

<b>SEMESTER 1</b>			
<b>S.no.</b>	<b>Code</b>	<b>Course Title</b>	<b>Course Details</b>
1	BHC101A	Fundamentals of Food and Beverage Production	Gain practical culinary skills with hands-on training in food and beverage production, from mastering knife techniques to using professional kitchen equipment. Learn about ingredients, cooking methods, and hygiene practices while developing a strong foundation in ethical and efficient culinary operations.
2	BHC102A	Fundamentals of Food and Beverage Service	Explore the dynamic food and beverage industry with hands-on training in service methods, equipment handling, and beverage management. Develop professional communication, teamwork, and ethical skills while learning to serve breakfast menus and non-alcoholic beverages with confidence.
3	BHC103A	Fundamentals of Front Office	Discover the world of hospitality by learning about hotel classifications, eco-friendly concepts, and leading hotel brands. Gain practical knowledge of Front Office operations, develop professional qualities, and stay updated on industry trends and current affairs.
4	BHC104A	Fundamentals of Housekeeping	Explore the essential services of hotel housekeeping, from guest room management to maintaining public areas. Gain hands-on experience with modern cleaning equipment, supplies, and techniques while learning the latest industry procedures for exceptional hospitality.
5	BHM101A	Computer Fundamentals	Develop essential computer skills with practical training in hardware, software, networks, and online tools. Learn effective email etiquette, file management, and Microsoft applications while understanding ethical practices in business communication and social media use.
6	BHM102A	Basic Communication Skills - I	Develop essential communication skills through practical training in effective speaking, active listening, and clear writing. Gain confidence in using a neutral accent, improve comprehension and narration, and explore industry-specific communication methods for success in hospitality.

<b>SEMESTER 2</b>			
1	BHC105A	Food & Beverage Production - I	Master the art of cooking with hands-on training in safely processing ingredients, using authentic masalas, gravies, stocks, and sauces for Indian and Continental cuisine. Develop teamwork, professional ethics, and essential kitchen management skills while planning, preparing, and presenting delicious three-course menus.
2	BHC106A	Food & Beverage Service - I	Gain in-depth knowledge of food and beverage outlet operations, including menus, alcoholic beverages, and tobacco products. Develop professional communication, teamwork, and ethical skills while exploring industry trends, comparing service styles, and mastering operational procedures.
3	BHC107A	Front Office - I	Learn about Front Office operations, including guest products, packages, and the role of telephones, uniformed services, and reservations. Gain hands-on experience in handling guest interactions, practicing professional communication, and using software for efficient reservations management.
4	BHC108A	Housekeeping - I	Explore the world of hotel housekeeping by learning about its organization, daily operations, and shift routines. Develop professional communication, teamwork, and ethical skills while mastering the use of modern cleaning equipment, eco-friendly practices, and the latest industry trends.
5	BHM103A	Basic Communication Skills - II	Build strong communication skills with practical training in formal introductions, welcoming, and professional conversations. Enhance your verbal and written abilities, improve grammar and pronunciation, and gain confidence in resume writing, interview preparation, and ethical communication.
6	BTN101A	Environmental Studies	Develop a strong awareness of global environmental issues, including ecosystem conservation and pollution control. Enhance your understanding of sustainable resource management and the social impact of environmental challenges. Build confidence in advocating sustainability and ethical environmental practices.
<b>SEMESTER 3</b>			
1	BHI201A	Industrial Exposure Training	Experience the hospitality industry firsthand with a hotel internship included in our hotel management undergraduate program. This immersive learning opportunity provides practical training in hotel operations, enhances your skills, and prepares you for a successful career in the dynamic world of hospitality.

<b>SEMESTER 4</b>			
1	BHC201A	Food & Beverage Production - II	Discover the art of baking and Oriental cuisine with hands-on training in preparing delicious baked goods, desserts, and authentic dishes. Learn about ingredient properties, food safety, nutrition, and ethical practices while gaining valuable skills in menu planning, food costing, and culinary presentation.
2	BHC202A	Food & Beverage Service - II	Explore the world of food and beverage service with in-depth training in menu planning, wine pairing, and mixology. Gain practical experience in bartending, wine service, and the latest industry trends while developing professional communication, teamwork, and ethical skills.
3	BHC203A	Front Office - II	Gain hands-on experience in Front Office operations, from guest arrivals to check-in procedures using the latest property management software. Develop professional communication, teamwork, and ethical skills while learning how to deliver exceptional guest service in a hotel environment.
4	BHC204A	Housekeeping - II	Learn the essentials of housekeeping supervision with hands-on training in linen room, uniform room, and laundry operations using the latest technology. Explore fabric management, uniform design, and eco-friendly housekeeping practices to excel in hotel operations.
5	BAU201A	Entrepreneurship	Develop an entrepreneurial mindset by fostering creativity, risk-taking, and opportunity identification. Students will build essential skills to create value and navigate real-world entrepreneurial challenges. Reflective exercises and practical assignments will help students step out of their comfort zones and explore their potential.
6	LAN101A	Constitution of India and Human Rights	Provide students with a fundamental understanding of constitutional principles, human rights, and legal frameworks. It equips them with the knowledge to analyze legal issues, uphold professional ethics, and apply legal reasoning in real-world scenarios. Through case studies and practical exercises, students will develop critical thinking skills and a strong foundation in law and justice.
7		Open Elective	Provide students with the flexibility to explore multidisciplinary subjects, fostering holistic learning and diverse skill development. Integrating knowledge from various

			disciplines encourages critical thinking, adaptability, and a broader perspective, enhancing both academic and professional growth.
<b>SEMESTER 5</b>			
1	BHC301A	Food & Beverage Production - III	Master the art of regional Indian and international cuisine with hands-on training in food preparation, styling, and plating. Learn to plan, cost, and price menus while developing teamwork, communication, and ethical skills for a successful culinary career.
2	BHC302A	Food & Beverage Service - III	Gain practical experience in managing food and beverage outlets with training in operations, menu planning, and wine service. Develop strong communication, teamwork, and ethical skills while learning special service techniques to enhance restaurant success.
3	BHC303A	Front Office - III	Gain hands-on experience in hotel front office cash operations, learning responsibilities, ethical practices, and guest cycle management. Develop professional communication and teamwork skills while exploring departure procedures, safety measures, and revenue management in hotel operations.
4	BHC304A	Housekeeping - III	Learn the art of creating beautiful and functional hotel spaces with training in color schemes, lighting, and flower arrangements. Gain hands-on experience with the latest housekeeping technology, sustainable practices, and effective management of furniture, fixtures, and safety procedures.
5	BHN301A	Principles of Management	Develop a strong foundation in hospitality management by exploring key concepts like planning, organizing, leading, and controlling. Gain practical skills in leadership, communication, teamwork, and problem-solving while understanding the dynamics of hotel operations and effective management practices.
6	TSN201A	Project Management	Master the fundamentals of project management with hands-on training in tools, techniques, and leadership skills to drive project success. Explore structured methodologies, risk assessment, and industry best practices to excel in diverse sectors. Gain expertise in managing projects effectively using globally recognized frameworks.
7	TSU301A	Ethics and Self-Awareness	Develop essential self-development skills through hands-on training in self-analysis, self-regulation, and self-awareness activities. Explore professional ethics, etiquette,

			and real-world case studies to enhance personal and professional growth. Gain confidence in decision-making, emotional intelligence, and workplace adaptability.
8		Open Elective	Provide students with the flexibility to explore multidisciplinary subjects, fostering holistic learning and diverse skill development. Integrating knowledge from various disciplines encourages critical thinking, adaptability, and a broader perspective, enhancing both academic and professional growth.
<b>SEMESTER 6</b>			
1	BHI301A	Specialization Training	Enhance your hospitality career with a specialized internship as part of our hotel management undergraduate program. This focused training offers hands-on experience in your chosen area of expertise, providing valuable industry insights, practical skills, and a competitive edge in the dynamic world of hospitality.
<b>SEMESTER 7</b>			
1	BHE411A	Professional Core Elective - I - World Cuisine Management	Enhance your culinary expertise by mastering advanced menu preparation techniques, culinary innovation, and creative menu design. Develop skills in food plating, creating industry-standard recipes, managing materials efficiently, and building an impressive culinary portfolio.
2	BHE412A	Professional Core Elective - I - Bar and Beverage Management	Gain expertise in beverage control and bar operations while ensuring compliance with local laws and industry standards. Develop skills in planning, supervising, and optimizing bar service for quality, efficiency, and profitability, while upholding professionalism and teamwork.
3	BHE413A	Professional Core Elective - I - Guest Relationship Management	Master the advanced functions of front office operations and learn how to enhance guest experiences in various scenarios. Develop professional communication, teamwork, and problem-solving skills while exploring strategies to ensure guest satisfaction and improve hotel profitability.
4	BHE414A	Professional Core Elective - I - Hospitality Facility Management	The Facility Management course introduces students to the essential concepts and responsibilities involved in managing hotel facilities efficiently. Learn to plan, evaluate, and optimize facilities using the latest technologies, while gaining practical skills in vendor management, risk management, and soft service operations.
5	BHP401A	Hospitality Research Project - I	The Research in Hospitality course equips students with the skills to identify quality journal papers, conduct systematic literature reviews, and analyse market gaps.

			Learn to formulate research topics, design studies, collect data, and apply ethical research practices while developing teamwork, project management, and technological skills.
6	BHC401A	Research Methodology	As part of your hotel management degree program, the research methodology course equips you with essential skills to analyse data, solve problems, and make informed decisions in the hospitality industry. Understanding research techniques will help you identify trends, enhance guest experiences, and contribute to the success of hotel operations.
7	BHC402A	Hospitality Human Resource Management	The Hospitality Human Resource Management course provides aspiring hotel management students with the knowledge and skills to effectively manage and lead teams in the hospitality industry. Learn about recruitment, training, employee relations, and workplace ethics while gaining insights into creating a positive and productive work environment in hotels and resorts.
8	BHC403A	Hospitality Financial Accounting	The Hospitality Finance and Accounting course equips hotel management students with essential financial skills to manage budgets, analyze financial statements, and control operational costs. Gain practical knowledge in financial planning and decision-making to ensure the profitability and smooth financial management of hospitality businesses.
9	TSN302A	Personality Development and Soft Skills	As part of your hotel management degree program, the Personality Development and Soft Skills course equips you with essential skills to improve communication, build self-confidence, and develop effective interpersonal relationships in the hospitality industry. Understanding key soft skills will help you enhance leadership, teamwork, and problem-solving abilities, ultimately contributing to a positive work environment and successful guest experiences.
<b>SEMESTER 8</b>			
1	BHE421A	Professional Core Elective - II - Culinary Entrepreneurship	The Culinary Business Management course equips students with the knowledge to apply modern culinary concepts and industry trends. Learn to plan and present innovative menus, manage materials efficiently, develop standard recipes, and create business plans with effective marketing strategies for successful culinary ventures.

2	BHE422A	Professional Core Elective - II - Food Service Entrepreneurship	The Restaurant Entrepreneurship course guides students through the concepts and steps of establishing a successful food service business. Learn to plan menus, develop marketing strategies, assess business opportunities, and manage operations while building essential skills in teamwork, communication, and ethical practices.
3	BHE423A	Professional Core Elective - II - Hotel Entrepreneurship	The Hotel Entrepreneurship course introduces students to the fundamentals of starting and managing hotel ventures. Learn to create business plans, manage resources effectively, and plan hotel facilities while developing essential skills in communication, teamwork, and ethical decision-making.
4	BHE424A	Professional Core Elective - II - Housekeeping Entrepreneurship	The Housekeeping Entrepreneurship course equips students with the knowledge to establish and manage housekeeping ventures. Learn to plan budgets, manage resources, implement the latest technology, and develop comprehensive business plans for successful housekeeping operations in hotels or independent services.
5	BHP402A	Hospitality Research Project - II	The Research Project course empowers students to create and analyse innovative hospitality solutions. Develop a working model or process, evaluate its performance, present findings effectively, and build essential skills in research, teamwork, communication, and project management.
6	BHN401A	Hospitality French	The Hospitality French course introduces hotel management students to basic French language skills, focusing on essential vocabulary and phrases used in the hospitality industry. Gain insights into French culinary terms, regional cuisines, and tourism while enhancing communication and cultural understanding.
7	BHC404A	Hospitality Marketing	The Hospitality Marketing course introduces students to the fundamentals of promoting hospitality services and enhancing guest experiences. Learn key concepts in market analysis, branding, digital marketing, and customer relationship management to drive business success in the hospitality industry.
8	BHN402A	Organisational Behaviour	The Organizational Behavior course in the hotel management program helps students understand how individuals and teams behave in a workplace. Learn essential skills in leadership, teamwork, communication, and conflict resolution to effectively manage and motivate teams in the hospitality industry.

9	BHM401A	Artificial Intelligence in Hospitality	The Artificial Intelligence in Hospitality course introduces students to the concepts, types, and applications of AI in the industry. Learn how AI enhances guest experiences, streamlines operations, and drives innovation while understanding ethical considerations and emerging trends in hospitality technology.
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