SEMESTER - I (17 WEEKS)

National Council Component

WEEKLY TEACHING SCHEME (17 WEEKS)

| No. | Subject | Subject | Hours per week | | |
|------|-------------|---|----------------|-----|--|
| | code | | Th. | Pr. | |
| 1 | BHM111 | Foundation Course in Food Production - I | 02 | 08 | |
| 2 | BHM112 | Foundation Course in Food & Beverage Service - I | 02 | 04 | |
| 3 | BHM113 | Foundation Course in Front Office - I | 02 | 02 | |
| 4 | BHM114 | Foundation Course in Accommodation Operations - I | 02 | 02 | |
| 5 | BHM105 | Application of Computers | 01 | 04 | |
| 6 | BHM106 | Hotel Engineering | 04 | - | |
| 7 | BHM116 | Nutrition | 02 | - | |
| TOTA | TOTAL: | | | 20 | |
| GRAI | GRAND TOTAL | | | 5 | |

EXAMINATION SCHEME

| No. | Subject | Subject | Term Marks* | | | |
|------|-------------|---|-------------|------|--|--|
| | code | | Th. | Pr. | | |
| 1 | BHM111 | Foundation Course in Food Production - I | 100 | 100 | | |
| 2 | BHM112 | Foundation Course in Food & Beverage Service - I | 100 | 100 | | |
| 3 | BHM113 | Foundation Course in Front Office - I | 100 | 100 | | |
| 4 | BHM114 | Foundation Course in Accommodation Operations - I | 100 | 100 | | |
| 5 | BHM105 | Application of Computers | 50 | 100 | | |
| 6 | BHM106 | Hotel Engineering | 100 | | | |
| 7 | BHM116 | Nutrition | 100 | - | | |
| TOTA | TOTAL: | | 650 | 500 | | |
| GRAI | GRAND TOTAL | | | 1150 | | |

^{*} Term marks will comprise 30% Incourse & 70% Term end exam marks.

SEMESTER – II (17 WEEKS)

National Council Component

WEEKLY TEACHING SCHEME (17 WEEKS)

| No. | Subject | Subject | Hours per week | |
|--------|-------------|---|----------------|-----|
| | code | | Th. | Pr. |
| 1 | BHM151 | Foundation Course in Food Production - II | 02 | 08 |
| 2 | BHM152 | Foundation Course in Food & Beverage Service - II | 02 | 04 |
| 3 | BHM153 | Foundation Course in Front Office - II | 02 | 02 |
| 4 | BHM154 | Foundation Course in Accommodation Operations - | 02 | 02 |
| | | | | |
| 5 | BHM117 | Principles of Food Science | 02 | - |
| 6 | BHM108 | Accountancy | 04 | - |
| 7 | BHM109 | Communication | 02 | - |
| TOTAL: | | 16 | 16 | |
| GRAI | GRAND TOTAL | | 3 | 2 |

EXAMINATION SCHEME

| No. | Subject | Subject | Term Marks* | |
|-------------|---------|---|-------------|-----|
| | code | | Th. | Pr. |
| 1 | BHM151 | Foundation Course in Food Production - II | 100 | 100 |
| 2 | BHM152 | Foundation Course in Food & Beverage Service – II | 100 | 100 |
| 3 | BHM153 | Foundation Course in Front Office - II | 100 | 100 |
| 4 | BHM154 | Foundation Course in Accommodation Operations – | 100 | 100 |
| | | l II | | |
| 5 | BHM116 | Nutrition | 100 | - |
| 6 | BHM108 | Accountancy | 100 | - |
| 7 | BHM109 | Communication | 50 | - |
| TOTA | TOTAL: | | 650 | 400 |
| GRAND TOTAL | | 10 | 50 | |

^{*} Term marks will comprise 30% Incourse & 70% Term end exam marks.

3RD/4TH SEMESTER TEACHING & EXAMINATION SCHEME (17 WEEKS)

National Council Component

| No. | Subject code | Subject | Hours per Semester | | Term Marks* | |
|-------------|--------------|----------------------------|-----------------------|-----|-------------|-----|
| | | | Th. | Pr. | Th. | Pr. |
| 1 | BHM201 | Food Production Operations | 02 | 08 | 100 | 100 |
| 2 | BHM202 | Food & Beverage Operations | 02 | 02 | 100 | 100 |
| 3 | BHM203 | Front Office Operations | 02 | 02 | 100 | 100 |
| 4 | BHM204 | Accommodation Operations | 02 | 02 | 100 | 100 |
| 5 | BHM205 | Food & Beverage Controls | 02 | - | 100 | - |
| 6 | BHM206 | Hotel Accountancy | 02 | - | 100 | - |
| 7 | BHM207 | Food Safety & Quality | 02 | - | 50 | - |
| 8 | | Research Methodology | 01 | - | - | - |
| | TOTAL: | | 15 | 14 | 650 | 400 |
| GRAND TOTAL | | 2 | 9 | 10 | 50 | |

 $^{^{\}star}$ Term marks will comprise 30% Incourse & 70% Term end exam marks.

3RD/4TH SEMESTER TEACHING & EXAMINATION SCHEME

| No. | Subject | Subject | Marks |
|--------|---------|--------------------------------|-------|
| | code | | |
| 01 | BHM208 | Industrial Training (17 weeks) | 200 |
| TOTAL: | | 200 | |

5th SEMESTER TEACHING & EXAMINATION SCHEME (17 WEEKS)

National Council Component

| No. | Subject | Subject | Hours pe | er week | Term Marks* | |
|-------------|---------|--|----------|---------|-------------|-----|
| | code | | Th. | Pr. | Th. | Pr. |
| 1 | BHM311 | Advance Food Production Operations - I | 02 | 08 | 100 | 100 |
| 2 | BHM312 | Advance Food & Beverage Operations – I | 02 | 02 | 100 | 100 |
| 3 | BHM313 | Front Office Management - I | 02 | 02 | 100 | 100 |
| 4 | BHM314 | Accommodation Management - I | 02 | 02 | 100 | 100 |
| 5 | BHM307 | Financial Management | 04 | - | 100 | - |
| 6 | BHM308 | Strategic Management | 02 | - | 50 | - |
| 7 | BHM309 | Research Project | - | 01 | - | - |
| 8 | | Special topics/Guest speakers | 02 | - | - | - |
| TOTAL: | | 16 | 15 | 550 | 400 | |
| GRAND TOTAL | | 3′ | 1 | 98 | 50 | |

^{*} Term marks will comprise 30% In course & 70% Term end exam marks.

6th SEMESTER TEACHING & EXAMINATION SCHEME

National Council Component

| No. | Subject | Subject | Hours per week | | Term Marks* | |
|-------------|---------|---|----------------|-----|-------------|-----|
| | code | | Th. | Pr. | Th. | Pr. |
| 1 | BHM351 | Advance Food Production Operations - II | 02 | 08 | 100 | 100 |
| 2 | BHM352 | Advance F&B Operations - II | 02 | 02 | 100 | 100 |
| 3 | BHM353 | Front Office Management - II | 02 | 02 | 100 | 100 |
| 4 | BHM354 | Accommodation Management - II | 02 | 02 | 100 | 100 |
| 5 | BHM305 | Food & Beverage Management | 04 | 1 | 100 | - |
| 6 | BHM306 | Facility Planning | 04 | - | 100 | - |
| 7 | BHM309 | Research Project | | 03 | - | 100 |
| 8 | | Special topics/Guest speakers | 02 | - | - | - |
| TOTAL: | | 18 | 17 | 600 | 500 | |
| GRAND TOTAL | | 3 | 5 | 11 | 00 | |

^{*} Term marks will comprise 30% Incourse & 70% Term end exam marks.