Scheme of Studies as per Choice Based Credit System (CBCS) BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

2019-23

FIRST SEMESTER EXAMINATION

S. NO	Subject Code	Subject	L	T/P	Credits
1	HMCT101A	Food Production & Patisserie-I	3	0	3
2	HMCT103A	Food & Beverage Service -I	2	0	2
3	HMCT105A	Front Office Operations -I	2	0	2
4	HMCT107A	Housekeeping Operations-I	2	0	2
5	HMCT109A	Introduction to Hotel Accountancy	2	0	2
6	HMCT111A	Introduction to Hospitality Mgt.& Tourism	2	0	2
7	HMCT113A	Business Communication-I	3	0	3
8	HMCT115A	Hotel French-I	3	0	3
Practicals/Lab.					
10	HMCT151A	Food Production (Lab)-I	0	4	2
11	HMCT153A	Patisserie (Lab)-I	0	2	1
12	HMCT155A	Food & Beverage Service (Lab) -I	0	4	2
13	HMCT157A	Front Office Operations (Lab)-I	0	2	1
14	HMCT159A	Housekeeping (Lab) -I	0	2	1
			19	14	26

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SECOND SEMESTER EXAMINATION

S. NO	Subject Code	Subject	L	T/P	Credits
1	HMCT102A	Food Production & Patisserie-II	3	0	3
2	HMCT104A	Food & Beverage Service -II	2	0	2
3	HMCT106A	Front Office Operations -II	2	0	2
4	HMCT108A	Housekeeping Operations-II	2	0	2
5	HMCT110A	Accountancy for Hospitality Industry	2	0	2
6	HMCT112A	Hygiene ,Sanitation & First Aid	2	0	2
7	HMCT114A	PC Tools for Hospitality Industry-I	1	0	1
8	HMCT116A	Hotel French-II	3	0	3
Practicals/Lab.					
10	HMCT152A	Food Production (Lab)-II	0	4	2
11	HMCT154A	Patisserie (Lab)-II	0	2	1
12	HMCT156A	Food & Beverage Service (Lab) -II	0	4	2
13	HMCT158A	Front Office Operations (Lab)-II	0	2	1
14	HMCT160A	Housekeeping (Lab)-II	0	2	1

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S. NO	Subject Code	Subject	L	T/P	Credits
7	HMCT314A	Managing Hospitality Human Resources-I	2	0	2
8	HMCT 316A	Hospitality Service Marketing	2	0	2
Practicals/Lab.					
9	HMCT352A	Advance Food Production (Lab)-I	0	4	2
10	HMCT354A	Advance Patisserie (Lab)-I	0	2	1
11	HMCT356A	Advance Food & Beverage Service (Lab) -I	0	4	2
12	HMCT358A	Advance Front Office Operations (Lab)-I	0	2	1
13	HMCT360A	Advance Housekeeping (Lab) -I	0	2	1
			14	14	23

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SEVENTH SEMESTER EXAMINATION

S. NO	Subject Code	Subject	L	T/P	Credits
1	HMCT401A	Functional Exposure Training full semester	0	0	20
			0	0	20

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EIGHTH SEMESTER EXAMINATION

S. NO	Subject Code	Subject	L	T/P	Credits
1	HMCT402A	Advance Food Production Mgmt-II	2	0	2
2	HMCT404A	Advance Food & Beverage Services Mgmt-II	2	0	2
3	HMCT406A	Advance Rooms Division Mgmt-II	2	0	2
4	HMCT408A	Entrepreneurship Development & Business Strgs	2	0	2
5	HMCT410A	Financial Management-II	2	0	2
6	HMCT412A	Managing Hospitality Human Resources-II	2	0	2
7	HMCT414A	Integrated Marketing Communication	2	0	2
Practicals/Lab.					
8	HMCT452A	Advance Food Production (Lab)-II	0	4	2
9	HMCT454A	Advance Food & Beverage Operations Mgt (Lab)-II	0	2	1
10	HMCT456A	Advance Front Office Operations Mgt (Lab)-II	0	2	1
11	HMCT458A	Advance Housekeeping Operations Mgt (Lab)-II	0	2	1
12	HMCT460A	*Hotel Project Report	0	2	1
			14	12	20
		Total Credits:			186

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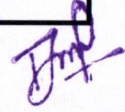
S. No	Subject Code	Subject	L	T/P	Credits
1	HMCT301A	Food Production & Patisserie-IV	2	0	2
2	HMCT303A	Food & Beverage Service -IV	2	0	2
3	HMCT305A	Front Office Operations -IV	2	0	2
4	HMCT307A	Housekeeping Operations-IV	2	0	2
5	HMCT309A	Material Management & Development	2	0	2
6	HMCT311A	Principles of Management	2	0	2
7	HMCT313A	Hotel French-IV	2	0	2
8	HMCT315A	Facility Planning	2	0	2
9	HMCT317A	Research Methodology	2	0	2
Practicals/Lab.					
10	HMCT351A	Food Production (Lab)-IV	0	4	2
11	HMCT353A	Patisserie (Lab)-IV	0	4	2
12	HMCT355A	Food & Beverage Service (Lab) -IV	0	4	2
13	HMCT357A	Front Office Operations (Lab)-IV	0	2	1
14	HMCT359A	Housekeeping (Lab)-IV	0	2	1
			18	16	26

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SIXTH SEMESTER EXAMINATION

S. NO	Subject Code	Subject	L	T/P	Credits
1	HMCT302A	Advance Food Production Mgmt-I	2	0	2
2	HMCT304A	Advance Food & Beverage Service Mgmt-I	2	0	2
3	HMCT306A	Advance Rooms Division Mgmt-I	2	0	2
4	HMCT308A	Advance Housekeeping Operations Mgmt-I	2	0	2
5	HMCT310A	Financial Management-I	2	0	2
6	HMCT312A	Hotel Law & Licencing	2	0	2

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15	HMCT162A	PC Tools (Lab)-I	0	2	1
			17	16	25

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THIRD SEMESTER EXAMINATION					
S. NO	**Subject Code**	**Subject**	**L**	**T/P**	**Credits**
1	HMCT2011A	Functional Exposure Training full semester	0	0	20
			0	0	20

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY					
FOURTH SEMESTER EXAMINATION					
S. NO	**Subject Code**	**Subject**	**L**	**T/P**	**Credits**
1	HMCT201A	Food Production & Patisserie-III	3	0	3
2	HMCT204A	Food & Beverage Service -III	2	0	2
3	HMCT206A	Front Office Operations -III	2	0	2
4	HMCT208A	Housekeeping Operations-III	2	0	2
5	HMCT210A	Tourism Product ,Services & Management	2	0	2
6	HMCT212A	Hotel French-III	2	0	2
7	HMCT214A	PC Tools for Hospitality Industry-II	2	0	2
8	HMDM301A	Disaster Management	3	0	3
Practicals/Lab.					
9	HMCT252A	Food Production (Lab)-III	0	4	2
10	HMCT254A	Patisserie (Lab)-III	0	2	1
11	HMCT256A	Food & Beverage Service (Lab)-III	0	4	2
12	HMCT258A	Front Office Operations (Lab)-III	0	2	1
13	HMCT259A	Housekeeping (Lab) -III	0	2	1
14	HMCT262A	PC Tools (Lab)-II	0	2	1
			18	16	26

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY					
FIFTH SEMESTER EXAMINATION					
S. NO	**Subject Code**	**Subject**	**L**	**T/P**	**Credits**

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SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
(SOHMCT)

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
(BHMCT)

Programme Code: 76
Programme Level: Undergraduate
Programme Duration: 4 Years

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HMCT-2011A	FUNCTIONAL EXPOSURE TRAINING FULL SEMESTER	L	T	P	C
Version	1.0	0	0	0	20
Pre-requisites/Exposure	NIL				
Co-requisites	NIL				

Objective:

Students shall undergo Functional Exposure Training for full semester. The students would submit training report.
after successful completion of training from India/ abroad for the Third Semester evaluation.

The student shall register for the industrial training, just after the 2nd semester examination gets over with the designated faculty, who is responsible for training and placement and collect the Log book from the department administration office. The date of commencement and completion will be announced by the department in time. Students must adhere to the date and report to the concerned organization for training. The log book must be completed on daily basis and it should be duly signed by immediate supervisor of training area. After successful completion of training , students' are expected to submit a Training report along with their appraisals and training completion certificate followed by the log book and Training (PPT) within two weeks of completion of their training (The date would be announced separately by the school). The same training report and presentation must also be submitted to the faculty supervisor before two weeks in advance or whatever date decided by the supervisor for internal assessment.

Once students have confirmed for the training at a particular hotel, the same would not be changed. No gaps are expected during training period. NOC will be issued only once. Duplicate NOC will be issued only with the recommendation of dean of the school on valid grounds.

Incomplete training or non-submission of concerned documents as stated above, under any circumstances or submission of forged documents may lead to repetition of semester as per the university examination evaluation policy.

The date of evaluation of training report and presentation would be announced by the department.

Training Report of the Functional Exposure Training shall be prepared by the students and will present presented before duly constituted panel comprising of:
1. Institute Representative (Dean/ Director/Principal or his nominee)
2. Industry Representative (External Examiner appointed by the dean of school)
3. Training Supervising Faculty/ Training Coordinator

Functional Exposure Training documents to be presented at the end of training to the concerned faculty, responsible for training, who shall be appointed by the dean of school.

Functional Exposure Training shall carry 100 marks in each operational area. Out of these evaluations for the equivalent marks of 50 shall be done on internal component basis on feedback (verbal/written) sent by the students and by the concerned hotel during his/her training by the appointed internal guide and for the rest of 50 marks evaluation shall be done as an external component which includes log book, appraisals, training certificate,

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presentation, grooming and behavior. Overall Functional Exposure Training will carry 400 Marks for all four core operational areas such as- F&B Production, F&B Service, Front Office and Housekeeping. Incase student in unable to perform his training in all the core area of Hotel Operations, weightage of 400 marks will be evaluated in which area candidate has undergone his training.

Training report to be submitted as per specifications and format (to be collected from the college). Daily Log Book, Training Report, Performance Appraisal, Training certificate will be essential documents for evaluation.

Course Outcomes
CO 1. Enable you to learn practical skills and competence during industrial training.
CO 2. Provide you knowledge and understanding of entrepreneurial skills.
CO 3. Professional atmosphere and make you competent to work in stars category hotels.
CO 4. Understand terms of trade and gain from food and beverage outlets.

COURSE CONTENT

Functional Exposure Training   **Full**
Semester

Student must secure overall 40% marks to clear the semester, failing which one has to repeat the Semester in corresponding years.

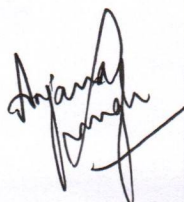|	
INTERNAL ASSESSMENT COMPONENT -	**50%**
Student's Job Orientation-	20%
Student's feedback -	5%
Organisation Feedback-	10%
Punctuality -	10%
Student's Grooming & behavior	5%
EXTERNAL ASSESSMENT COMPONENT -	**50%**
Training Report-	20%
Log Book-	10%
Appraisal and certificate	5%
Presentation	10%
Student's Grooming & behavior	5%

DEAN
School of Hotel Management &
Catering Technology (SOHMCT)
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