

1ST YEAR B.SC IN H & HA

SEMESTER - I	
SUBJECT CODE	SUBJECT
BHM111	Foundation Course in Food Production - I
BHM112	Foundation Course in Food & Beverage Service - I
BHM113	Foundation Course in Front Office - I
BHM114	Foundation Course in Accommodation Operations - I
BHM105	Application of Computers
BHM106	Hotel Engineering
BHM116	Nutrition

SEMESTER - II	
SUBJECT CODE	SUBJECT
BHM151	Foundation Course in Food Production - II
BHM152	Foundation Course in Food & Beverage Service - II
BHM153	Foundation Course in Front Office - II
BHM154	Foundation Course in Accommodation Operations - II
BHM117	Principles of Food Science
BHM108	Accountancy
BHM109	Communication

2ND YEAR B.SC IN H & HA

SEMESTER - III / IV	
SUBJECT CODE	SUBJECT
BHM201	Food Production Operations
BHM202	Food & Beverage Operations
BHM203	Front Office Operations
BHM204	Accommodation Operations
BHM205	Food & Beverage Controls
BHM206	Hotel Accountancy
BHM207	Food Safety & Quality
---	Research Methodology

3RD YEAR B.SC IN H & HA

SEMESTER - V	
SUBJECT CODE	SUBJECT
BHM311	Advance Food Production Operations - I
BHM312	Advance Food & Beverage Operations - I
BHM313	Front Office Management - I
BHM314	Accommodation Management - I
BHM307	Financial Management
BHM308	Strategic Management
---	Special topics / Guest speakers

SEMESTER - VI	
SUBJECT CODE	SUBJECT
BHM351	Advance Food Production Operations - II
BHM352	Advance Food & Beverage Operations - II
BHM353	Front Office Management - II
BHM354	Accommodation Management - II
BHM305	Food & Beverage Management
BHM306	Facility Planning
BHM309	Research Project
---	Special topics / Guest speakers

Dilpoma in Food Production

SUBJECT CODE	SUBJECT
TDFP-01	Cookery Theory
TDFP-05	Cookery Practical
TDFP-02	Larder Theory
TDFP-06	Larder Practical
TDFP-03	Hygiene and Nutrition
TDFP-04	Commodities and Costing
TDCA-01	Computer Awareness

Dilpoma in F & B Service

SUBJECT CODE	SUBJECT
TDFB-11	F & B Service I (Theory)
TDFB-12	F & B Service II (Theory)
TDFB-13	Business Communication
TDFB-14	Hygiene and Sanitation
TDFB-15	F & B Service I (Practical)
TDFB-16	F & B Service II (Practical)
TDCA-01	Computer Awareness

CRAFT F. P. P. (SEMESTER - I)

SUBJECT CODE	SUBJECT
CFPP11	COOKERY & LARDER THEORY -I
CFPP12	COOKERY PRACTICAL -I
CFPP13	LARDER PRACTICAL -I
CFPP14	BAKERY & PATISSERIE THEORY -I
CFPP15	BAKERY & PATISSERIE PRACTICAL
CFPP16	HYGIENE
CFPP17	EQUIPMENT MAINTENANCE

CRAFT F. P. P. (SEMESTER - II)

SUBJECT CODE	SUBJECT
CFPP21	COOKERY & LARDER THEORY -II
CFPP22	COOKERY PRACTICAL -II
CFPP23	LARDER PRACTICAL -II
CFPP24	BAKERY & PATISSERIE THEORY -II
CFPP25	BAKERY & PATISSERIE PRACTICAL -II
CFPP26	COSTING

CRAFT F & B SERVICE

SUBJECT CODE	SUBJECT
CFBS-01	Food Service (Theory / Practical)
CFBS-02	Beverage Service (Theory / Practical)
CFBS-03	Pantry Operation (Practical)
	Communication