



BHM – Revised Program Outline - 2023 admission batch

L=Lecture; T=Tutorial; P=Practical; C= Credit										
Semester	Sl. No.	Subject Code	Subject Name	L	T	P	C	Internal	External	
1			Theory					Max Marks	Max Marks	Total Marks
	1	BHM 171	Fundamentals of Food Production	3	0	0	3	50	50	100
	2	BHM 173	Fundamentals of Food & Beverage Service	3	0	0	3	50	50	100
	3	BHM 175	Fundamentals of Front Office Operations	3	0	0	3	50	50	100
	4	BHM 177	Fundamentals of Housekeeping Operations	3	0	0	3	50	50	100
	5	BHM 181	Introduction to Foreign language	2	0	0	2	50	50	100
				Practical						
	6	BHM 183	Fundamentals of Food Production	0	0	4	2	100		100
	7	BHM 193	Fundamentals of Food and Beverage Service	0	0	3	1	100		100
	8	BHM 187	Fundamentals of Front Office Operations	0	0	2	1	100		100
	9	BHM 189	Fundamentals of Housekeeping Operations	0	0	2	1	100		100
			Total	14	0	11	19	650	250	900

Semester	SL.No.	Subject Code	Subject Name	L	T	P	C	Internal	External	
2			Theory					Max Marks	Max Marks	Total Marks
	1	BHM 172	Fundamentals of Bakery	3	0	0	3	50	50	100
	2	BHM 174	Fundamentals of Beverage – 1	3	0	0	3	50	50	100
	3	BHM 176	Intermediate Course in Front Office Operations - 1	3	0	0	3	50	50	100
	4	BHM 178	Intermediate Course in Housekeeping Operations - 1	3	0	0	3	50	50	100
	5	BHM 194	Food Safety and HACCP	3	0	0	3	50	50	100
				Practical						
	6	BHM 184	Fundamentals of Bakery	0	0	4	2	100		100
	7	BHM 188	Intermediate Course in Front Office Operations - 1	0	0	2	1	100		100
	8	BHM 190	Intermediate Course in Housekeeping Operations -1	0	0	2	1	100		100
	9	BHM 196	Intermediate Skills in Food & Beverage Service - 1	0	0	3	1	100		100
			Total	15	0	8	19	550	250	800



Semester	SL.No.	Subject Code	Subject Name	L	T	P	C	Internal	External	
3			Theory					Max Marks	Max Marks	Total Marks
	1	BHM 271	Intermediate course in Food Production	3	0	0	3	50	50	100
	2	BHM 273	Fundamentals of Beverage – 2	3	0	0	3	50	50	100
	3	BHM 275	Intermediate Course in Front Office Operations - 2	3	0	0	3	50	50	100
	4	BHM 277	Intermediate Course in Accommodation Operations - 2	3	0	0	3	50	50	100
	5	BHM 293	Business Communication and Skill Enhancement	3	0	0	2	50	50	100
			Practical							
	6	BHM 283	Intermediate course in Food Production – 2	0	0	4	2	100		100
	7	BHM 295	Fundamentals of Patisserie	0	0	4	2	100		100
	8	BHM 297	Bar Operations	0	0	3	1	100		100
	9	BHM 299	Property Management System	0	0	2	1	100		100
10	BHM 291	Intermediate course Accommodation Operations - 2	0	0	2	1	100		100	
		Total	15	0	15	21	750	250	1000	

Semester	SL.No.	Subject Code	Subject Name	L	T	P	C	Internal	External	
4			Theory					Max Marks	Max Marks	Total Marks
	1	BHM 292	Practice School	0	0	0	14	800		800
	2	BHM 294	Skill Enhancement Specialization	0	0	0	2	200		200
		BHM 294A	Level - 2: 8065 Diploma in Food Preparation and Cookery							
		BHM 294B	Level - 2: 8066 Diploma in Food & Beverage Service							
		BHM 294C	Level - 2: 8067 Diploma in Reception Services							
		BHM 294D	Level - 2: 8068 Diploma in Accommodation Services							
		Total	0	0	0	16	1000		1000	



Semester	SL.No.	Subject Code	Subject Name	L	T	P	C	Internal	External	Total
5			Theory					Max Marks	Max Marks	Total Marks
	1	BHM 351	Rooms Division Operations Management	3	0	0	3	50	50	100
	2	BHM 353	Hotel Accounting	3	0	0	3	50	50	100
	3	BHM 355	Luxury Fashion and Lifestyle Trends	3	0	0	3	50	50	100
	4	BHM 357	Professional Elective	3	0	0	3	50	50	100
			BHM 357.1 Food and Nutrition							
			BHM 357.2 Essentials for Entrepreneurship							
			BHM 357.3 Customer Relationship Management							
	5	BHM 359	Food & Beverage control and management	3	0	0	3	50	50	100
	6	BHM 361	Hospitality Marketing	3	0	0	3	50	50	100
			Practical							
7	BHM 363	Banquet Catering	0	0	4	2	100		100	
8	BHM 365	Advanced Beverage Service	0	0	3	1	100		100	
9	BHM 367	Excel Skills for Business	0	0	2	1	100		100	
		Total	18	0	9	22	600	300	900	

Semester	SL.No.	Subject Code	Subject Name	L	T	P	C	Internal	External	Total
6			Theory					Max Marks	Max Marks	Total Marks
	1	BHM 352	Business Statistics	3	0	0	3	50	50	100
	3	BHM 354	Revenue Management	3	0	0	3	50	50	100
	4	BHM 356	Services Marketing	3	0	0	3	50	50	100
	5	BHM 358	Financial Management	3	0	0	3	50	50	100
	6	BHM 360	Human Resource Management	3	0	0	3	50	50	100
			Practical							
	7	BHM 362	Field Visit and Workshop	0	2	4	4	100		100
	8	BHM 364	Program Elective	0	2	4	4	100		100
			• Accommodation Management (364.1)							
			• Culinary Management (364.2)							
	• Food & Beverage Management (364.3)									
		• Front Office Management (364.4)								
		Total	15	4	8	23	450	250	700	



Semester	SL.No.	Subject Code	Subject Name	L	T	P	C	Internal	External	
7			Theory					Max Marks	Max Marks	Total Marks
	1	BHM 457	HR Analytics	3	0	0	3	50	50	100
	2	BHM 459	Strategic Hospitality Management	3	0	0	3	50	50	100
	3	BHM 461	Environmental Sustainability	3	0	0	3	50	50	100
	4	BHM 463	Digital Marketing	3	0	0	3	50	50	100
	5	BHM 465	Design Thinking and Innovation	3	0	0	3	50	50	100
	6	BHM 467	Research Methodology	3	0	0	3	50	50	100
				Practical						
	7	BHM 469	Field Visit and Workshop	0	2	4	4	100		100
			Total	18	2	4	22	400	300	700

Semester	SL.No.	Subject Code	Subject Name	L	T	P	C	Internal	External	
8			Theory					Max Marks	Max Marks	Total Marks
	1	BHM 444	Hotel Law & Ethics	3	0	0	3	50	50	100
	2	BHM 446	Business Analytics	3	0	0	3	50	50	100
	3	BHM 448	Training and Development	3	0	0	3	50	50	100
	4	BHM 450	Tourism & Travel Management	3	0	0	3	50	50	100
	5	BHM 452	Consumer Behaviour and Insights	3	0	0	3	50	50	100
				Practical						
	1	BHM 454	Research Paper / Research Project / Product Development	0	0	4	2	100		100
			Total	15	0	4	17	350	250	600

	1 Year BHM		2 Year BHM		3 Year BHM		4 Year BHM		Total
	Semester								
	1	2	3	4	5	6	7	8	
Total Marks	900	900	1000	1000	900	700	700	600	6700
Total Credits	19	20	21	16	22	23	22	17	160
Yearly Credits	39		37		45		39		
	Eligibility Criteria								
Eligibility for Promotion	1st to 2nd Year BHM		2nd to 3rd Year BHM		3rd to 4th Year				
Minimum Credits	23		53		97				