

B.SC IN HOSPITALITY & HOTEL ADMINISTRATION (NCHMCT) COURSE DETAILS

SEMESTER NAME	SUBJECT CODE	SUBJECT NAME
Semester I	BHM-111	Foundation Course in Food Production - I
	BHM-112	Foundation Course in Food & Beverage Service - I
	BHM-113	Foundation Course in Front Office Operations - I
	BHM-114	Foundation Course in Accommodation Operations - I
	BHM-105	Application of Computers
	BHM-106	Hotel Engineering
	BHM-116	Nutrition
Semester II	BHM-151	Foundation Course in Food Production - II
	BHM-152	Foundation Course in Food & Beverage Service - II
	BHM-153	Foundation Course in Front Office Operations - II
	BHM-154	Foundation Course in Accommodation Operations - II
	BHM-117	Principles of Food Science
	BHM-108	Accountancy
	BHM-109	Communication

SEMESTER NAME	SUBJECT CODE	SUBJECT NAME
Semester V	BHM-311	Advance Food Production Operations – I
	BHM-312	Advance Food & Beverage Operations – I
	BHM-313	Front Office Management - I
	BHM-314	Accommodation Management - I
	BHM-307	Financial Management
	BHM-308	Strategic Management
	BHM-309	Research Project (SEM V)
Semester VI	BHM-351	Advance Food Production Operations - II
	BHM-352	Advance F&B Operations - II
	BHM-353	Front Office Management - II
	BHM-354	Accommodation Management - II
	BHM-305	Food & Beverage Management
	BHM-306	Facility Planning
	BHM-309	Research Project (SEM VI)
	Special topics/Guest speakers	

SEMESTER NAME	SUBJECT CODE	SUBJECT NAME
Semester III & IV	BHM-201	Food Production Operations
	BHM-202	Food & Beverage Service Operations
	BHM-203	Front Office Operations
	BHM-204	Accommodation Operations
	BHM-205	Food & Beverage Controls
	BHM-206	Hotel Accountancy
	BHM-207	Food Safety & Quality
	BHM-309	Research Project (Methodology) (SEM III/IV)
	BHM-208	Industrial Training