

Scheme of evaluation for the Practical Examination

NEP 2020 (2021 Batch)

I. Name of the Program:	Bachelors in Hotel Management
Course Code:	BHMC5(P)
Course category:	Discipline Core Course
Name of the subject:	Food and Beverage II (Practical)
Semester:	III rd
Teaching Hours:	4 Hours per Week
Examination:	4 Hours
Credits:-	2
Total marks:	50 Marks

University Examination: 25 Marks

Internal assessment: 25 Marks

Record/Journal	05 Marks
Grooming	05 Marks
Viva	05 Marks
Task 1	05 Marks (To be decided by the examiner based on the syllabus)
Task-2	05 Marks (To be decided by the examiner based on the syllabus)

No. of sessions per day: 01

No. of students per sessions: 15

II. Name of the Program: Bachelors in Hotel Management
 Course Code: BHMC6(P)
 Course category: Discipline Core Course
 Name of the subject: **Room division Management- III Practical**
 Semester: III rd
 Teaching Hours: 4 Hours per Week
 Examination: 4Hours
 Credits:- 2
 Total marks: 50 Marks

University Examination: 25 Marks

Internal Assessment: 25 Marks

Grooming	05 Marks
Journal record	05 Marks
Handling Reservation/Registration/ process / Departure Process	05 Marks
Handling various situation	05 Marks
Viva	05 Marks
Total Marks	25 Marks

No. of sessions per day: 01

No. of students per sessions: 15

III. Name of the Program: Bachelors in Hotel Management
 Course Code: BHMC7(P)
 Course category: Discipline Core Course
 Name of the subject: **Food and Beverage Production - II (Practical)**
 Semester: IVth
 Teaching Hours: 4 Hours per Week
 Examination: 4Hours
 Credits: - 2
 Total marks: 50 Marks

University Examination: 25 Marks

Internal assessment: 25 Marks

Grooming	03 Marks
Journal record	05 Marks
Viva	05 Marks
Preparation of Three Course Menu	10 Marks
Presentation	02 Marks
Total	25

No. of sessions per day: 01

No. of students per sessions: 15

IV. Name of the Program: Bachelors in Hotel Management
 Course Code: BHMC8(P)
 Course category: Discipline Core Course
 Name of the subject: **Room Division Management - IV (Practical)**
 Semester: IVth
 Teaching Hours: 4 Hours per Week
 Examination: 4Hours
 Credits: - 2
 Total marks: 50 Marks

University Examination: 25 Marks

Internal Assessment: 25 Marks

Grooming	05 Marks
Journal record	05 Marks
Designing of an area (Rooms / Public area)	05 Marks
Identification of stain and removal process	05 Marks
Viva	05 Marks

No. of sessions per day: 01

No. of students per sessions: 15

Scheme of evaluation for the Practical Examination

NEP 2020 (2022 Batch Onwards)

Paper: **Food Production Practical-1 HM C1 (P)**

Semester-1

Total Marks: 50

No. of Hours: 4 Hour

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 with accompaniments as per syllabus	10 Marks
Viva	05 Marks

No. of sessions per day: 01

No. of students per sessions: 15

Paper: Accommodation Operation -1 HM C2 (P)

Semester-1

Total Marks: 50

No. of Hours: 4 Hours

Internal Assessment: 25 Marks

University Examination: 25 Marks

Personal Grooming	05 Marks
Journal/Record	05 Marks
Bed Making with Turndown service	05 Marks
Identification of housekeeping equipment and cleaning chemical	05 Marks
Viva	05 Marks

No. of sessions per day: 01

No. of students per sessions: 15

Scheme of Valuation

Paper: Food and Beverage Service Practical-1 BHM C3 (P)

Semester: I

Total Marks: 50 Marks

Internal Assessment: 25 marks

University Examination: 25 Marks

Identification of service equipment	03 Marks
Grooming	04 Marks
Journal/Record	05 Marks
Basic Service Skills	03 Marks
Plan a Three course Indian menu with sequence of food service	05 Marks
Viva	05 Marks

No. of sessions per day: 01

No. of students per sessions: 15

Scheme of Valuation-

Semester- II (Practical Subjects)

Paper: Food Production Practical-2 HM C4 (P)
Semester-2

Total Marks: 50

No. of Hours: 4 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 with accompaniments as per syllabus	10 Marks
Viva	05 Marks

No. of sessions per day: 01

No. of students per sessions: 15

Scheme of Valuation

Paper: Food and Beverage Service -II HM C5 (P)

Semester- 2

Total Marks: 50

No. of Hours: 4 Hours

Internal Assessment: 25 Marks

University Examination: 25 Marks

Gueridon service; prescribed by the examiner	06 Marks
Grooming	04 Marks
Journal/Record	05 Marks
Plan a Three course menu with cover setup	05 Marks
Viva	05 Marks

No. of sessions per day: 01

No. of students per sessions: 15

Scheme of Valuation

Paper: Accommodation Operation -II HM C6 (P)

Semester- 2

Total Marks: 50

No. of Hours: 4 Hours

Internal Assessment: 25 Marks

University Examination: 25 Marks

Personal Grooming	05 Marks
Journal/Record	05 Marks
Cleaning of various surfaces with preparation of Job card	05 Marks
Forms and format used in front office and Housekeeping.	05 Marks
Viva	05 Marks

No. of sessions per day: 01

No. of students per sessions: 15

