

Annexure - II

**HOTEL MANAGEMENT SYLLABUS**  
(Academic Year 2021 - 2025)

**FOR THE DEGREE**

**OF**

**BACHELOR OF HOTEL MANAGEMENT [BHM]**

**SCHOOL OF HOSPITALITY & TOURISM MANAGEMENT**

**DEPARTMENT OF HOTEL MANAGEMENT**



**MANIPAL UNIVERSITY**  
**JAIPUR**



SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

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## BACHELOR OF HOTEL MANAGEMENT

Batch 2021-25

### Program Details

#### Programme objective:

The basic objective of the BHM program is to provide to the hospitality industry a steady stream of competent young men and women with the necessary knowledge, skills, values, and attitudes to occupy key operational positions.

#### PROGRAM OUTCOMES

The expected outcome of the BHM program is in keeping in view the basic objective stated above. The outcome of this model program structure is foreseen that on completion of this program the students will be able to:-

[PO1] Hotel and Hospitality Knowledge: Understand the knowledge of hotel, hospitality and tourism, and a core area specialization to the solution of complex hotel management problems.

[PO2] Problem analysis: Identify, formulate, research literature, and analyse complex hospitality problems reaching substantiated conclusions using principles of management

[PO3] Design/development of solutions: Design solutions for complex hospitality related problems and design system components or processes, using appropriate management and technological tools, that meet the specified needs with consideration for the public health and safety, and the cultural, societal, and environmental considerations.

[PO4] Conduct investigations of complex problems: Use research-based knowledge and research methods including analysis and interpretation of data, and synthesis of the information to provide valid conclusions.

[PO5] Modern tool usage: Create, select, and apply appropriate techniques, resources, and modern management and IT tools including prediction and modelling to complex hospitality activities with an understanding of the limitations.

[PO6] Hospitality and Society: Apply reasoning informed by the contextual knowledge to assess societal, health, safety, legal, and cultural issues and the consequent responsibilities relevant to the professional practice.

[PO7] Environment and Sustainability: Understand the impact of the hotel, hospitality and tourism in societal and environmental contexts, and demonstrate the knowledge of need for sustainable development.

[PO8] Ethics: Apply ethical principles and commit to professional ethics and responsibilities and norms of the hospitality practice.

[PO9] Individual and Teamwork: Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary settings.

[PO10] Communication: Communicate effectively on hospitality activities with the professional community and with society at large. Some of them are, being able to comprehend and write effective reports and design documentation, make effective presentations, and give and receive clear instructions.

[PO11] Project Management and Finance: Demonstrate knowledge and understanding of the hospitality and management principles and apply these to one's own work, as a member and leader in a team, to manage projects and in multidisciplinary environments.

[PO12] Lifelong learning: Recognize the need and have the preparation and ability to engage in independent and lifelong learning.

#### Program Specific outcome:

[PSO1] Recall and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.

[PSO2] Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations as well as events including MICE.

[PSO3] Prepare hospitality undergraduate candidates for entry level management positions and entrepreneurship in the hospitality industry.

[PSO4] Demonstrate an ability to lead and manage the professional hospitality operations engaged production and delivery of hospitality product and service.

## 2. TITLE OF THE PROGRAMME

2.1 The program shall be called **Bachelor of Hotel Management** which is abbreviated as **BHM**.

## 3. DURATION OF THE COURSE

3.1 04 academic years spread over 08 semesters.

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- 3.2 Credit requirement for the award of BHM degree: 160 credits.
- 3.3 Maximum duration for a student complying with the Degree: N+2 years (Where N is the total duration of the program) i.e. (4 + 2) 6 years from date of first registration for his/her first semester.

#### 4. ELIGIBILITY FOR ADMISSION

- 4.1 Admission to the BHM course is open to all candidates who possess a Pre-University education [10+2] or equivalent level of education recognized by this University/Board.
- 4.2 Those who secure 45 percent aggregate marks in a 10+2 level from a recognized Board/University are eligible to apply for the program.
- 4.3 NRI/Foreign students are admitted based on their eligibility.
- 4.4 The selection for the BHM course is based on merit and the performance during the interview conducted by MUJ

#### 5. DRESS CODE

- 5.1 As per the grooming standards approved by the School of Hotel Management.

#### 6. ATTENDANCE REQUIREMENT

- 6.1 All students must attend every lecture, tutorial, and practical class.
- 6.2 A student with less than 75% attendance in individual courses shall not be permitted to write the end semester examination in that course and will be given DT letter grade in the course. Attendance of lectures, tests and tutorials all count towards the calculation of this attendance percentage.
- 6.3 The aggregate percentage of attendance of the student during the semester will be entered in his/her grade sheet of that semester.

#### 7. EVALUATION SCHEME

- 7.1 Credit Based System: Evaluation is made using a Credit Based System in which the course is assigned a definite number of credits. The course theory and practical is expressed in terms of certain number of credits. The number of contact hours defines the credits. Number of contact hours for Lectures & Tutorials is equal to the number of credits and in case of Practical; one credit is assigned to every two contact hours per week.
- 7.2 The academic performance of a student is evaluated internally by the course instructor/s concerned.
- 7.3 The student performance in each theory, practical and project course is evaluated out of a maximum of 100 marks of which 60 marks are for in-semester and 40 marks for the end semester assessments.
- 7.4 The in-semester assessment in theory subjects is based on sessional tests, assignments, quizzes, case presentations, seminars, etc.
- 7.5 The overall performance of a student in a course is expressed in terms of Letter Grade (CGPA).
- 7.6 Evaluation of Project (research, internship, and any assigned report): A project on Industry Exposure Training/Internship/Dissertation topic will be carried out by the students in a group as designed in curriculum. The evaluation of the project work will be based on the quality of the report and students' performance in a viva-voce.

#### 8. PERFORMANCE REQUIREMENTS

- 8.1 A student shall obtain a minimum of 'E' grade in all the mentioned courses.
- 8.2 A student shall also secure minimum CGPA of 5.0 for completion of the course.

#### 9. ELECTIVE SPECIFICATIONS

- 9.1 **Open Electives:** Open Electives (OE) are of 3 credits each and are audit courses. It is mandatory for a student to clear OE courses. Students are offered with OE courses, where they can suggest their preferences in IV & VI semester.
- 9.2 **Discipline Specific Electives:** Students are offered with Program Elective courses in VI & VII semesters. A Program Elective is offered if there are minimum 10 students in a course.

#### 10. REQUIREMENT FOR GRADUATION:

- 10.1 If he/she has fulfilled all minimum requirements of study and earned the number of credits specified in the prescribed course of study
- 10.2 Paid all the dues to the University.
- 10.3 No case of disciplinary action pending against him/her.

MUJ reserves the right to amend these regulations from time to time to meet the changing needs & requirements of the Course.





**Bachelor of Hotel Management (BHM) Curriculum: 2021-25**

Year	FIRST SEMESTER					SECOND SEMESTER								
	Course Code	Course Name	L	T	P	C	Course Code	Course Name	L	T	P	C		
I	HA1101	Food Production Foundation - I	4	0	0	4	HA1201	Food Production Foundation - II	4	0	0	4		
	HA1102	Food & Beverage Service Foundation - I	4	0	0	4	HA1202	Food & Beverage Service Foundation - II	4	0	0	4		
	HA1103	Accommodation Operations Foundation - I	2	0	0	2	HA1203	Accommodation Operations Foundation - II	2	0	0	2		
	HA1104	Front Office Operations Foundation - I	2	0	0	2	HA1204	Front Office Operations Foundation - II	2	0	0	2		
	LN1110	English Communication for Hospitality and Tourism	3	0	0	3	CY1003	Environmental Science	3	0	0	3		
	HA1131	Food Production Lab - I	0	0	4	2	HA1231	Food Production Lab - II	0	0	4	2		
	HA1132	Food & Beverage Service Lab - I	0	0	2	1	HA1232	Food & Beverage Service Lab - II	0	0	2	1		
	HA1133	Accommodation Operations Lab - I	0	0	2	1	HA1233	Accommodation Operations Lab - II	0	0	2	1		
	HA1134	Front Office Operations Lab - I	0	0	2	1	HA1234	Front Office Operations Lab - II	0	0	2	1		
Total Contact Hours (L + T + P)			15			0			10			20		
Total Contact Hours (L + T + P)			25			Total Contact Hours (L + T + P)			15			25		
II	THIRD SEMESTER					FOURTH SEMESTER								
	HA2101	Introduction to Indian Cuisine	4	0	0	4	HA2201	Global Cuisine & Patisserie	3	0	0	3		
	HA2102	Alcoholic Beverages	4	0	0	4	HA2202	Food & Beverage Management	3	0	0	3		
	HA2103	Accommodation Management - I	2	0	0	2	HA2203	Accommodation Management - II	2	0	0	2		
	HA2104	Front Office Management	2	0	0	2	HT1203	Travel Agency & Tour Operations	3	0	0	3		
	HA2131	Indian Cuisine Lab	0	0	4	2	LN2007	French for Beginners - I	3	1	0	4		
	HA2132	Food & Beverage Service Lab - III	0	0	2	1	HA2231	Global Cuisine Lab	0	0	4	2		
	HA2133	Accommodation Management Lab	0	0	2	1	HA2232	Advanced Food and Beverage Service Lab	0	0	2	1		
	HA2134	Computer Applications in Hospitality & Tourism	0	0	2	1	HA2233	Bakery & Confectionery Lab	0	0	4	2		
HA2171	Field Project	0	0	6	3	*****	Open Elective	3	0	0	3			
Total Contact Hours (L + T + P)			12			0			16			20		
Total Contact Hours (L + T + P)			28			Total Contact Hours (L + T + P) + OE			14			25 + 3 = 28		
III	FIFTH SEMESTER					SIXTH SEMESTER								
	HA3171	Hospitality Industry Exposure Training	0	0	20	10	HA3201	Digital & Offline Marketing in Hospitality	4	0	0	4		
	HA3172	Hospitality Industry Exposure Training Report	0	0	20	10	HA3202	Hospitality Human Resource Management	3	0	0	3		
							HA3203	Hospitality Facility Planning	3	0	0	3		
							HA3204	Safety, Security and Travel Documentation	3	0	0	3		
							HA3231	Personality Development	0	2	2	3		
							HA324*	Discipline Specific Elective - I	0	2	4	4		
						*****	Open Elective	3	0	0	3			
Total Contact Hours (L + T + P)			0			0			40			20		
Total Contact Hours (L + T + P)			40			Total Contact Hours (L + T + P) + OE			13			23 + 3 = 26		





IV	SEVENTH SEMESTER					EIGHTH SEMESTER						
	HA4101	Entrepreneurship	4	0	0	4	HA4271	Professional Internship in Hospitality Management	0	0	20	10
	HA4102	Hospitality Organizational Behaviour	3	0	0	3	HA4272	Hospitality Project	0	0	20	10
	HA4103	Hospitality Law	3	0	0	3						
	HA4104	Accounting & Financial Management	3	0	0	3						
	HA4105	Market Research & Analytics	3	0	0	3						
	HA414*	Discipline Specific Elective - II	0	2	4	4						
		16	2	4	20			0	0	0	20	
	Total Contact Hours (L + T + P)	22					Total Contact Hours (L + T + P)	40				

PROGRAM ELECTIVE - I					PROGRAM ELECTIVE - II						
Course Code	Course Name	L	T	P	C	Course Code	Course Name	L	T	P	C
HA3241	Culinary Management - I	0	2	4	4	HA4141	Culinary Management - II	0	2	4	4
HA3242	Restaurant & Bar Management - I	0	2	4	4	HA4142	Restaurant & Bar Management - II	0	2	4	4
HA3243	Rooms Division Management - I	0	2	4	4	HA4143	Rooms Division Management - II	0	2	4	4
HA3244	Event & Conference Management - I	0	2	4	4	HA4144	Event & Conference Management - II	0	2	4	4
						HA4145	Dissertation	0	2	4	4

