

### FIRST SEMESTER (THEORY)

Course Component	COURSE CODE	Name of the Course
Part – I	Paper –I	French - I
Part - II	BP2-ENG01	Communicative English-I
Part – III	BHM-DSC01	Basic Course in Food Production -I
	BHM-DSC02	Basic Course in Food and Beverage Service -I
	BHM-DSC03	Basic Course in Front Office
	BHM-DSA01	Nutrition and Food Science
Part- IV	Soft Skill-I	PROFESSIONAL ENGLISH - I

### PRACTICAL

Course Component	COURSE CODE	Name of the Course	
PART III	Practical-I	Basic Course in Food Production lab -I	<b>Examination conducted in II Sem.</b>
	Practical-II	Basic Course in Food and Beverage Service Lab -I	<b>Examination conducted in II Sem.</b>
	Practical-III	Basic Course in Front Office Lab	<b>No exams/marks-Lab course conducted</b>

### SECOND SEMESTER

Course Content	Core	Name of the Course
Part – I	Paper –II	French-II
Part - II	BP2-ENG02	Communicative English – II
Part - III	BHM-DSC04	Basic Course in Food Production -II
	BHM-DSC05	Basic Course in Food and Beverage Service-II
	BHM-DSC06	Basic Course in Accommodation Operations
	BHM-DSC07	Basic Course in Food Production lab –I& II
	BHM-DSC08	Basic Course in Food and Beverage Service Lab -I & II
	BHM-DSC09	Basic Course in Accommodation Operations Lab
	BHM-DSA02	Tourism Management
Part -IV	Soft Skill-II	PROFESSIONAL ENGLISH - II

### THIRD SEMESTER (THEORY)

Course Component	Name of the Course	
PART-III	BHM-DSC10	Food Production Operations
	BHM-DSC11	Food and Beverage Operations
	BHM-DSC12	Front Office Operations
	BHM-DSC13	Accommodation Operations
	BHM-DSA03	Hotel Accounting system
Part -IV	Soft Skill-III	Personality Enrichment – Level – I

### PRACTICAL

Course Component	Name of the Course		
PART III	Practical - IV	Food Production Operations Lab	<b>Examination conducted in IV Sem.</b>
	Practical –V	Food and Beverage Operations Lab	<b>Examination conducted in IV Sem.</b>
	Practical –VI	Front Office Operations Lab	<b>Examination conducted in IV Sem.</b>
	Practical –VII	Accommodation Operations Lab	<b>Examination conducted in IV Sem.</b>
	Practical - VIII	Hotel Engineering and Maintenance Lab	<b>No exams/marks- Lab course conducted</b>

### FOURTH SEMESTER

Course Content	Name of the Course	
Part-III	BHM-DSC14	Food Production Operations Lab
	BHM-DSC15	Food and Beverage Operation Lab
	BHM-DSC16	Front Office Operations Lab
	BHM-DSC17	Accommodation Operations Lab
	BHM-DSC18	Industrial Exposure Training
Part - IV		Environmental Studies
	Soft Skill-IV	Personality Enrichment Level –II

**\*Since the student go for Industrial Exposure Training, they will only attend the practical lab courses**

### FIFTH SEMESTER (THEORY)

Course Content	Name of the Course	
Part-III	BHM-DSC19	Advanced Food Production Operations -I
	BHM-DSC20	Advanced Food and Beverage Operations I
	BHM-DSC21	Accommodation Management
	BHM-DSA04	Hotel Financial Management
	BHM-DSA05	Human Rights and Relation Education
	BHM-DSA06	Marketing and Sales
	BHM-DSE01	Culinary Art
Part-IV		Value Education

### PRACTICALS

Course Content	Name of the Course		
	Practical – IX	Advanced Food Production Operations lab –I	<b>Examination conducted in VI Sem.</b>
	Practical –X	Advanced Food and Beverage Operations Lab- I	<b>Examination conducted in VI Sem.</b>
	Practical –XI	Accommodation Management Lab	<b>No exams/marks-Lab course conducted</b>

### SIXTH SEMESTER

<b>Course Component</b>	<b>COURSE CODE</b>	<b>Name of the Course</b>
Part- III	BHM-DSC22	Advanced Food Production Operations –II
	BHM-DSC23	Advanced Food and Beverage Operations -II
	BHM-DSC24	Front Office Management
	BHM-DSC25	Advanced Food Production Operations lab – I &II
	BHM-DSC26	Advanced Food and Beverage Operations Lab- I & II
	BHM-DSC27	Front Office Management Lab
	BHM-DSC28	Project & Viva Voce
	BHM-DSA07	Application of Computers
	BHM-DSA08	Applications of Computer Lab
	BHM-DSA09	HACCP
	BHM-DSA10	Food & Beverage Control and Management
	BHM-DSE02	Bar Control Management
BHM-DSE03	Guest Relation Management	
Part V		Extension Activities ( Total 12 Hrs )