Annexure A3

HOTEL MANAGEMENT

VISION:

Achieve global excellence in hospitality and tourism education and nurture students into leaders of tomorrow

[M1] Become the most preferred department for purposeful learning among the hospitality and tourism

[M2] Foster academic, research, and professional excellence within the domain of hospitality, tourism, and other related sectors

[M3] Transform young minds into competent professionals in the field of hospitality, tourism, and other related sectors with strong human values

Annexure A1

HOTEL MANAGEMENT SYLLABUS

(Academic Year 2022 - 2026)

FOR THE DEGREE

OF

BACHELOR OF HOTEL MANAGEMENT [BHM]

SCHOOL OF HOSPITALITY & TOURISM MANAGEMENT DEPARTMENT OF HOTEL MANAGEMENT



12th SHTM-BoS, MUJ

acuity of Management & Commerce Manipal University Jaipur

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BHM: Program Details

PROGRAM EDUCATION OBJECTIVES:

[PEO1] Demonstrate technical competency and leadership to become hotel management professionals or entrepreneurs, leading to a successful career in related fields

[PEO2] Demonstrate commitment towards sustainable development for the betterment of society

[PEO3] Pursue lifelong learning opportunities to improve and expand their technical, professional, and personal skills

PROGRAM OBJECTIVES:

[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 OBJECTIVES:

[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.

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Bachelor of Hotel Management (BHM) Scheme 2022-26

	FIRST SI	EMESTER	SECOND	SEMESTER		L T P C 4 0 0 4 4 0 0 4								
rear	Course Code	Course Name	L	Т	Р	С	Course Code	Course Name	L	Т	P	C		
	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		
			15	0	10	20			15	0	10	20		
	Total Contact Hours (L + T + P)			1			Total Con	Total Contact Hours (L + T + P)			_	-		
	THIRD SI					FOURTH	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	2	0	0	2		

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	Total Contact Hours (L + T + P)						Total Con	tact Hours (L + T + P) + OE	23	+ 3 =	26	
			0	0	40	20			13	4	6	20
							****	Open Elective	3	0	0	3
							HA324*	Discipline Specific Elective - I	0	2	4	4
							HA3231	Personality Development	0	2	2	3
							HA3204	Safety, Security and Travel Documentation	3	0	0	3
111							HA3203	Hospitality Facility Planning	3	0	0	3
Ш	HA3172	Hospitality Industry Exposure Training Report	0	0	20	10	HA3202	Hospitality Human Resource Management	3	0	0	. 3
	HA3171	Hospitality Industry Exposure Training	0	0	20	10	HA3201	Digital & Offline Marketing in Hospitality	4	0	0	4
	FIFTH SEMESTER				d.		SIXTH SE	MESTER				
	Total Co	28				Total Con	tact Hours (L + T + P) + OE	25	+ 3	= 28		
			12	0	16	20			14	1	10	20
	HA2171	Field Project	0	0	6	3	*****	Open Elective	3	0	0	3
	HA2134	Computer Applications in Hospitality & Tourism	0	0	2	1	HA2233	Bakery & Confectionery Lab	0	0	4	2
	HA2133	Accommodation Management Lab	0	0	2	1	HA2232	Advanced Food and Beverage Service Lab	0	0	2	1
	HA2132	Food & Beverage Service Lab - III	0	0	2	1	HA2231	Global Cuisine Lab	0	0	4	2
	HA2131	Indian Cuisine Lab	0	0	4	2	LN2007	French for Beginners - I	3	1	0	4
	HA2104	Front Office Management	2	0	0	2	HT1203	Travel Agency & Tour Operations	3	0	0	3

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	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		
10/3	HA4103	Hospitality Law	3	0	0	3.				+				
IV	HA4104	Accounting & Financial Management	3	0	0	3			-	H				
	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 Co	Total Contact Hours (L + T + P)			-		Total Con	itact Hours (L + T + P)	40	1				

	Discipline Specific Elective - I						Discipline Specific Elective - II				
Course Code	Course Name	L	Т	P	С	Course Code	Course Name	L	Т	Р	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

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