

Bachelor of Hotel Management (BHM) Four Years Courses Outline

Semester-I

- Front Office Operation-I
- Food & Beverage Service-I
- Housekeeping-I
- Food Production -I
- English For Hospitality
- Principle of Management

Semester-II

- Front Office Operation-II
- Food & Beverage Service-II
- Housekeeping-II
- Food Production -II
- Personality Development
- Fundamental of Travel & Tourism

Semester-III

- Economic of Tourism & Hospitality
- Food & Beverage Service-III
- Principles of Accounting
- Food Production
- Hotel French
- Food Science & Nutrition

Semester-IV

- Organization Behavior
- Bartending & Beverage Management
- Food Production -IV
- Customer Safety & Security
- Hotel Accounting
- Statistics

Semester-V

- Hotel Maintenance & Engineering
- Hospitality Law
- Bakery & Confectionary
- Entrepreneurship Development
- Hospitality Management Information
- Human Resource Development

Semester-VI

- Research Methodology
- Food & Beverage Management
- Food Production Operation
- Hospitality Marketing
- Strategic Management
- Professional Seminar

Semester-VII

- Internship / Report Writing

Semester-III

- Internship / Report Writing