

BACHELOR OF HOTEL MANAGEMENT

(TOURISM & HOSPITALITY)

Duration: 3 Years **Pattern:** 6 Semesters **Level:** Undergraduate Degree

Academic Structure

Theory, practical/laboratory training, industrial exposure/internship, and final project work are integrated throughout the programme.

SEMESTER I – FOUNDATION OF HOSPITALITY & TOURISM

Subject Code	Subject
BHMTH-101	Introduction to Hotel & Hospitality Industry
BHMTH-102	Fundamentals of Tourism
BHMTH-103	Food Production – I
BHMTH-104	Food & Beverage Service – I
BHMTH-105	Front Office Operations – I
BHMTH-106	Accommodation & Housekeeping Operations – I
BHMTH-107	Communication Skills & Personality Development
BHMTH-108	Computer Applications in Hospitality
BHMTH-109	Food Production Practical – I
BHMTH-110	Food & Beverage Service Practical – I

SEMESTER II – BASIC HOTEL OPERATIONS

Subject Code	Subject
BHMTH-151	Food Production – II
BHMTH-152	Food & Beverage Service – II
BHMTH-153	Front Office Operations – II
BHMTH-154	Accommodation & Housekeeping Operations – II
BHMTH-155	Food Science & Nutrition
BHMTH-156	Hotel Accountancy
BHMTH-157	Tourism Geography
BHMTH-158	Business Communication
BHMTH-159	Food Production Practical – II
BHMTH-160	Front Office & Housekeeping Practical

SEMESTER III – HOTEL & TOURISM OPERATIONS

Subject Code	Subject
BHMTH-201	Food Production Operations
BHMTH-202	Food & Beverage Service Operations
BHMTH-203	Front Office Operations – III
BHMTH-204	Housekeeping Operations – III
BHMTH-205	Food & Beverage Cost Control
BHMTH-206	Hotel Engineering & Maintenance
BHMTH-207	Tourism Products of India
BHMTH-208	Hospitality Marketing
BHMTH-209	Food Production Practical – III
BHMTH-210	F&B; Service Practical – III

SEMESTER IV – MANAGEMENT & INDUSTRIAL EXPOSURE

Subject Code	Subject
BHMTH-251	Hotel Management Principles
BHMTH-252	Human Resource Management in Hospitality
BHMTH-253	Tourism Management
BHMTH-254	Travel Agency & Tour Operations
BHMTH-255	Hospitality Law & Ethics
BHMTH-256	Food Safety & Hygiene
BHMTH-257	Event & Banquet Management
BHMTH-258	Research Methodology
BHMTH-259	Industrial Training / Internship
BHMTH-260	Industrial Training Report & Viva

SEMESTER V – ADVANCED HOSPITALITY MANAGEMENT

Subject Code	Subject
BHMTH-301	Advanced Food Production
BHMTH-302	Advanced Food & Beverage Management
BHMTH-303	Front Office Management
BHMTH-304	Accommodation Management
BHMTH-305	Financial Management in Hospitality
BHMTH-306	Tourism Marketing & Destination Management
BHMTH-307	Entrepreneurship in Hospitality & Tourism
BHMTH-308	Digital Marketing for Hospitality & Tourism
BHMTH-309	Hospitality Operations Practical
BHMTH-310	Tourism & Travel Management Practical

SEMESTER VI – STRATEGIC & PROFESSIONAL MANAGEMENT

Subject Code	Subject
BHMTH-351	Strategic Hospitality Management
BHMTH-352	Revenue Management & Yield Management
BHMTH-353	Hotel Sales & Customer Relationship Management
BHMTH-354	Sustainable Tourism & Hospitality
BHMTH-355	Facility Management
BHMTH-356	International Tourism & Hospitality
BHMTH-357	Hotel Law, Ethics & Risk Management
BHMTH-358	Business Analytics in Hospitality
BHMTH-359	Major Project / Dissertation
BHMTH-360	Viva-Voce & Comprehensive Practical

PROGRAMME COMPONENTS

- Industrial Training / Internship: Recommended 12–16 weeks
- Practical Areas: Food Production, Bakery, Food & Beverage Service, Front Office, Housekeeping, Travel & Tourism Operations
- Final Project: Major Project / Dissertation with Viva-Voce
- Note: This is a structured sample university-style curriculum. Subject names, credits, marks, and internship duration may be adapted to institutional regulations.