Four Year BHM Proposed Course Cycle -2023				Evaluation Weightage in %			
Semester / Subject Code	Subject	Course Type	Full Marks	Theory	Practical	Internal	Credit
Semester : 1							
BHM-311	Fundamentals of Tourism	Foundation	100	60		40	3
BHM-312	Introduction to Hospitality Industry & Hotel Organization	Core	100	60		40	3
BHM-313	Food & Beverage Service- Foundation	Core	100	30	30	40	3
BHM-314	Food Production - Foundation	Core	100	30	30	40	3
BHM-315	Hotel Front Office Operation	Core	100	30	30	40	3
BHM-316	Hotel House Keeping Operation	Core	100	30	30	40	3
Semester : 2							
BHM-321	Business Communication & Personal Development	Foundation	100	60		40	3
BHM-322	Principles of Management	Foundation	100	60		40	3
BHM-323	Food & Beverage Service - Advanced	Core	100	30	30	40	3
BHM-324	Food Production - Advanced – I	Core	100	30	30	40	3
BHM-325	Rooms Division Operations	Core	100	30	30	40	3
BHM-326	Customer Safety & Security Management	Core	100	60		40	3
Semester : 3							
BHM-331	Hotel Accounting	Foundation	100	60		40	3
BHM-332	Economics of Hotel & Hospitality	Foundation	100	60		40	3
BHM-333	Beverages, Bartending & Mixology	Core	100	30	30	40	3
BHM-334	Food Production - Advanced -II	Core	100	30	30	40	3
BHM-335	Hotel Revenue Management	Core	100	60		40	3
BHM-336	Hospitality Sales & Marketing	Core	100	60		40	3
Semester : 4							
BHM-341	Food Science & Nutrition	Foundation	100	60		40	3
BHM-342	Hospitality Human Resources Management	Foundation	100	60		40	3
BHM-343	Organization Behaviour	Foundation	100	60		40	3
BHM-344	Fast Food Chain Management	Core	100	60		40	3
BHM-345	Strategic Business Management in Hospitality Industry	Core	100	60		40	3
BHM-346 -I	Food Production - Specialization	Specialization - I	100	30	30	40	3
BHM-346-II	Wine & Spirit - Specialization	Specialization - I	100	30	30	40	3

Semester : 5							
BHM-351	Hospitality & Business Law	Foundation	100	60		40	3
BHM-352	Hospitality Entrepreneuship	Foundation	100	60		40	3
BHM-353	Hospitality Management Information System	Foundation	100	60		40	3
BHM-354	Statisitics	Foundation	100	60		40	3
BHM-355	Facility Planning, Maintenance & Engineering	Core	100	60		40	3
BHM-356-I	Bakery & Confectionary - Specialization	Specialization - II	100	30	30	40	3
BHM-356-II	Managing MICE - Specialization	Specialization - II	100	30	30	40	3
Semester : 6							
BHM-361	Quality Service Management	Foundation	100	60		40	3
BHM-362	Research Methodologies	Foundation	100	60		40	3
BHM-363	Resort Management	Core	100	60		40	3
BHM-364	Professional Seminar (By College)	Core	100	60		40	3
BHM-365	Logistics & Supply Chain Management	Core	100	60		40	3
BHM-366-I	Food Production Management - Specialization	Specialization - III	100	30	30	40	3
BHM- 366-II	Rooms Division Management - Specialization	Specialization - III	100	30	30	40	3
BHM-366-III	Restaurant & Catering Management - Specialization	Specialization - III	100	30	30	40	3
Semester : 7							
BHM- 371	Hotel Internship						
	Minimum 864 hours of exposure (18 Weeks) with in the period of 6 months in major departments of hotel						
	Internship Report Writing		600				18
Semester : 8							
BHM -381	Hotel Internship						
	Minimum 864 hours of exposure (18 Weeks) with in the period of 6 months in major departments of hotel						
	Internship Report Writing & VIVA		600				18