

Bachelor of Hotel Management (BHM), (Four Years), SEP-2024/2025

Semester	Paper 1 (Theory)	Paper-1 (Practical)	Paper II (Theory)	Paper-II (Practical)	Paper-III Theory	Paper-III Practical	Elective-I	Language-I	Language-II	Compulsory	Total Credits
I	Food Production Theory (3 Credits)	Food Production Practical (2 Credits)	F & B Service Theory (3 Credits)	F & B Service Practical (2 Credits)	Front Office Operations Theory (3 Credits)	Front Office Operations Practical (2 Credits)		English (3 Credits)	Basic Kannada (3 Credits)	Compulsory Subject by University (2 Credits)	23
II	Food Production Theory (3 Credits)	Food Production Practical (2 Credits)	F & B Service Theory (3 Credits)	F & B Service Practical (2 Credits)	Housekeeping Operations Theory (3 Credits)	Housekeeping Operations Practical (2 Credits)		English (3 Credits)	Basic Kannada (3 Credits)	Compulsory Subject by University (2 Credits)	23
III	Food Production Theory (3 Credits)	Food Production Practical (2 Credits)	F & B Service Theory (3 Credits)	F & B Service Practical (2 Credits)	Accommodation Operations Theory (3 Credits)	Accommodation Operations Practical (2 Credits)	Food Processing and Packaging Theory (2 Credits)	English (3 Credits)	French / Any other Indian Language (3 Credits)	Food Science: Food Nutrition, Hygiene & HACCP Theory (3 Credits)	26
IV	Food Production Theory (3 Credits)	Food Production Practical (2 Credits)	F & B Service Theory (3 Credits)	F & B Service Practical (2 Credits)	Room Division & Revenue Management Theory (3 Credits)	Room Division Management Practical (2 Credits)	Tourism Concepts & Practices Theory (2 Credits)	English (3 Credits)	French / Any other Indian Language (3 Credits)	Hotel Facility & Security Management (2 credits)	25
V	Bakery & Patisserie Theory (3 Credits)	Bakery & Confectionery Practical (2 Credits)	F & B Service Theory (3 Credits)	F & B Service Practical (2 Credits)	Managerial Economics (3 Credits)	Property Management System Practical (2 Credits)	Travel Agency & Tour Operations Management (3 Credits)			Accounting & Financial Management (2 Credits)	20
VI	Full Semester Industrial Exposure Training-Minimum of 126 Days & Maximum of 140 Days including weekly offs (Log Book+ Viva(5+8 Credits), Industrial Training Report(12 Credits)										25
VII	Culinary Management Theory (3 Credits)	Cruise ship Hospitality Management Theory (3 Credits)	Food & Beverage Control & Management Theory (3 Credits)	Advanced Bar Operations, Beverage Service and Banquet Catering Practical (2 Credits)	Business Communication & Soft Skills Theory (3 Credits)	Food Production Practical (2 Credits)				Business Law & Ethics (3 Credits)	19
VIII	Sales & Marketing Management Theory (3 Credits)	Entrepreneurship Development & Strategic Management Theory (3 Credits)	Research Methodology Theory (3 Credits)	Specialisation in any one department FP/F&B(S)/ HK/FO/Bakery Practical (2 Credits)	Human Resource Management & Organizational Behaviour Theory(3 Credits)	Airline & Airport Hospitality Management (3 Credits)				Research Paper/ Research Project/Product Development with survey Practical (2 credits)	19
										Total Credits	180