

BHMCT -- Syllabus

Under CBCS
(For the batch admitted 2019-20)



**FACULTY OF TECHNOLOGY
OSMANIA UNIVERISTY
HYDERABAD-7**

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**SCHEME OF INSTRUCTION AND EXAMINATION
(CHOICE BASED CREDIT SYSTEM)
FOR BHMCT
(For the Batch Admitted in 2019-2020)**

FIRST SEMESTER

SYLLABUS REF. NO	SUBJECT	Category	Periods / Week (60 MIN)		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Sess.	Exam		
BHM 101T	Fundamentals of Food Production-I	DSC	3	-	25	75	3	3
BHM 102T	Introduction to Food & Beverage	DSC	2	-	25	75	3	2
BHM 103T	Accommodation Operations -I	DSC	2	-	25	75	3	2
BHM 104T	Introduction to Front Office	DSC	2	-	25	75	3	2
BHM 111T	Hotel French- I	SEC	2	-	25	75	3	2
BHM 112T	Communicative English -I	AECC	2	-	25	75	3	2
BHM 113T	Hygiene, Sanitation & HACCP	DSE	3	-	25	75	3	3
BHM 101P	Basic Training Kitchen- Lab-I	DSC	-	8	25	50	6	4
BHM 102P	Food & Beverage Service Lab-I	DSC	-	2	25	50	3	1
BHM 103P	Acc. Operations Lab – I	DSC	-	2	25	50	3	1
BHM 104P	Front Office Lab-I	DSC	-	2	25	50	3	1
BHM 114P	Basic Computer Application	SEC		2	25	-	-	1
Total			16	16	300	725		24

**Timings for each day: From 9.00 am to 1.00 pm (4 Hours) + 2 .00pm to 5 .00 pm (3 hours)
Total: 7 hours and 5 day Week**

- 1) Discipline Specific Core Course (DSC)
- 2) Discipline Specific Elective Course (DSE)
- 3) Ability Enhancement Compulsory Courses (AECC)
- 4) Skill Enhancement Elective Course (SEC)

Note: Ref. Nos 101 to 104—Theory & Practicals are Core Courses
Nos. 111 to 114 – Non-Core Courses

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SECOND SEMESTER

SYLLABUS REF. NO	SUBJECT	Category	Periods / Week (60 MIN)		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Sess.	Exam		
BHM: 201T	Fundamentals of Food Production-II	DSC	3	-	25	75	3	3
BHM: 202 T	Fundamentals in Food & Beverage Operations	DSC	2	-	25	75	3	2
BHM: 203 T	Accommodation Operation –II	DSC	2	-	25	75	3	2
BHM: 204T	Basic Front Office Procedures	DSC	2	-	25	75	3	2
BHM: 211T	Hotel French-II	SEC	2	-	25	75	3	2
BHM: 212 T	Communicative English -II	AECC	2	-	25	75	3	2
BHM: 213 T	Environmental Studies	HS	3	-	25	75	3	3
BHM: 201 P	Basic Training Kitchen-Lab-II	DSC	-	8	25	50	6	4
BHM: 202 P	Food & Beverage Operations Lab-II	DSC	-	2	25	50	3	1
BHM: 203 P	Accommodation Operation Lab-II	DSC	-	2	25	50	3	1
BHM: 204 P	Front Office Lab-II	DSC	-	2	25	50	3	1
Total			16	14	275	725	1000	23

Note: Discipline Specific Core Course (DSC) ; Discipline Specific Elective Course (DSE)
Ability Enhancement Compulsory Courses (AECC) ; Skill Enhancement Course (SEC)

Note: Ref. Nos 201 to 204—Theory & Practicals are Core Courses
Nos. 211 to 213 – Non-Core Courses

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SECOND YEAR - THIRD SEMESTER**

SYLLABUS REF. NO	SUBJECT	Category	Periods / Week (60 MIN)		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Sess.	Exam		
BHMT 2.101	Indian Regional Cuisine	DSC	3	-	25	75	3	3
BHMT 2.102	Beverages Service	DSC	3	-	25	75	3	3
BHMT 2.103	Linen & Laundry Operations	DSC	2	-	25	75	3	2
BHMT 2.104	Front Office Operations	DSC	2	-	25	75	3	2
BHMT 2.105	ELECTIVE – I (Discipline Specific Elective)	HS	4	-	25	75	3	4
BHMT 2.106	F&B Management	HS	2	-	25	75	3	2
BHMT 2.107	Principles & Practices of Mgt.	HS	2	-	25	75	3	2
BHMP 2.108	Quantity Training Kitchen	DSC	-	8	25	50	6	4
BHMP 2.109	Beverages Service	DSC	-	2	25	50	3	1
BHMP 2.110	Laundry Operations	DSC	-	2	25	50	3	1
BHMP 2.111	Front Office Operations	DSC	-	2	25	50	3	1
Total			18	14	275	725	1000	25

Note: Discipline Specific Core Course (DSC) ; Discipline Specific Elective Course (DSEC)

Ability Enhancement Compulsory Courses (AECC) ; Skill Enhancement Course (SEC)

ELECTIVE – I: Discipline Specific Elective: 1. Kitchen Operations & Management 2.Bar Management

3. Trends in Accommodation Operation

4. Travel & Tourism

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SECOND YEAR – FORTH SEMESTER

SYLLABUS REF. NO	SUBJECT	Category	No of Weeks	MARKS		Duration of Exam(hrs)	Credits
				Sess.	Exam		
BHMIT 2.201	Industrial Exposure Training	HS	16	25	75	3	16

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FIFTH SEMESTER**

SYLLABUS REF. NO	COURSES	Category	Hours / Week		MARKS		Duration of Exam(hrs)	Credits
			Theor y	Practica l	Continuou s Internal Evaluation	Semest er end Exam		
BHMT 501	Advanced Food Production	DSC	3	-	25	75	3	3
BHMT 502	Advanced Food & Beverage Service	DSC	3	-	25	75	3	3
BHMT 503	Interior Design & Flower Arrangements	DSC	2	-	25	75	3	2
BHMT 504	Front Office Accounting Management	DSC	2	-	25	75	3	2
BHMT 505	ELECTIVE -II (Intra Discipline)	IDEC	3	-	25	75	3	3
BHMT 506	Hotel A/c & Financial Mgt.	SEC	3	-	25	75	3	3
BHMT 507	Introduction to Research in Hospitality & Tourism	SEC	2	-	25	-	-	2
BHMP 508	Advanced Training Kitchen	DSC	-	8	25	50	6	4
BHMP 509	Advanced Food & Beverage Services Lab	DSC	-	2	25	50	3	1
BHMP 510	Interior Design & Flower Arrangements Lab	DSC	-	2	25	50	3	1
BHMP 511	Front Office Accounting Management	DSC	-	2	25	50	3	1
			18	14	275	650		25
Total					925			

Note: Discipline Specific Core Course (DSC) ; Discipline Specific Elective Course (DSEC)

Ability Enhancement Compulsory Courses (AECC) ; Skill Enhancement Course (SEC)
Intra-discipline Elective Course (IDEC)

ELECTIVE – II: Intra Discipline Elective Course:

- (505-A) -- 1. Bread Art
(505-B) -- 2. Cruise line Operations & Galley Familiarization
(505-C)-- 3. Visual Foods

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SIXTH SEMESTER

SYLLABUS REF. NO	COURSES	Category	Hours / Week		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Continuous Internal Evaluation	End Semester Exam		
BHMT 601	Larder & Kitchen Management	DSC	3	-	25	75	3	3
BHMT 602	Food & Beverage Service Management	DSC	3	-	25	75	3	3
BHMT 603	Accommodation Operations Management	DSC	2	-	25	75	3	2
BHMT 604	Front Office Management	DSC	2	-	25	75	3	2
BHMT 605	ELECTIVE -III (Open Elective)	OEC	3	-	25	75	3	3
BHMT 606	Hotel Facility Planning.	DSC	3	-	25	75	3	3
BHMP 607	Larder Kitchen Lab	DSC	-	8	25	50	6	4
BHMP 608	Banqueting & Cold Buffet Lab	DSC	-	2	25	50	3	1
BHMP 609	Project Report	SEC	-	4	25	50	3	2
		Total	16	14	225	600		23
Total Marks					825			

Note: Discipline Specific Core Course (DSC); Discipline Specific Elective Course (DSEC)

Ability Enhancement Compulsory Courses (AECC); Skill Enhancement Course (SEC)
Open Elective (OEC)

ELECTIVE – III : Open Elective Courses :

- BHMT 605-A** Labour & Food Laws
- BHMT 605-B** Hotel Engineering
- BHMT 605-C** Customer Relationship & Retail Management.
- BHMT 605-D** Entrepreneurship in Food Industry