



OSMANIA UNIVERSITY

Hyderabad – 500 007, Telangana State (India)

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

I YEAR

(Aug – Apr)

| S.No. | Subject | T. Hrs. | P. Hrs. |
|--------------|---|----------------|----------------|
| 1 | Food Production | 84 | - |
| 2 | F & B Service – I | 52 | - |
| 3 | Accommodation Operations – I | 52 | - |
| 4 | Front Office – I | 52 | - |
| 5 | Basic Computer Application | 52 | - |
| 6 | Environmental Studies | 52 | - |
| 7 | Hygiene & Sanitation | 52 | - |
| 8 | Communicative English | 52 | - |
| 9 | French | 52 | - |
| 10 | Basic Training Kitchen (Practical) | - | 224 |
| 11 | F & B Service (Practical) | - | - |
| 12 | Accommodation Operations (Practical) | - | 52 |
| 13 | Front Office (Practical) | - | 52 |
| 14 | Basic Computer Applications (Practical) | - | 52 |

II YEAR - I SEMESTER

(Jun – Nov)

| S.No. | Subject | T. Hrs. | P. Hrs. |
|--------------|---------------------------------------|----------------|----------------|
| 1 | Indian Regional Cuisine | 60 | - |
| 2 | F & B Service – II | 60 | - |
| 3 | Accommodation Operations – II | 40 | - |
| 4 | Front Office – II | 40 | - |
| 5 | Hotel Accounts | 60 | - |
| 6 | Principles of Management | 60 | - |
| 7 | Hotel Laws | 40 | - |
| 8 | Hotel Engineering & Maintenance | 40 | - |
| 9 | Quantity Training Kitchen (Practical) | - | 160 |
| 10 | F & B Service (Practical) | - | 40 |
| 11 | Accommodation Operations (Practical) | - | 40 |
| 12 | Front Office (Practical) | - | 40 |

II YEAR - II SEMESTER

(Dec – Apr)

| S.No. | Subject | T. Hrs. | P. Hrs. |
|--------------|--|----------------|----------------|
| 1 | Industrial Exposure Training – 4 Months | - | - |
| 2 | Practical Exam Marks – 200 | - | - |

III YEAR - I SEMESTER**(Jun – Nov)**

| S.No. | Subject | T. Hrs. | P. Hrs. |
|--------------|--|----------------|----------------|
| 1 | Advance Food Production | 60 | - |
| 2 | F&B Service – III | 60 | - |
| 3 | Accommodation Operations – III | 60 | - |
| 4 | Front Office – III | 60 | - |
| 5 | Cost & Financial Management | 60 | - |
| 6 | Marketing | 60 | - |
| 7 | Human Resource Management | 60 | - |
| 8 | Advance Training Kitchen – I (Practical) | - | 160 |
| 9 | F & B Service (Practical) | - | 40 |
| 10 | Accommodation Operations (Practical) | - | 40 |
| 11 | Front Office (Practical) | - | 40 |

III YEAR - II SEMESTER**(Dec – Apr)**

| S.No. | Subject | T. Hrs. | P. Hrs. |
|--------------|---|----------------|----------------|
| 1 | Carder & Kitchen Management | 60 | - |
| 2 | F & B Service – IV | 60 | - |
| 3 | Event Management | 60 | - |
| 4 | Hotel Facility Planning | 60 | - |
| 5 | F & B Management | 60 | - |
| 6 | Travel & Tourism | 60 | - |
| 7 | Advance Training Kitchen – II (Practical) | - | 160 |
| 8 | F & B Service (Practical) | - | 40 |
| 9 | Project Work | - | 80 |