based (L+T+P)	Value based (L+T+P)		
VII	BHM C - 16 Hotel Property Management System (4+2) (4+0+4)	HM E-2: Food Science & Nutrition/ Hygiene & Food Safety (3) (3+0+0)			SEC-4: Entrepreneurship Development (2) (2+0+0)	Physical Education - Yoga (1) (0+0+2)	Physical Education - Health & Wellness(1) (0+0+2)	24
	BHM C - 17 Strategic Management & Organization Behavior (4) (4+0+0)							
	BHM C (P) Bakery & Confectionery Practical (2) (0+0+4)							
	BHM C - 18 Principles of Management and Practices (4) (4+0+0)							
	BHM C 19 Event Management (3) (3+0+0)							

SEM	Discipline core (DSC) (L+T+P)	Discipline Elective (DSE) Open Elective (OE)	Ability Enhancement Compulsory courses (AECC), Languages (L+T+P)			Skill Enhancement Courses (SEC)		Total Credits
						Value based (L+T+P)		
VIII	Industrial Training (Logbook + Viva) (12 Credit) Project - Research on any Hospitality or Allied sectors (8 Credit)							20
	Award of Bachelor of Hotel Management, BHM (With the completion of courses equal to a minimum of 180 Credits)							
	BHM C - 20 Food and Beverage Management - Production (4+2) (4+0+4) BHM C - 21 Food and Beverage Management - Service (4+2) (4+0+4) BHM C - 22 Hospitality Law & Ethics (3) (4+0+0) BHM C - 23 Strategic Management for Hospitality and Tourism (4) (4+0+0)		Hotel Revenue Management (3) (3+0+0)					22

	Award of Bachelor of Hotel Management, BHM (With the completion of courses equal to a minimum of 180 Credits) for students joining back after receiving BSc Degree in Hotel Management in the past.							

Four Years Bachelor's in Hotel Management(B H M), Course Details (1st Semester)

COURSE DETAILS OF HOTEL MANAGEMENT PROGRAM										
Semester	Course code	Category of course	Theory/ Practical	Paper Title	Instruction Hours Per week	Duration of Exams	Credits	Scheme of Examination Evaluation		
								EA	IA	
1st Semester	BHM L1-1	AECC	Theory	Language 1	1x4	1 X 2	3	60	40	
	BHM L.2-1	AECC	Theory	Language 2	1x4	1 X 2	3	60	40	
	BHM C 1(T)	DSC	Theory	Food & Beverage Production - 1	1x4	1 x 2	4	60	40	
	BHM C1(P)	DSC	Practical	Food & Beverage Production - I	1x4	1 x 4	2	25	25	
	BHM C2(T)	DSC	Theory	Rooms Division Management-1	1x4	1 X 2	4	60	40	
	BHM C2(P)	DSC	Practical	Rooms Division Management-1	1x4	1 X 4	2	25	25	
	BHM VB 1	VB	Practical	Physical Education - Yoga	1x2	---	1	----	25	
	BHM VB 2	VB	Practical	Physical Education - Health & Wellness	1x2	----	1	----	25	
	BHM SEC 1	SEC	Theory	Digital Fluency	1x2	1 X 2	2	30	20	
	BHM OE 1	OE	Theory	For BHM Students (To be opted from OEC subjects offered by other courses)	1x3	1 x 2	3	60	40	
	Total							25		
	BHM OE 1*	OE	Theory	Food Safety Management (For Non BHM Students)*	1 x 3	1 x 2	3*	60	40	

Four Years Bachelor's in Hotel Management(B H M), Course Details (2nd Semester)

COURSE DETAILS OF HOTEL MANAGEMENT PROGRAM										
Semester	Course code	Category of course	Theory/ Practical	Paper Title	Instruction Hours Per week	Duration of Exams	Credits	Scheme of Examination Evaluation		
								EA	IA	
2nd Semester	BHM L1-2	AECC	Theory	Language 1	1x4	1 X 2	3	60	40	
	BHM L.2-2	AECC	Theory	Language 2	1x4	1 X 2	3	60	40	
	BHM C 3(T)	DSC	Theory	Food & Beverage Service - 1	1x4	1 x 2	4	60	40	
	BHM C3(P)	DSC	Practical	Food & Beverage Service - I	1x4	1 x 4	2	25	25	
	BHM C4(T)	DSC	Theory	Rooms Division Management-11	1x4	1 X 2	4	60	40	
	BHM C4(P)	DSC	Practical	Rooms Division Management-11	1x4	1 X 4	2	25	25	
	BHM VB 3	VB	Practical	Physical Education - Sports	1x2	---	1	----	25	
	BHM VB 4	VB	Practical	Physical Education - NCC/NSS/R&R(S & G)/Cultural	1x2	----	1	----	25	
	BHM AECC 1	AECC	Theory	Environmental Studies	1 x 2	1 x 2	2	60	40	
	BHM OE 2	OE	Theory	For BHM Students (To be opted from OEC subjects offered by other courses)	1x3	1 x 2	3	60	40	
	Total							25		
	OE 2*	OE	Theory	Food & Nutrition (For Non BHM Students)*	1 x 3	1 x 2	3*	60	40	
	Exit option with certificate in Hotel Management(With the completion of courses equal to a minimum of 48 credits)									

Four Years Bachelor's in Hotel Management(B H M), Course Details (3rd Semester)

COURSE DETAILS OF HOTEL MANAGEMENT PROGRAM										
Semester	Course code	Category of course	Theory/ Practical	Paper Title	Instruction Hours Per week	Duration of Exams	Credits	Scheme of Examination Evaluation		
								EA	IA	
3rd Semester	BHM L1-3	AECC	Theory	Language 1	1x4	1 X 2	3	60	40	
	BHM L.2-3	AECC	Theory	Language 2	1x4	1 X 2	3	60	40	
	BHM C 5(T)	DSC	Theory	Food & Beverage Service - 11	1x4	1 x 2	4	60	40	
	BHM C5(P)	DSC	Practical	Food & Beverage Service - I1	1x4	1 x 4	2	25	25	
	BHM C6(T)	DSC	Theory	Rooms Division Management-111	1x4	1 X 2	4	60	40	
	BHM C6(P)	DSC	Practical	Rooms Division Management-111	1x4	1 X 4	2	25	25	
	BHM VB 5	VB	Practical	Physical Education - Sports	1x2	---	1	----	25	
	BHM VB 6	VB	Practical	Physical Education - NCC/NSS/R&R(S & G)/Cultural	1x2	----	1	----	25	
	BHM AECC 2	AECC	Theory	Constitution of India	1 x 2	1 x 2	2	60	40	
	BHM OE 3	OE	Theory	For BHM Students (To be opted from OEC subjects offered by other courses)	1x3	1 x 2	3	60	40	
	Total							25		
	OE 3*	OE	Theory	(For Non BHM Students)*	1 x 3	1 x 2	3*	60	40	

Four Years Bachelor's in Hotel Management(B H M), Course Details (4th Semester)

COURSE DETAILS OF HOTEL MANAGEMENT PROGRAM										
Semester	Course code	Category of course	Theory/ Practical	Paper Title	Instruction Hours Per week	Duration of Exams	Credits	Scheme of Examination Evaluation		
								EA	IA	
4th Semester	BHM L1-4	AECC	Theory	Language 1	1x4	1 X 2	3	60	40	
	BHM L.2-4	AECC	Theory	Language 2	1x4	1 X 2	3	60	40	
	BHM C 7(T)	DSC	Theory	Food & Beverage Production - 11	1x4	1 x 2	4	60	40	
	BHM C7(P)	DSC	Practical	Food & Beverage Production - I1	1x4	1 x 4	2	25	25	
	BHM C8(T)	DSC	Theory	Rooms Division Management-IV	1x4	1 X 2	4	60	40	
	BHM C8(P)	DSC	Practical	Rooms Division Management-1V	1x4	1 X 4	2	25	25	
	BHM VB 7	VB	Practical	Physical Education - Sports	1x2	---	1	----	25	
	BHM VB 8	VB	Practical	Physical Education - NCC/NSS/R&R(S & G)/Cultural	1x2	----	1	----	25	
	SEC 2	SEC	Theory	Hospitality & Tourism Marketing	1 x 2	1 x 2	2	60	40	
	BHM OE 4	OE	Theory	For BHM Students (To be opted from OEC subjects offered by other courses)	1x3	1 x 2	3	60	40	
	Total							25		
	OE 4*	OE	Theory	(For Non BHM Students)*	1 x 3	1 x 2	3*	60	40	

Four Years Bachelor's in Hotel Management(B H M), Course Details (5th Semester)

COURSE DETAILS OF HOTEL MANAGEMENT PROGRAM									
5 th Semester	Course code	Category of course	Theory/ Practical	Paper Title	Instruction Hours Per week	Duration of Exams	Credits	Scheme of Examination Evaluation	
								EA	IA
	BHM C 9(T)	DSC	Theory	Core area Specialization - Food & Beverage Production / Food & Beverage Service / Housekeeping / Front Office	1x4	1 x 8	4	50	50
	BHM C 10(T)	DSC	Theory	Facilities Management	1x4	1 x 2	3	60	40
	BHM C11(T)	DSC	Theory	Hotel Accounts & Costing	1x4	1 X 2	3	60	40
			Theory	Research Methodology	1 X 3	1 x 2	3	60	40
	BHM E 1	DSE	Theory	Elective-1 Travel & Tourism Management/ Airlines & Airport Management	1x3	1 X 2	3	60	40
	BHM SEC 3	SEC	Theory	Business Communication	1x2	1 x 2	2	60	40
	BHM VB 9	VB	Practical	Physical Education-Any Sports	1x2	----	1	-----	25
	BHM VB 10	VB	Practical	Physical Education - NCC/NSS/R&R(S & G)/Cultural	1 X 2	----	1	-----	25
Total							22		

Four Years Bachelor's in Hotel Management(B H M), Course Details (6th Semester)

COURSE DETAILS OF HOTEL MANAGEMENT PROGRAM										
	Course code	Category of course	Theory/ Practical	Paper Title	Instruction Hours Per week	Duration of Exams	Credits	Scheme of Examination Evaluation		
								EA	IA	
6th Semester	BHM C 12	DSC	Industrial Training	6 Months Industrial Practicum						
				Industrial Training (Logbook + Viva)			12	50	150	
				Project - Research on any Hospitality and Allied sectors			8	50	100	
								20	100	350
	Exit Option with BSc Degree in Hotel Management Degree (With the completion of courses equal to a minimum of 140 Credits). Students opting for an award of Bachelor of Hotel Management Degree must continue with theory and practical classes in the 6th Semester and undergo their internship in the 8th semester.									
	BHM C 13(T)	DSC	Theory	Food & Beverage Production Management	1x4	1 x 2	4	60	40	
	BHM C 13(P)	DSC	Practical	Food & Beverage Production Practical	1x4	1 x 4	2	25	25	
	BHM C14(T)	DSC	Theory	Food & Beverage Service Management	1x4	1 X 2	4	60	40	

	BHM C14(P)	DSC	Theory	Food & Beverage Service Practical	1x4	1 X 2	2	25	25
	BHM C 15	DSC	Theory	Hospitality Law & Ethics	1 X 4	1 x 2	3	60	40
	BHM C 16	DSE	Theory	HRM	1x4	1 X 2	4	60	40
	AECC 3	AECC	Theory	Hotel Revenue Management	1x3	1 x 2	3	60	40
	Total						22		

Four Years Bachelor's in Hotel Management(B H M), Course Details (7th Semester)

COURSE DETAILS OF HOTEL MANAGEMENT PROGRAM									
7 th Semester	Course code	Category of course	Theory/ Practical	Paper Title	Instruction Hours Per week	Duration of Exams	Credits	Scheme of Examination Evaluation	
								EA	IA
	BHM C 17(T)	DSC	Theory	Hotel Property Management Systems	1x4	1 x 2	4	60	40
	BHM C 17(P)	DSC	Practical	Hotel Property Management Systems Practical	1x4	1 x 4	2	25	25
	BHM C18(T)	DSC	Theory	Strategic Management & Organization Behavior	1x4	1 X 2	4	60	40
	BHMC (P)	DSC	Practical	Bakery and Confectionery	1 X 4	1 X 4	2	25	25
	BHM C 19 (T)	DSE	Theory	Principles of Management & Practices	1x4	1 X 2	4	60	40
	BHM C 20	DSC	Theory	Event Management	1x3	1 x 2	3	60	40
	BHM - E-2	DSC	Theory	Elective-2 Food Science & Nutrition/ Hygiene & Food Safety	1x3	1 X2	3	60	40
	BHM SEC-4	SEC	Theory	Entrepreneurship Development	1 X 2	1 X 2	2	60	40
Total							24		

Four Years Bachelor's in Hotel Management(B H M), Course Details (8th Semester)

COURSE DETAILS OF HOTEL MANAGEMENT PROGRAM										
	Course code	Category of course	Theory/ Practical	Paper Title	Instruction Hours Per week	Duration of Exams	Credits	Scheme of Examination Evaluation		
								EA	IA	
8th Semester	BHM C 21	DSC	Industrial Training	6 Months Industrial Practicum			12	50	150	
				Log Book + Viva						
				Project/Research on Hospitality & Allied Sectors			8	50	100	
	Total						20	100	250	
	Award of Bachelor of Hotel Management, BHM (With the completion of courses equal to a minimum of 180 Credits)									
	BHM C 22(T)	DSC	Theory	Food & Beverage Production Management	1x4	1 x 2	4	60	40	
	BHM C 22(P)	DSC	Practical	Food & Beverage Production Practical	1x4	1 x 4	2	25	25	
	BHM C23(T)	DSC	Theory	Food & Beverage Service Management	1x4	1 X 2	4	60	40	
	BHM C23(P)	DSC	Theory	Food & Beverage Service Practical	1x4	1 X 2	2	25	25	
	BHM C 24	DSC	Theory	Hospitality Law & Ethics	1 X 4	1 x 2	3	60	40	

	BHM C 25	DSE	Theory	HRM	1x4	1 X 2	4	60	40
	AECC 4	AECC	Theory	Hotel Revenue Management	1x3	1 x 2	3	60	40
							22		
	Total Credits						188		
	Award of Bachelor of Hotel Management, BHM (With the completion of courses equal to a minimum of 180 Credits) for students joining back after receiving BSc Degree in Hotel Management in the 6th Semester.								

Syllabus as per NEP 2020

**Four Years Bachelor's in
Hotel Management**

(BHM)

1st SEMESTER

Name of the Program: BHM(Hotel Management) Course Code: BHM C-1(T) Course category: Discipline Core Course Name of the Course: Food & Beverage Production-I(Theory) Examination: 2 Hours(End semester Examination) Pedagogy : Lectures, Assignments, Discussions, Presentations & Audiovisual aids.		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	4 Hrs	40 Hrs
Course Learning Objectives: a. Explain Evolution of the culinary industry b. Explain the use and characteristics of food commodities c. Evaluate the various kitchen safety and security measures d. Achieve necessary knowledge required for a career in the Culinary Arts		
Course Outcomes: On successful completion of the course, the Students will be able to a. Explain the Origin and Evolution of Modern Cookery b. Identify various tools used for cooking c. Elaborate on the role and importance of various cooking ingredients d. Assess the importance of kitchen safety measures e. Elucidate the importance of waste management in kitchen		
UNIT-1:INTRODUCTION TO THE ART OF COOKERY		No of Hours: 15
1.1 Introduction to Culinary Science 1.2 Evolution of Global & Indian Food Culture 1.3 Kitchen hierarchy and Job Description & Specification 1.4 Aims, Objectives, Principles & Methods of Cooking Food 1.5 Kitchen Equipments- Identification, Types, Uses & Maintenance 1.6 Types of Cooking Fuels 1.7 Kitchen & Bakery Layout for Medium and Large Kitchen/Bakery		
UNIT-2: FOOD COMMODITIES		No of Hours: 15
2.1 Classification, Origin & Cuts of fruits and vegetables 2.2 Role of Fats and Oils used in Cookery 2.3 Role of Indian Grains, Pulses, Condiments, Herbs & Spices in Cookery. 2.4 Spices and Herbs used in Indian Cuisine. 2.5 Classification, Composition & Preparation of Eggs 2.6 Classification & Cuts of Fish, Meats (Beef, Lamb, Pork & Poultry) 2.7 Cleaning and pre-preparation of food commodities 2.8 Flavourings, Colourings & Seasonings.		

UNIT-3:KITCHEN SAFETY AND QUALITY CONTROL	No of Hours: 10
3.1Kitchen Safety measures (Fire Safety & Handling Fire Extinguishers) 3.2 Anatomy, Classification& Handling of kitchen Knives 3.3 Food Preservation Techniques 3.4 Purchase Quality & Storage of Food Products – Meat, Fish, Vegetable, Fruits Etc. 3.5 Kitchen Waste Management 3.6 Basic First Aid	
<p>Suggestive Readings:</p> <ol style="list-style-type: none"> 1.Food Production Operations by Chef Parvinder S. Bali 2. Practical Professional Cookery by Cracknell and Kaufmann 3. Catering Management by Mohini Sethi & Surjeet Malhan 4. Hygiene and Sanitation by S. Roday 5. Indian Food: A Historical Companion by Achaya KT 6. Food: A Culinary History by Jean-Louis Flandrin <p>Note: Any other Latest Edition of reference/text books can be included.</p>	

<p align="center"> Name of the Program: Hotel Management Course Code: BHM C-1(P) Course category: Discipline Core Course Name of the Course: Food & Beverage Production-I(Practical) Teaching Hours : 4 hours per week Examination: 4 hours (End Semester Examination) Pedagogy: Demonstration, Physical Preparation & Presentation </p>		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs	52 Hrs
<p>Course Learning Objectives:</p> <ul style="list-style-type: none"> a. Acquire knowledge and skills in the areas of culinary operations and management b. Get familiar with the latest up-to-date food preparation skills and techniques required for culinary operations 		
<p>Course Outcomes: On successful completion of the course, the Students will be able to</p> <ul style="list-style-type: none"> a. Demonstrate the basic cuts of Meats, Poultry, vegetables and fruits b. Demonstrate basic cooking techniques used in commercial kitchens c. Prepare culinary delicacies belonging to various Indian Cuisines 		
<p>WEEK1: Foundation of cooking – Identification of Kitchen Utensils, Equipments& Ingredients, Operations of Equipments and Knife Handling Procedures, Kitchen Hygiene</p>		
<p>WEEK2: Basic Cooking Methods and Pre-Preparations – Cuts of Vegetables (Julienne, Jardinière, Macedoine, Brunoise, Paysanne, Dices, Cubes, Shred, Mirepoix, etc.)</p> <ul style="list-style-type: none"> 1) Blanching 2) Boiling 3) Sautéing 		
<p>WEEK3: Basic Cooking Methods and Pre-Preparations - Cuts of Chicken</p> <ul style="list-style-type: none"> 1) Roasting 2) Braising 3) Broiling 		
<p>WEEK4:</p>		

<p>Basic Cooking Methods and Pre-Preparations - Cuts of Fish</p> <ol style="list-style-type: none"> 1) Frying (Deep Frying & Sallow Frying) 2) Stewing 3) Steaming
<p>WEEK4: Egg Cookery Demonstration and Preparation of Egg dishes</p> <ol style="list-style-type: none"> 1) Boiled Egg (Soft & Hard) 2) Fried Egg (Easy Over, Bull's Eye, Double fried Etc.) 3) Scrambled Egg 4) Poached Egg (Egg Benedict) 5) Omelette (Plain, Stuffed, Spanish)
<p>WEEK5: Karnataka Cuisine - 3 Course Menu with Accompaniments</p>
<p>WEEK6: Chettinad Cuisine - 3 Course Menu with Accompaniments</p>
<p>WEEK7: Kerala Cuisine - 3 Course Menu with Accompaniments</p>
<p>WEEK8: Andhra Cuisine - 3 Course Menu with Accompaniments</p>
<p>WEEK9: Goan Cuisine - 3 Course Menu with Accompaniments</p>
<p>WEEK10: Maharashtrian Cuisine - 3 Course with Accompaniments</p>
<p>WEEK11: Mangalorean Cuisine - 3 Course Menu with Accompaniments</p>
<p>WEEK12: Coastal Karnataka Cuisine (Karavali) - 3 Course Menu with Accompaniments</p>
<p>WEEK13: Hyderabad Cuisine - 3 Course Menu with Accompaniments</p>
<p>Suggestive Readings:</p> <ol style="list-style-type: none"> 1. Food Production Operations by Chef Parvinder S. Bali 2. Practical Professional Cookery by Cracknell and Kaufmann 3. Catering Management by Mohini Sethi & Surjeet Malhan 4. Hygiene and Sanitation by S. Roday 5. Indian Food: A Historical Companion by Achaya KT 6. Food: A Culinary History by Jean-Louis Flandrin <p>Note: Any other Latest Edition of reference/textbooks can be included.</p>

Name of the Program: Hotel Management
Course Code: BHM C-2(T)
Course category: Discipline Core Course
Name of the Course: Room Division Management - I (Theory)

Teaching Hours: 4 Hours per Week
Examination: 2 Hours

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	4Hrs	40 Hrs

Course Learning Objectives:

To acquire basic theoretical knowledge for efficient functioning of Hotel Front Office and Allied sectors.

Course Outcomes: On successful completion of the course, the Students will be able to

- a. Explain the meaning and evolution of Hospitality and Tourism Industry
- b. Evaluate the various types of Hotels, Guest rooms and Tariff plans
- c. Describe the various functional areas of a Hotel Front Office
- d. Highlight the importance of Front Office Communication
- e. Illustrate Guest Cycle and its significance
- f. Identify various Guest Services challenges encountered in Hotel Front Office

UNIT-1: INTRODUCTION TO HOSPITALITY INDUSTRY No of Hours: 10 Hrs

- 1.1 Meaning, Definition & Origin of Hospitality Industry
- 1.2 Importance of Travel & Tourism Industries for Hotels
- 1.3 Evolution & Growth of Global & Indian Hospitality Industry
- 1.4 Classification of Hotels
- 1.5 Types of Guest Rooms
- 1.6 Hotel Organization & hierarchy

1.7 Core and Non-Core Departments of a Hotel	
UNIT- 2: INTRODUCTION TO HOTEL FRONT OFFICE	No of Hours: 15 Hrs
2.1 Functional Areas, Sections and Layouts of Hotel Front Office 2.2 Front Office Department Hierarchy 2.3 Duties and Responsibilities of Front Office Personnel 2.4 Qualities of Front Office Personnel 2.5 Front Office Communication 2.6 Interdepartmental Coordination & Communication 2.7 Introduction to Room Tariffs 2.8 Room Tariff Fixation	
UNIT- 3: FRONT OFFICE OPERATIONS	No of Hours: 15 Hrs
3.1 Guest Cycle 3.2 Types, Modes & Sources of Reservation 3.3 Processing Reservation Requests 3.4 Guest Registration & Check-In 3.5 Guest Services & Complaints 3.6 Guest Check-out and Settlement 3.7 Potential Check-out Problems & Solutions 3.8 Post Check-out Services 3.9 Forms and Formats 3.10 Overbooking	

Suggestive Readings:

1. Managing Front Office Operations - Michael L Kasavanna & Richard M. Brooks
2. Front Office Operations and Management - Jatashankar R. Tiwari
3. An introduction to hospitality- Dennis L. Foster
4. Principles of Hotel Front Office Operations- Su Baker, Pam Bradley
5. Hotels for Tourism Development - Dr. Jagmohan Negi

Note: Any other Latest Edition of reference/text books can be included.

Name of the Program: Hotel Management Course Code: BHM C-2(P) Course category: Discipline Core Course Name of the Course: Room Division Management - I (Practical) Teaching Hours: 4 Hours per Week Examination: 4 Hours		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs	52 Hrs
Course Learning Objectives: To acquire basic practical knowledge necessary for efficiently working in Hotel Front Office and Allied sectors.		
Course Outcomes: On successful completion of the course, the Students will be able to develop a smart personality in tune with the hospitality industry standards a. Efficiently handle guest requirements and complaints b. Perform guest reservation and registration functions		
WEEK 1: Grooming and Etiquette		
WEEK 2: Positive Body language in Front Office		
WEEK 3: Welcoming / Greeting the guest		
WEEK 4: Countries, Capitals & Currencies of the world		

WEEK 5: Official Airlines of the world, Important Tourism destinations of the World
WEEK 6: Luggage handling – FIT, Walk-Ins, Corporate, Crew and Groups + Preparing Errand Cards for each
WEEK 7: Reservations - Taking down reservations for FIT, FFIT, Corporate guests, Groups & Crews
WEEK 8: Check In processes - Filling Registration Forms for FIT, FFIT & Corporate guests
WEEK 9: Check In processes - Filling Registration Forms for Groups & Crews
WEEK 10: Check-out processes - Guest Check-out and Settlement procedures
WEEK 11: Role play: Accepting / Rejecting a Reservation, Checking-In & Checking-out a guest
WEEK 12: Role play: Handling Special Requests, Guest Services & Complaints
WEEK 13: Glossary Terms
<p>Suggestive Readings:</p> <ol style="list-style-type: none"> 1. Managing Front Office Operations – Michael L Kasavanna & Richard M. Brooks 2. Front Office Operations and Management - Jatashankar R. Tiwari 3. An introduction to hospitality- Dennis L. Foster 4. Principles of Hotel Front Office Operations- Su Baker, Pam Bradley 5. Hotels for Tourism Development – Dr. Jagmohan Negi <p>Note: Any other Latest Edition of reference/text books can be included.</p>

Name of the Program: Hotel Management
Course Code: BHM SEC-1
Course category: Skill Enhancement Courses
Name of the Course: Digital Fluency

Teaching Hours: 2 Hours per Week
Examination: 2 Hours

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	2Hrs	28Hrs

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Name of the Program: Hotel Management
Course Code: BHM OE-1
Course category: Open Elective 1
Name of the Course: FOOD SAFETY MANAGEMENT
Examination: 2 Hours
Teaching Hours: 3 Hours per Week

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3Hrs	40 Hrs

Unit -1 HAZARDS TO FOOD SAFETY**8 hrs.**

- Changing trends in food consumption & choices
- Hazards to food safety, food borne hazards (Physical, Chemical& Biological)
- Food borne illness, and classification of food had borne illness.
- Microorganisms, What Microorganisms need for growth.
- Potentially hazardous foods, ready to eat foods. Food borne illness caused by bacteria viruses & parasites
- Food borne illness caused by chemicals.
- Factors that contribute to food borne illness.

Unit 2: FOOD HANDLING TEMPERATURES**8 hrs.**

- Time and temperature abuse.
- How and when to measure food temperatures.
- Holding foods-Hot holding, cold holding, reheating, and cooling.
- The importance of hand washing & good personal hygiene, personal habits.
- Avoiding cross contamination.

Unit-3 FOLLOWING FOOD PRODUCT FLOW**16 hrs.**

- Strategies in determining the food quality.
- Measuring temperature at receiving & storage.
- Following the flow of food.
- Receiving, packaged foods, red meat products, game animals, poultry, eggs, fluid milk & Milk products, fish, Vegetables & fruits.
- Proper storage of foods-refrigerator storage, freezer storage & dry storage. Storage condition. Thawing frozen foods.
- Waste management
- Pest control

Unit -4 MANAGING FOOD SAFETY WITH HACCP**16 hrs.**

- The HACCP system
- Need for implementing HACCP.
- Seven Principles of HACCP system.
- Food safety & standards act
- Food safety & standards rules

Reference:

- S.RODAY, *Food hygiene & Sanitation*, Tata McGraw Hill, 1999, ISBN 0-07-463178-0.
- JOAN LOKEN, *The HACCP Food safety Manual*, John Wiley, 1994.
- McSwane, Nancy Rue, Richard Linton, *Essentials of Food safety and Sanitation*.David.5th edition. Prentice Hall. ISBN-13: 978-0132438957
- William C Frazier, Dennis C Westhoff, *Food Microbiology*, 2008,Tata McGraw Hill. ISBN-978-0-07-066718-1.
- [www.Fightbac.org](http://www.fightbac.org)
- <http://www.fssai.gov.in>
- <http://www.foodsafetysite.com>.
- <http://www.foodsafety.gov>.
- <http://www.medicinenet.com>.
- <http://www.mypyramid.gov>.
- <http://www.foodpyramidindia.org>.

Syllabus as per NEP 2020

**Four Years Bachelor's in
Hotel Management
(BHM)**

2nd SEMESTER

Name of the Program: Hotel Management
Course Code: BHM C-3
Course category: Discipline Core Course
Name of the Course: Food & Beverage Service - I (Theory)

Teaching Hours: 4 hours per week
 Examination: 2 hours
 Pedagogy: lectures, assignments, discussions, case studies.

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	4 Hrs	40 Hrs

Course Learning Objectives:

1. To gain an insight of the Global Hospitality and Catering industry
2. To understand the functioning of the Food & Beverage Service Department in Hotels.

Course Outcomes: On successful completion of the course, the Students will be able to

1. To understand the importance of the Food & Beverage Service department
2. Describe a structure of the Food and Beverage Service sequence
3. Understand the scope of F & B and its role in Hotel Industry
4. Explain the various F & B Outlets in a hotel
5. Discuss the F & B Industry and its components
6. Explain the Role of F & B Service department

UNIT-1: OVERVIEW OF HOSPITALITY & CATERING INDUSTRY No. of Hours 15 Hrs

- 1.1 Introduction to the Hospitality Industry and growth of the industry in India
- 1.2 Role of the Catering Establishment in the Travel and Tourism industry
- 1.3 History and achievements of accomplished hospitality brands/ leaders in India and abroad

3.5 Preparation of different types of coffee - Recipe and Ingredients

3.6 Juices and Aerated beverages - History, Origin, Manufacture, Types and Brands

3.7 Service of non alcoholic Beverage

Suggestive Readings:

Food & Beverage Service Training Manual- By Sudhir Andrews

Food & Beverage Service By R Singaravelan

Food & Beverage Service – Dennis Lillecrap

Food & Beverage Service By Anil Sagar

The World Atlas of Coffee – James Hoffman

Note: Any other Latest Edition of reference/text books can be included.

Name of the Program: Hotel Management
Course Code: BHM C-3(P)
Course category: Discipline Core Course
Name of the Course: Food & Beverage Service - I (Practical)

Teaching Hours: 4 Hours per Week
Examination: 2 Hours

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs	52 Hrs

Course Learning Objectives:

1. To gain an insight of the Global Hospitality and Catering industry
2. To understand the functioning of the Food & Beverage Service Department in Hotels.

Course Outcomes: On successful completion of the course, the Students will be able to

1. To understand the importance of the Food & Beverage Service department
2. Describe a structure of the Food and Beverage Service sequence
2. Understand the scope of F & B and its role in Hotel Industry
4. Explain the various F & B Outlets in a hotel
5. Discuss the F & B Industry and its components
6. Explain the Role of F & B Service department

WEEK 1: Familiarization of F&B Service department

EK 2: Food & Beverage Service Etiquette

EK 3: Familiarization of F&B Service Equipment

EK 4: Care & Maintenance Of Food & Beverage Service Equipment

WEEK 5: Basic Technical Skills - Handling Service Gear, Carrying a tray or salver

WEEK 6: Basic Technical Skills - Laying a Table Cloth, Changing a table cloth during service
WEEK 7: Basic Technical Skills - Organizing side station, Napkin Folds, Service of water,
WEEK 8: Basic Technical Skills - Sequence of Food Service
WEEK 9: Basic Technical Skills - Handling Restaurant Reservations, Receiving and Seating the Guest and Order taking
WEEK 10: Tea-Service Procedures and Clearance
WEEK 11: Coffee - Service Procedures and Clearance
WEEK 12: Food- Service Procedures and Clearance
WEEK 13: Service of other Non- alcoholic Beverages
<p>Suggestive Readings:</p> <p>Food & Beverage Service Operations- Dennis & Lillicarp Food & Beverage Service - Sudhir Andrews</p> <p>Note: Any other Latest Edition of reference/text books can be included.</p>

<p>Name of the Program: Hotel Management Course Code: BHM C-4(T) Course category: Discipline core Courses Name of the Course: Rooms Division Management - 11 (Theory)</p> <p>Examination: 2 Hours(End semester Examination) Pedagogy: Lectures, Assignments, Discussions, Presentations & Audiovisual aids.</p>		
Course Credits	No. of Hours per Week	Total No. of Teaching Hours
4 Credits	4 Hrs	40 Hrs

Course Learning Objectives:	
<ul style="list-style-type: none"> a. To understand the basic housekeeping operations in Hotels and identify the challenges associated with its operations. b. To acquire theoretical knowledge of the key sub sections of housekeeping and the role of each sub section in maintenance of assets. c. To illustrate the complexities and demands of working in the industry through the scope of housekeeping 	
Course Outcomes: On successful completion of the course, the Students will be able to	
<ul style="list-style-type: none"> a. Explain the basic concepts of Housekeeping b. Explain the significance of housekeeping in Hotel and allied Industry c. Analyze the roles and responsibilities of housekeeping Personnel d. Illustrate various types of guest rooms and its amenities 	
UNIT-1: INTRODUCTION TO HOUSEKEEPING	No of Hours: 10 Hrs
<ul style="list-style-type: none"> 1.1 Introduction to Housekeeping 1.2 Importance of Housekeeping 1.3 Responsibilities and Functions of Housekeeping 1.4 Role of Housekeeping in Allied Industries 1.5 Housekeeping Organizational Structure 1.6 Role of Information Technology in Housekeeping 1.7 Inter departmental Coordination 1.8 Job description and specification of Housekeeping personnel 1.9 Careers in housekeeping 	
UNIT- 2: HOUSEKEEPING OPERATIONS	No of Hours: 22 Hrs
<ul style="list-style-type: none"> 2.1 Guest Rooms - Types and Layouts 2.3 Cleaning Schedule - Daily, Monthly and Annually 	

2.4 Types of Cleaning agents & Cleaning equipments

2.5 Storage, Upkeep & Maintenance of Chemicals & Equipments

2.6 Cleaning procedures of different surfaces

2.7 Cleaning of Guest Rooms and Public Areas

2.8 Pest control, Hygiene & sanitation

2.9 Key Operations in Housekeeping

- Interdepartmental Co-ordinations

- Communication with Guests

- Inter & Intra Departmental Communication

- Preparation of Daily routines

- Key Control & Security

- Lost & Found

- Linen & Uniform room - Layouts & Operations

- Laundry operations - Guest Laundry, Room Linens, F & B Linens, etc

MODULE 3: CHANGING TRENDS IN HOUSEKEEPING No of Hours: 8 Hrs

3.1 Introduction

3.2 Hygiene & Sanitization not just cleanliness

3.3 Sustainability in Housekeeping

3.4 Ergonomics in Housekeeping

3.5 Automation in Housekeeping

3.6 Horticulture and Landscaping

3.7 Role of Housekeeping during Pandemics

Suggestive Readings:

Hotel, hostel and hospital housekeeping by Branson and Lennox

Hotel Housekeeping - Operations and Management by G.Raghubalan and Smritee Raghubalan,

The Professional Housekeeper by Schneider, Tucker and Scoviak

Housekeeping Operations, Design and Management by Malini Singh, Jaya B George

Note: Any other Latest Edition of reference/text books can be included.

Name of the Program: Hotel Management
Course Code: BHM-C4(P)
Course category: Discipline core Courses
Name of the Course: Room Division Management - 1I (Practical)

Examination: 4 Hours(End semester Examination)
 Pedagogy : Lectures, Assignments, Discussions, Presentations & Audiovisual aids.

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
2 Credits	4 Hrs	52 Hrs

Course Learning Objectives:

To acquire basic practical knowledge necessary for efficiently working in Hotel Housekeeping department and Allied sectors.

Course Outcomes: On successful completion of the course, the Students will be able to

- a. Develop a smart personality in tune with the hospitality industry standards
- b. Efficiently handle guest requirements and complaints
- c. Perform various housekeeping operational tasks and deliver superior quality services

WEEK 1: Personal Hygiene and Sanitation in Housekeeping

WEEK 2: Communication and Etiquette in Housekeeping

WEEK 3: Identification of Cleaning Chemicals

WEEK 4: Identification of Housekeeping Equipments

WEEK 5: Identification of various floor surfaces and wall covering

WEEK 6: Cleaning procedures - Area cleaning - Rooms & Public Areas

WEEK 7: Cleaning procedures - Bathroom cleaning & Glass cleaning

WEEK 8: Identification of Guest & Non Guest Linen

WEEK 9: Towel Art - Lotus flower towel design, Flower in vase towel design, Peacock towel design, Bird towel design

WEEK 10: Towel Art - Elephant towel design, Towel flower basket design, Towel swans. Swan basket towel design

WEEK 11: Bed Making Part 1

WEEK 12: Bed Making Part 2

WEEK 13: Forms & Formats used in Housekeeping

Suggestive Readings:

Hotel, hostel and hospital housekeeping by Branson and Lennox

Hotel Housekeeping - Operations and Management by G.Raghubalan and Smritee Raghubalan,

The Professional Housekeeper by Schneider, Tucker and Scoviak

Housekeeping Operations, Design and Management by Malini Singh, Jaya B George

Note: Any other Latest Edition of reference/text books can be included.

Name of the Program: Hotel Management
Course Code: BHM OE-2
Course category: Open Elective Course
Name of the Course: Nutrition & Food Science

Pedagogy : Lecturers, assignments, discussions, case studies
Examination: 2 Hours

Course Credits	No. of Hours per Week	Total No. of Teaching Hours
3 Credits	3Hrs	40 Hrs

Objectives : To give the students an understanding of the fundamentals of Nutrition to establish the role of nutrition in relation to health. To promise knowledge of food science. So that they will be apply this knowledge in producing quality food products.

I. NUTRITION AND NUTRIENTS 12 hours

- Nutrition (Definition)
- Importance of food
- Digestion absorption
- Recommended Dietary allowances
- Function of Food to man
- Nutrients (Definition)
- Carbohydrates Protein, Lipids

- Composition, Functions, Sources, Digestions, Deficiency,
- Vitamins (A, D, E, K, Thiamine, Riboflavin, Niacin, Vitamin C, Folic Acid),
- Minerals (Sodium, Iron, Calcium, Phosphorus & Iodine)
- Composition, Classification, Functions, Sources, Deficiency

II. CLASSIFICATIONS OF RAW MATERIALS & ENERGY: 10 hours

- Classifying Functionary & Nutritionally
- Definition - BMR, SDA
- Factors affecting BMR
- Measurement of Caloric value of Foods
- Water - Importance of water, balance, deficiency & oral rehydration; Digestion and absorption

III. FOOD PRESERVATIONS 12 hours

- a) Importance of food preservation
- b) Preservation by high temperature
 - Asepsis, pasteurization, sterilization
- c) Preservation by use of low temperatures
 - Temperatures employed in low temperature storage Chilling or cold storage
 - Freezing - changes during preparation for freezing
 - Changes during freezing
 - Changes during storage
 - Changes during thawing
 - Refrigeration
- d) Preservation by drying
 - Sun drying
 - Mechanical drying
 - Freeze- drying
 - Smoking drying
 - Procedures after drying
- e) Preservation by food additives
 - Chemical
 - Salt and sugar Alcohol
 - Wood Smoke Spices and other condiments
- f) Beneficial effects of microorganisms in food preparation
 - (A) Mold (B) Yeast (C) Bacteria

IV. ADULTERATION, FOOD ADDITIVES & LEAVENING AGENTS

8 hours

- Definition
- Common food adulteration in different food groups
- Detection of adulteration
- Antioxidants, Sequestrates, Surface Active Agents, Stabilizers and Thickeners, Bleaching and Maturing Agents.
- Food Colors, Flavoring agents, Non-Nutritive and Special Dietary Sweeteners, Buffers and Alkalis.

REFERENCE BOOKS:

1. Food and Nutrition Volume 1 and Volume 2 by Dr. M. Swaminathan.
2. Food microbiology by W. C. Frazier *ID. C West hoff*
3. A textbook of foods nutrition and dietetics by M. Raheena Begum
4. Food facts and principles by Sadaksharaswamy and Shankunlal Manay
5. Normal and therapeutic diets by cosine. H. Robinson, Marilyn R. Lawer: Macmillian Pub. Car. Inc 18 edition Foundation if food Preparation by G. C. Peckham.



Bachelor's in Hotel Management (BHM)

Mangalore University Question Paper Pattern of

UG Bachelor's in Hotel Management(BHM)

Scheme of Valuation-1st Semester

Paper: Food Production Theory-1 (BHM C1(T)

Semester-1

Total Marks: 60

Hours: 2 Hours

Part-1

Answer any Five of the following (5 X 02 Marks)=10 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

Part- 11

Answer any FOUR of the following: $4 \times 05 = 20$ Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Part-111

Answer any THREE of the following: $(3 \times 10 = 30)$ Marks)

- 1.
- 2.
- 3.
- 4.
- 5.

Scheme of Valuation

Paper: Food Production Practical-1 (BHM C1(P))

Semester-1

Total Marks: 50

Hours: 3 Hours

Internal Assessment: 25 Marks

University Examination: 25 Marks

Personal Grooming	05 Marks
Journal/Record Book	05 Marks
Preparation & Presentation of Three Course Menu-any one regional cuisine as per syllabus	10 Marks
Viva	05 Marks

Scheme of Valuation

Paper: Room Division Management-1 (BHM C2(T))

Semester-1

Total Marks: 60

Hours: 2 Hours

Part-1

Answer any Five of the following (5 X 02 Marks) =10 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

Part-11

Answer any FOUR of the following: 4 X 05 =20 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Part-111

Answer any THREE of the following: (3 X 10 = 30 Marks)

- 1.
- 2.
- 3.
- 4.

Scheme of Valuation

Paper: Room Division Management-1 (BHM C2(P)

Semester-1

Total Marks: 50 Marks

Hours: 3 Hours

Internal Assessment: 25 Marks

University Examination: 25 Marks

Personal Grooming	05 Marks
Journal/Record	05 Marks
Forms and Formats	05 Marks
Situation Handling	05 Marks
Viva	05 Marks

Scheme of Valuation

Paper: Food Safety Management

Open Elective: OE-1

Semester-1

Total Marks: 60

Hours: 2 Hours

Part-1

Answer any Five of the following (5 X 02 Marks)=10 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

Part- 11

Answer any FOUR of the following: 4 X 05 =20 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Part-111

Answer any THREE of the following: (3 X 10 = 30 Marks)

- 1.
- 2.
- 3.
- 4.

Bachelor's in Hotel Management (BHM)

Mangalore University Question Paper Pattern of

UG Bachelor's in Hotel Management (BHM)

Scheme of Valuation-2nd Semester

Paper: Food & Beverage Service-1 BHMC3(T)

Total Marks: 60

Hours: 2 Hours

Part-1

Answer any Five of the following (5 X 02 Marks)=10 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

Part- 11

Answer any FOUR of the following: 4 X 05 =20 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Part-111

Answer any THREE of the following: (3 X 10 = 30 Marks)

- 1.
- 2.
- 3.
- 4.

Scheme of Valuation

Paper: Food and Beverage Service Practical-1 BHMC3(P)

Semester: 2

Total Marks: 50 Marks

Internal Assessment: 25 marks

University Examination: 25 Marks

Identification of service equipments	03 Marks
Grooming	04 Marks
Journal/Record	05 Marks
Basic Service Skills	03 Marks
Plan a Three course menu	05 Marks
Viva	05 Marks

Scheme of Valuation
Paper: Room Division Management BHM C4(T)
Semester-2

Total Marks: 60

Hours: 2 Hours

Part-1

Answer any Five of the following (5 X 02 Marks)=10 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

Part- 11

Answer any FOUR of the following: 4 X 05 =20 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Part-111

Answer any THREE of the following: (3 X 10 = 30 Marks)

- 1.
- 2.
- 3.
- 4.

Scheme of Valuation

Paper: Room Division Management: BHM C4 (P)

Total Marks: 50 Marks

Internal Assessment: 25 Marks

University Examination: 25 Marks

Personal Grooming	05 Marks
Journal/Record	05 Marks
Preparation of Job Card and Performing the task	05 Marks
Viva	05 Marks
Bed Making	05 Marks

Scheme of Valuation
Paper: Food & Nutrition: Open Elective: OE 2
Semester-2

Total Marks: 60

Hours: 2 Hours

Part-1

Answer any Five of the following (5 X 02 Marks)=10 Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

Part- 11

Answer any FOUR of the following: 4 X 05 =20 Marks

- 1.
- 2.

- 3.
- 4.
- 5.
- 6.

Part-111

Answer any THREE of the following: (3 X 10 = 30 Marks)

- 1.
- 2.
- 3.
- 4.

