

Bachelor of Hospitality and Catering Management (BHCM) Four Years Courses Outline

Semester-I

- Communication Skills in English
- Food & Beverage Service-I
- Principles of Management
- Food Production -I
- Tourism & Hospitality Management
- Front Office Operation

Semester-II

- Economic of Tourism
- Tourism Resources of Nepal
- Food Safety & Quality Management
- Food Production-II
- Food & Beverage Service -II
- Front Office Management

Semester-III

- Human Resources Management
- Food & Beverage Service-III
- Food Science & Nutrition
- Food Production -III
- Hospitality French
- Housekeeping Operation -I

Semester-IV

- Hospitality Law
- Hotel Accounting
- Catering Management
- Food Production -IV
- Food Service Management
- Housekeeping Operation -II

Semester-IV

- Hospitality Law
- Hotel Accounting
- Catering Management
- Food Production -IV
- Food Service Management
- Housekeeping Operation -II

Semester-V

- Statistics
- Hospitality Service Marketing
- Research Methodology
- Bakery & Confectionary
- Food & Beverage Cost Control
- Customer Safety & Security

Semester-VI

- Hotel Engineering & Maintenance
- Entrepreneurship Development
- Management Information System
- Casino Management
- Airline Catering Management
- Bar & Beverage Management

Semester-VII

- Internship/Report Writing
- (At least 16 week)

Semester-VIII

- Internship/Report Writing