

**Center for Mountain Tourism & Hospitality Studies**  
**H.N.B.G.U. Central University**

**Minutes of Board of Studies Meeting Convened on March 27, 2015**

of Board of Studies of CMTHS held on 27/03/2015 discussed the following agenda  
 following members were present in the meeting.

Prof. S. K. Gupta	(Chairperson)	<i>S.K. Gupta</i> 27/3/2015
Convener, BOS		
Prof. S. C. Bagri	Member	<i>S.C. Bagri</i> 27.3.15
Professor, CMTHS, HNBGU		
Dr. R. K. Dhodi	Member	<i>R.K. Dhodi</i> 27.3.15
Asst. Prof. CMTHS, HNBGU		
4. Prof. Sampad Swain	External Member	(ABSENT).
IGNTU, Amarkantak		
5. Prof. Ravibhushan Kumar	External Member	<i>Ravibhushan Kumar</i> 27/3/15
KU, Kurukshetra		
6. Prof. S. K. Srivastava	External Member	<i>S.K. Srivastava</i> 27/3/15
Dept. of Commerce, HNBGU		
7. Prof. R. C. Dangwal	External Member	<i>R.C. Dangwal</i>
Dept. of Commerce, HNBGU		

**Agenda**

**Item 1.** Change of nomenclature and duration of existing UG programme in Hotel Management and PG programme in Tourism as per the Gazette of India notification no.-27 dated July 5<sup>th</sup> to 11<sup>th</sup> July, 2014 in (Hindi and English) regarding the specification of degrees under section 22 of UGC act 1956.

**Proceeding,**

With compliance of the above notification the committee recommends the following nomenclature and duration of the existing courses:

- The nomenclature of existing two years MBA (Tourism) programme will be MBA (Tourism and Travel Management) from the academic session 2015-2016.
- The minimum duration of existing three years Bachelor of Hotel Management (BHM) programme will be of four years from the academic session 2015-2016.

*S.K. Gupta*      *S.C. Bagri*      *R.K. Dhodi*      *Ravibhushan Kumar*      *S.K. Srivastava*      *R.C. Dangwal*

## Agenda

Item 2. Framing of syllabus for four year full time Bachelor of Hotel Management (BHM) programme according to the UGC guidelines of implementation of Choice Based Credit System (CBCS) to be implemented from the academic session 2015-2016.

### Proceeding.

The Committee thoroughly reviewed the UGC guidelines of CBCS and recommends the following course structure of four year BHM programme as per CBCS system to be implemented from the academic session 2015-2016.

The Bachelor of Hotel Management programme will be divided into eight semesters and the study modules are as follows:

### Syllabus of Bachelor of Hotel Management (BHM) Course Structure

#### Year I

#### SEMESTER - I

Course Code	Course	Title of the Paper	Hrs/ week			Credits
			L	T	P	
SOM/ BHM/ C-01	H	Food Production Foundation - I	2	0	0	2
SOM/ BHM/ C-02	H	Food & Beverage Service Foundation -I	2	0	0	2
SOM/ BHM/ C-03	H	Housekeeping- I	2	0	0	2
SOM/ BHM/ C-04	H	Front Office-I	2	0	0	2
SOM/ BHM/ C-05	H	Computer Applications	2	2	0	3
SOM/ BHM/ C-06	H	Food Production Foundation - I Practical	0	0	2	1
SOM/ BHM/ C-07	H	Food & Beverage Service Foundation -I Practical	0	0	2	1
SOM/ BHM/ C-08	H	Housekeeping- I Practical	0	0	2	1
SOM/ BHM/ C-09	H	Front Office-I Practical	0	0	2	1
Choose either SOM/ BHM/ E-01 or SOM/ BHM/ E-02						
SOM/ BHM/ E-01	E	Introduction to Hospitality Industry	3	0	0	3
SOM/ BHM/ E-02	E	Tourism Concepts and Principles	3	0	0	3
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## SEMESTER – II

Course Code	Course	Title of the Paper	Hrs/ week			Credits
			L	T	P	
SOM/ BHM/ C-10	H	Food Production Foundation - II	2	0	0	2
SOM/ BHM/C-11	H	Food & beverage Service Foundation –II	2	0	0	2
SOM/ BHM/ C-12	H	Housekeeping-II	2	0	0	2
SOM/ BHM/ C-13	H	Front Office-II	2	0	0	2
SOM/ BHM/ C-14	H	Business Communication	2	2	0	3
SOM/ BHM/ C-15	H	Food Production Foundation – II Practical	0	0	2	1
SOM/ BHM/ C-16	H	Food & Beverage Service Foundation –II Practical	0	0	2	1
SOM/ BHM/ C-17	H	Housekeeping-II Practical	0	0	2	1
SOM/ BHM/ C-18	H	Front Office-II Practical	0	0	2	1
Choose either SOM/ BHM/ E-03 or SOM/ BHM/ E-04						
SOM/ BHM/ E-03	E	Hygiene and Sanitation	3	0	0	3
SOM/ BHM/ E-04	E	Food Science and Nutrition	3	0	0	3
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## Year II

## SEMESTER – III

Course Code	Course	Title of the Paper	Hrs/ week			Credits
			L	T	P	
SOM/ BHM/ C-19	H	Food Production Operation-I	2	0	0	2
SOM/ BHM/ C-20	H	Food & Beverage Service Operation-I	2	0	0	2
SOM/ BHM/ C-21	H	Housekeeping Operation	2	0	0	2
SOM/ BHM/ C-22	H	Front Office Operation	2	0	0	2
SOM/ BHM/ C-23	H	Basic French	2	2	0	3
SOM/ BHM/ C-24	H	Food Production Operation-I Practical	0	0	2	1
SOM/ BHM/ C-25	H	Food & Beverage Service Operation-I Practical	0	0	2	1
SOM/ BHM/ C-26	H	Housekeeping Operation Practical	0	0	2	1
SOM/ BHM/ C-27	H	Front Office Operation Practical	0	0	2	1
Choose either SOM/ BHM/ E-05 or SOM/ BHM/ E-06						
SOM/ BHM/ E-05	E	Facility Planning	3	0	0	3
SOM/ BHM/ E-06	E	Entrepreneurship Development	3	0	0	3
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### SEMESTER – IV

Course Code	Course	Title of the Paper	Hrs/ week			Credits
			L	T	P	
SOM/ BHM/ C-28	H	Food Production Operation-II	2	0	0	2
SOM/ BHM/ C-29	H	Food & Beverage Service Operation-II	2	0	0	2
SOM/ BHM/ C-30	H	Housekeeping Management	2	0	0	2
SOM/ BHM/ C-31	H	Front Office Management	2	0	0	2
SOM/ BHM/ C-32	H	Fundamentals of Accounting	2	2	0	3
SOM/ BHM/ C-33	H	Food Production Operation-II Practical	0	0	2	1
SOM/ BHM/ C-34	H	Food & Beverage Service Operation-II Practical	0	0	2	1
SOM/ BHM/ C-35	H	Housekeeping Management Practical	0	0	2	1
SOM/ BHM/ C-36	H	Front Office Management Practical	0	0	2	1
Choose either      SOM/ BHM/ E-07    or    SOM/ BHM/ E-08						
SOM/ BHM/ E-07	E	Principles of Management	3	0	0	3
SOM/ BHM/ E-08	E	Hotel Economics	3	0	0	3
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# Year III

## SEMESTER – V (Industrial Training)

Course Code	Course	Title of the Paper	Hrs/ week			Credits
			L	T	P	
SOM/ BHM/ C-37	H	Food & Beverage Production	-	-	5 weeks	4
SOM/ BHM/ C-38	H	Food & Beverage Service	-	-	5 weeks	4
SOM/ BHM/ C-39	H	Housekeeping	-	-	5 weeks	3
SOM/ BHM/ C-40	H	Front Office	-	-	5 weeks	4
SOM/ BHM/ C-41	H	Industrial Training Report & Log book	-	-	-	3
SOM/ BHM/SS-01	SS	Environmental Science	0	0	0	2
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## SEMESTER - VI (Professional Elective Training)

## SEMESTER - VI

Course Code	Course	Title of the Paper	Hrs/ week			Credits
			L	T	P	
SOM/ BHM/ C-42	H	Bakery and Confectionary	2	0	0	2
SOM/ BHM/ C-43	H	Bar Management	2	0	0	2
SOM/ BHM/ C-44	H	Hotel Operation Project	1	2	2*	3
SOM/ BHM/ C-45	H	Food & Beverage Management and Control	2	2	0	3
SOM/ BHM/ C-46	H	Hospitality Marketing	2	2	0	3
SOM/ BHM/ C-47	H	Bakery and Confectionary Practical	0	0	2	1
SOM/ BHM/ C-48	H	Bar Management Practical	0	0	2	1
Choose either SOM/ BHM/ E-09 or SOM/ BHM/ E-10						
SOM/ BHM/ E-09	E	Human Resource Management	3	0	0	3
SOM/ BHM/ E-10	E	Consumer Behaviour	3	0	0	3
SOM/ BHM/ SS-02	SS	Environmental Science	0	0	0	2
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## Year IV

## SEMESTER – VII

Course Code	Course	Title of the Paper	Hrs/ week			Credits
			L	T	P	
SOM/ BHM/ C-49	H	Advance Food Production	2	0	0	2
SOM/ BHM/ C-50	H	Advance Food & Beverage Service	2	0	0	2
SOM/ BHM/ C-51	H	Advance Housekeeping	2	0	0	2
SOM/ BHM/ C-52	H	Business Finance	3	0	0	3
SOM/ BHM/ C-53	H	Hospitality Law	2	2	0	3
SOM/ BHM/ C-54	H	Advance Food Production Practical	0	0	2	1
SOM/ BHM/ C-55	H	Advance Food & Beverage Service Practical	0	0	2	1
SOM/ BHM/ C-56	H	Advance Housekeeping Practical	0	0	2	1
Choose either SOM/ BHM/ E-11 or SOM/ BHM/ E-12						
SOM/ BHM/ E-11	E	Travel and Tour Operation Management	3	0	0	3
SOM/ BHM/ E-12	E	Event Management	3	0	0	3
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### SEMESTER – VIII (Professional Elective Training)

Course Code	Course	Title of the Paper	Duration of training	Credits
SOM/ BHM/ C-57	H	Food & Beverage Production or Food & Beverage Service or Housekeeping or Front Office	20 weeks	15
SOM/ BHM/ C-58	H	ITR & Log book		03
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H = Hard core

E = Elective

SS = self-study

L = Lecture

T = Tutorial

P = Practical

IA = Internal Assessment

UE = University Exam

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