

Welcomgroup Graduate School of Hotel Administration
Bachelor of Hotel Management (BHM)
Course Structure (Applicable for 2018 batch admissions & onwards)

Semester	Sl.No	Subject Code	Subject Name	L	T	P	C	Max. Marks (Internal Assessment)	Max. Marks (End Semester Examn)	Total Marks
I	Theory									
	1	BHM 101	Foundation Course in Food Production	3	1	0	4	50	50	100
	2	BHM 103	Foundation Course in Food & Beverage Service	2	1	0	3	50	50	100
	3	BHM 105	Introduction to Hospitality and Tourism Industry	2	1	0	3	50	50	100
	4	BHM 107	Foundation Course in Front Office Operation	2	1	0	3	50	50	100
	5	BHM 109	Business Communication	2	0	0	2	50	50	100
	Practical / Project									
	1	BHM 111	Foundation course in Food Production Practical	0	2	4	4	100		100
	2	BHM 113	Foundation Course in Food & Beverage Service Practical	0	0	4	2	100		100
	3	BHM 115	Application of Computers	0	0	2	1	100		100
Total				Hrs: 27			22			800
Semester	Sl.No	Subject Code	Subject Name	L	T	P	C	Max. Marks (Internal Assessment)	Max. Marks (End Semester Examn)	Total Marks
II	Theory									
	1	BHM 102	Intermediate course in Food Production	3	1	0	4	50	50	100
	2	BHM 104	Foundation Course in Accommodation Operation	3	1	0	4	50	50	100
	3	BHM 106	Front Office Operation	3	1	0	4	50	50	100
	4	BHM 108	Introduction to Principles of Management	2	0	0	2	50	50	100
	Practical / Project									
	1	BHM 110	Intermediate course in Food Production Practical	0	1	4	3	100		100
	2	BHM 112	Introduction to Accommodation Operation Practical	0	0	2	1	100		100
	3	BHM 114	Front Office Operation Practical	0	0	2	1	100		100
Total				Hrs: 23			19			700
First Internship of 4 weeks (BHM 217)										



Semester	Sl.No.	Subject Code	Subject Name	L	T	P	C	Max. Marks (Internal Assessment)	Max. Marks (End Semester Examn)	Total Marks
III	Theory									
	1	BHM 201	Foundation Course in Bakery	3	1	0	4	50	50	100
	2	BHM 203	Intermediate Course in Food & Beverage Service	3	0	0	3	50	50	100
	3	BHM 205	Accommodation operation	3	0	0	3	50	50	100
	4	BHM 207	Front Office Management	3	0	0	3	50	50	100
	5	BHM 209	Hospitality Accounting	2	0	0	2	50	50	100
	Practical / Project									
	1	BHM 211	Foundation Course in Bakery Practical	0	1	4	3	100		100
	2	BHM 213	Intermediate Course in Food & Beverage Service Practical	0	0	3	2	100		100
	3	BHM 215	Accommodation Operation Practical	0	0	2	1	100		100
	4	BHM 217	Internship & PDEM Evaluation				2	100		100
	Total				Hrs: 25		23			900
Semester	Sl.No.	Subject Code	Subject Name	L	T	P	C	Max. Marks (Internal Assessment)	Max. Marks (End Semester Examn)	Total Marks
IV	Theory									
	1	BHM 202	Food Production Operation	3	1	0	4	50	50	100
	2	BHM 204	Food & Beverage Service Operation	2	1	0	3	50	50	100
	3	BHM 206	Accommodation Management	2	0	0	2	50	50	100
	4	BHM 208	Hospitality Information Systems	2	0	0	2	50	50	100
	5	BHM 210	Food Science and Nutrition	2	0	0	2	50	50	100
	OR									
		BHM 212	French	0	0	4	2	100		100
	6	BHM 214	Introduction to Corporate Finance	2	0	0	2	50	50	100
	Practical / Project									
	1	BHM 216	Institutional Catering Practical	0	2	4	4	100		100
	2	BHM 218	Food & Beverage Service Operation Practical	0	0	3	2	100		100
3	BHM 220	Accommodation Operation Management Practical	0	0	2	1	100		100	
Total				Hrs: 26/30		22			900	
Second Internship of 4 weeks (BHM 315)										



Semester	Sl.No	Subject Code	Subject Name	L	T	P	C	Max. Marks (Internal Assessment)	Max. Marks (End Semester Examn)	Total Marks	
V	Theory										
	1	BHM 301	Global Food Trends	2	1	0	3	50	50	100	
	2	BHM 303	Advanced Food & Beverage Service	2	1	0	3	50	50	100	
	3	BHM 305	Advanced Accommodation Management	2	1	0	3	50	50	100	
	4	BHM 307	Food Safety Management Systems	2	0	0	2	50	50	100	
	5	BHM 309	Human Resources Management	2	0	0	2	50	50	100	
	Practical / Project										
	1	BHM 311	Global Food Trends Practical	0	0	4	2	100		100	
	2	BHM 313	Advanced Food & Beverage Service Practical	0	0	4	2	100		100	
	3	BHM 315	Internship & PDEM Evaluation				2	100		100	
	4	BHM 317	Manipal City and Guild Certification Course: Any one of the following Manipal City and Guild Certification Course to be taken compulsorily:					3	50	50	100
		BHM 317A	Level - 3: 8065-04 Advanced Diploma in Food Preparation and Cookery Supervision OR								
		BHM 317B	Level - 3: 8066-03 Advanced Diploma in Food & Beverage Service Supervision OR								
		BHM 317C	Level - 3:8068-03 Advanced Diploma in Accommodation Operation and Services								
Total				Hrs: 21			22			900	
Semester	Sl.No	Subject Code	Subject Name	L	T	P	C	Max. Marks (Internal Assessment)	Max. Marks (End Semester Examn)	Total Marks	
VI	Theory										
	1	BHM 302	Advanced Bakery & Pastry Art Styling	3	1	0	4	50	50	100	
	2	BHM 304	Advanced Food Service Management	2	1	0	3	50	50	100	
	3	BHM 306	Travel and Tourism	2	1	0	3	50	50	100	
	4	BHM 308	Hospitality Facility Planning	2	1	0	3	50	50	100	
	5	BHM 310	Hospitality Marketing	2	1	0	3	50	50	100	
	Practical / Project										
	1	BHM 312	Advanced Bakery & Pastry Art Styling Practical	0	0	4	2	100		100	
	2	BHM 314	Intermediate course in Food & Beverage Service - WFCL	0	0	6	3	100		100	
	3	BHM 316	Research Project: Design & Methodology	0	0	2	1	100		100	
	4	BHM 318	Operations Project	0	0	4	2	100		100	
	Total				Hrs: 32			24			900
Exit Option with “B.Sc. Hospitality and Catering Studies”											



Semester	Sl. No.	Subject Code	Subject Name	L	T	P	C	Max. Marks (Internal Assessment)	Max. Marks (End Semester Examn)	Total Marks
VII	1	BHM 401	Practice School (24 weeks x 6days x 8hrs)	16 Credits						400
Semester	Sl. No.	Subject Code	Subject Name	L	T	P	C	Max. Marks (Internal Assessment)	Max. Marks (End Semester Examn)	Total Marks
VIII	Theory									
	1	BHM 402	Indian Heritage & Culture	2	0	0	2	50	50	100
	2	BHM 404	Business Law and Ethics	2	0	0	2	50	50	100
	3	BHM 406	Environment Sustainability	2	0	0	2	50	50	100
	4	BHM 408	Entrepreneurship Development	2	0	0	2	50	50	100
	5	BHM 410	Programme (professional) Elective : Select any one of the following: Club/Resort management / Event Management and MICE / Time share / Condomonium Management / Revenue Management / Digital Marketing / Regional Classical Cuisine / Food Presentation and Styling / Airline Catering / Anthropology and Sociology of Food / HACCP	2	0	0	2	100		100
	6	BHM 412	Open Elective: To choose one Electives offered or one MOOC (SWAYAM or Coursera)	2	0	0	2	100		100
		BHM 412A	Foreign Language / Hospitality CRM / Hotel Security / Health and Safety for Hotel Staff / Hotel Economics / Supply Chain Management / Strategic Hospitality Management /Port Folio Management / Corporate Governance / Investment Management / QTM							
		BHM 412B	https://www.class-central.com/mooc/4301/coursera-the-fundamentals-of-revenue-management-the-cornerstone-of-revenue-strategy https://www.class-central.com/mooc/2818/edx-introduction-to-global-hospitality-management							
	Practical / Project									
	1	BHM 414	Professional Elective/Project/ Paper publication	0	0	8	5	100		100
2	BHM 416	Open Elective/ Project /Paper publication	0	0	8	5	100		100	
Total				Hrs: 28			22			800



Consolidated Credits, Teaching hours, Marks and Promotion criteria					
Semester	Credits	Teaching Hours	Marks	Promotion Criteria	
First Semester	22	27	800	First to second year	19/41
Second Semester	19	23	700		
First year	41	50	1500		
Third semester	23	25	900	Second to third year	64/86
Fourth semester	22	26/30	900		
Second year	45	51/55	1800		
Fifth semester	22	21	900	Third to fourth year	110/132
Sixth semester	24	32	900		
Third year	46	53	1800		
Upto Third year**	**132	**154/158	5100		
Seventh Semester	16	1152	400		
Eighth Semester	22	28	800		
Fourth year	38	1180	1200		
Total	170	1334/1338	6300		
Exit option with “B.Sc. Hospitality and Catering Studies”					