

University of Engineering & Management, Kolkata

University Area, Plot No. III-B/5, New Town, Action Area – III, Kolkata - 700160

Bachelor of Hotel Management (BHM) Syllabus

FIRST SEMESTER

A. THEORY:

A. THEORY							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM -101	Food Production	3	0	0	3	
2.	BHM-102	Food & Beverage & Restaurant	3	0	0	3	
3.	BHM-103	Front Office Operations	2	0	0	2	
4.	BHM-104	House Keeping Operations	2	0	0	2	
5.	BHM-105	Basics of Computer	1	0	0	1	
6.	BHM-106	Food Costing & Budgeting	2	0	0	2	
7.	BHM-107	Nutrition & Food Science	2	0	0	2	
8.	BHM-108	Hotel French	2	0	0	2	
9.	BHM - 110	SDP	1	0	0	1	
10.	BHM - 111	ESP	2	0	0	2	
Total of Theory						20	

B. PRACTICAL:

B. PRACTICAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-191	Food Production Lab	0	0	3	3	
2.	BHM-192	Food & Beverage Restaurant operations Lab	0	0	3	3	
3.	BHM-193	Front Office Operation Lab	0	0	2	2	
4.	BHM-194	House Keeping Operation Lab	0	0	2	2	
5.	BHM-195	Computer Lab	0	0	2	2	
Total of Practical						12	

C. SESSIONAL:

C. SESSIONAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-196	English Communication	1	0	0	1	
Total of Sessional						1	
Total of 1 ST Semester						33	

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SECOND SEMESTER

A. THEORY:

A. THEORY							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-201	Food Production	3	0	0	3	
2.	BHM-202	Food & Beverage & Restaurant Operations	2	0	0	2	
3.	BHM-203	Front Office Operations	2	0	0	2	
4.	BHM-204	House Keeping Operation	2	0	0	2	
5.	BHM-205	Computer Application	1	0	0	1	
6.	BHM-206	Hotel French	2	0	0	2	
7.	BHM-207	Introduction to Hotel Accounting	2	0	0	2	
8.	BHM-208	Nutrition & Food Science	2	0	0	2	
9.	BHM – 209	Tourism Management	2	0	0	2	
10.	BHM – 210	SDP	1	0	0	1	
11.	BHM – 211	ESP	2	0	0	2	
Total of Theory						21	

B. PRACTICAL:

B. PRACTICAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-291	Food Production Lab	0	0	3	3	
2.	BHM-292	Food & Beverage Restaurant Operations Lab	0	0	3	3	
3.	BHM-293	Front Office Operation Lab	0	0	2	2	
4.	BHM-294	House Keeping Operation Lab	0	0	3	3	
5.	BHM-295	Computer Lab	0	0	2	2	
TOTAL OF Theory						13	

C. SESSIONAL:

C. SESSIONAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-296	English Communication	1	0	0	1	
Total of Sessional						1	
Total of 2 nd Semester						35	

THIRD SEMESTER

A.THEORY:

A.THEORY							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-301	Food Production	3	0	0	3	
2.	BHM-302	Food & Beverage Restaurant operations	3	0	0	3	
3.	BHM-303	Front Office Operations	2	0	0	2	
4.	BHM-304	House Keeping Operations	1	0	0	1	
5.	BHM-305	Hotel Accountancy	1	0	0	1	
6.	HPM-306	Hotel Engineering	2	0	0	2	
7.	BHM-307	Hotel& Business Law	1	0	0	1	
8.	BHM-308	Business Communication	1	0	0	1	
9.	BHM- 309	SDP	1	0	0	1	
10.	BHM-310	ESP	2	0	0	2	
Total of Theory						17	

B.PRACTICAL:

B.PRACTICAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-391	Food Production Lab-Quantity Kitchen	0	0	6	6	
2.	BHM-392	Food & Beverage Restaurant operations Lab	0	0	3	3	
3.	BHM-393	Front Office Lab	0	0	2	2	
4.	BHM-394	House Keeping Operation Lab	0	0	2	2	
Total of Practical						13	

C. SESSIONAL:

C.SESSIONAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-395	English Communication	1	0	0	1	
Total of Sessional						1	
Total of 3 rd Semester						31	

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FOURTH SEMESTER

INDUSTRIAL TRAINING

A.THEORY:

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A.THEORY							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
Total of Theory						0	0
B.PRACTICAL:							
B.PRACTICAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
Total of Practical						0	0
C. SESSIONAL:							
C.SESSIONAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-481	Log Book					3
2.	BHM-482	Project Work					16
3.	BHM-483	Industrial Training					9
Total of Sessional							28
Total of 4 th Semester							28

FIFTH SEMESTER

A.THEORY:

A.THEORY							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-501	Advanced Food Production	2	0	0	2	
2.	BHM-502	Food & Beverage Restaurant operations	2	0	0	2	
3.	BHM-503	Front Office Operations	2	0	0	2	
4.	BHM-504	House Keeping Operations	2	0	0	2	
5.	BHM-505	HR Management & Hotel Laws	2	0	0	2	
6.	BHM-506	Financial Management	1	0	0	1	
7.	BHM-507	Hotel Facility Planning	2	0	0	2	
8.	BHM-508	Food & Beverage Management	1	0	0	1	
9.	BHM – 509	SDP	1	0	0	1	
10.	BHM – 510	ESP	2	0	0	2	
Total of Theory						17	

B.PRACTICAL:

B.PRACTICAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-591	Food Production Lab–Advance Production Training	0	0	6	6	
2.	BHM-592	Food & Beverage Restaurant operations Lab	0	0	3	3	
3.	BHM-593	Front Office Lab	0	0	2	2	
4.	BHM-594	House Keeping Operation Lab	0	0	2	2	
Total of Practical						13	

C. SESSIONAL:

C.SESSIONAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-595	English Communication	1	0	0	1	
2.	BHM-596	Computer Practice Lab	1	0	1	2	
Total of Sessional						3	
Total of 5 th Semester						33	

SIXTHSEMESTER

A.THEORY:

A.THEORY							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-601	Advanced Food Production	2	0	0	2	
2.	BHM-602	Advanced Food & Beverage & Restaurant Operations	2	0	0	2	
3.	BHM-603	Front Office Operations	2	0	0	2	
4.	BHM-604	House Keeping Operations	2	0	0	2	
5.	BHM-605	Hotel Facility Management	1	0	0	1	
6.	BHM-606	Hotel Marketing & Sales	1	0	0	1	
7.	BHM-607	Principles of Management	1	0	0	1	
8.	BHM – 608	SDP	1	0	0	1	
9.	BHM – 609	ESP	2	0	0	2	
10.	BHM – 610	Interview Practice & Communication Skills	2	0	0	2	
Total of Theory						16	

B.PRACTICAL:

B.PRACTICAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-691	Food Production Lab–Advanced Kitchen	0	0	9	9	
2.	BHM-692	Advance Food & Beverage & Restaurant Operations Lab	0	0	3	3	
3.	BHM-693	Advanced House Keeping Lab	0	0	1	1	
4.	BHM-694	Advanced Front Office Lab	0	0	1	1	
5.	BHM-695	Computer Lab	0	0	2	2	
Total of Practical						16	

C. SESSIONAL:

C.SESSIONAL							
	Code	Subjects	Contacts (Periods/week)				Credit points
			L	T	P	Total	
1.	BHM-696	English Communication	1	0	0	1	
2.	BHM-697	Research Project	2	0	0	2	
Total of Sessional						3	
Total of 6 th Semester						35	

