

Minutes of Board of Studies Meeting Convened on July 15, 2015

A meeting of Board of Studies of CMTHS held on 15/07/2015 discussed the following agenda items. The following members were present in the meeting:

- |   |                 |                                |
|---|-----------------|--------------------------------|
| 1. Prof. S. K. Gupta<br>Convener, BOS                 | (Chairperson)   | <i>Sukh<br/>15/7/15</i>        |
| 2. Prof. S. C. Bagri<br>Professor, CMTHS, HNBGU       | Member          | <i>[Signature]</i>             |
| 3. Dr. R. K. Dhodi<br>Asst. Prof. CMTHS, HNBGU        | Member          | <i>[Signature]<br/>15/7/15</i> |
| 4. Prof. Sampad Swain<br>IGNTU, Amarkantak            | External Member | (NOT PRESENT).                 |
| 5. Prof. Ravibhushan Kumar<br>KU, Kurukshetra         | External Member | (NOT PRESENT).                 |
| 6. Prof. S. K. Srivastava<br>Dept. of Commerce, HNBGU | External Member | <i>[Signature]<br/>15/7/15</i> |
| 7. Prof. R. C. Dangwal<br>Dept. of Commerce, HNBGU    | External Member | <i>[Signature]<br/>15/7/15</i> |

**Agenda**

**Item 1.** To evaluate the Progress Reports of the following Ph.D. scholars of the Department for the necessary onward action.

1. Abhishek Kumar Maurya
2. Abhishek Vaishnava
3. Prakash Chandra Rout
4. Vaibhav Bhatt

**Proceedings.**

The committee assesses the progress reports of the above four research scholars of the Department and found them satisfactory.

**Agenda**

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

**Proceeding.**

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

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**Ordinance and Syllabus for BHM under CBCS Pattern (2015-16 onwards)**

**Bachelor of Hotel Management (BHM)**

**Four Year (Eight Semesters) Full-Time Programme**

The examination for the Degree of Bachelor of Hotel Management (BHM) shall consist of eight semesters.

**An academic year shall consist of two semesters:**

Odd Semester (I, III, V & VII Semesters): July to December

Even Semester (II, IV, VI and VIII Semesters): January to June

The academic calendar for each semester shall be notified by the University well before the commencement of the semester.

**Eligibility:**

Any candidate having passed the Intermediate (10+2) Examination in any discipline, from a recognized Examination Board, shall be eligible to apply for the course. The other terms and conditions shall be applicable as per University norms.

Students are requested to go through the ordinances of the University relating to the Choice Based Credit System in detail. These ordinances are available on the official website of HNB Garhwal University Srinagar Garhwal. ([www.hnbgau.ac.in](http://www.hnbgau.ac.in))

**Semester Pattern:**

A semester shall normally extend over a period of 15 weeks. Each week shall have 30 hours of instruction including lab/field/project work as applicable.

There shall be sessional test/s and one End-semester examination. The sessional test shall carry 30 % of the total marks of the course. The marks of sessional tests shall be taken into account for computation of Grades. Evaluation shall be done on a continuous basis, during each semester. Sessional tests may employ one or more assessment tools such as objective tests, assignments, paper presentation, laboratory work, etc suitable to the course. This requires an element of openness. The sessional test as a part of the continuous internal assessment shall be conducted and evaluated by the teacher offering the course.

There shall be written End-semester examination which will carry 70% of total marks assigned for the course.

**Credits**

The entire course of BHM shall be of 160 credits, which includes 4 credit points for Ability- Enhancement Compulsory Course (AECC), 12 credit points for Skill-Enhancement Course (SEC), 72 credit points for Core Course, 72 credit points for Discipline Specific Elective (DSE). Credit defines the quantum of contents/syllabus prescribed for a course and determines the number of hours of instruction required per week. Thus, normally in each of the courses, credits shall be assigned on the basis of the number of lectures / tutorials / laboratory work/ project work and other forms of learning required to complete the course contents in a 15 week schedule:

1 Credit = 1 hour of lecture/instruction per week (1 Credit course = 15 hours of lectures per semester). Instruction can be in the form of lectures / tutorials / laboratory work / fieldwork or other forms. In determining the number of hours of instruction required for a course involving laboratory/field-work, 2 hours of laboratory /field work shall be considered equivalent to 1 hour of lecture.

**Course Numbering**

BHM shall be identified by the following code.

SOM/BHM

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Details of Course Structure for Four Year Bachelor of Hotel Management (BHM)

Course:

Credits

Course:	Credits
<b>I. Core Course</b>	Theory + Practical
(12 Papers)	12X4= 48
04 Courses from each of the 03 disciplines of choice	
Core Course Practical / Tutorial*	12X2=24
04 Courses from each of the 03 disciplines of choice	
<b>II. Elective Course</b>	2X4=08
(6 Papers + 6 Papers in 4 <sup>th</sup> Year )	8X6=48
Two papers from each discipline of choice Including paper of interdisciplinary nature.	
Elective Course Practical/Tutorials	2X6=12
(6 Practical/Tutorials*)	2x2=04
Two papers from each discipline of choice Including paper of interdisciplinary nature	
<ul style="list-style-type: none"> <li>• Dissertation or project work in place of one Discipline elective paper (6 credits) in 6<sup>th</sup> Semester</li> </ul>	
<b>III. Ability Enhancement Courses</b>	
1. Ability Enhancement Compulsory Courses (AECC)	2X2=4
(2 Papers of 2 credits each)	
Environmental Science	
English/MIL Communication	
2. Skill Enhancement Courses (SEC)	6X2=12
(6 Papers of 2 credits each)	

Total credit= 160

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COURSE STRUCTURE FOR CHOICE BASED CREDIT SYSTEM IN BHM PROGRAM

Semester	CORE COURSE (12)	Ability enhancement compulsory course (AECC) (2)	Skill Enhancement Course (SEC) (6)	Discipline Specific Elective DSE (12)
I	SOM/BHM/DSC-101	SOM/BHM/AECC-I – 104 A/B	--	--
	SOM/BHM/DSC-102			
	SOM/BHM/DSC-103			
II	SOM/BHM/DSC-201	SOM/BHM/AECC-II – 204 A/B	--	--
	SOM/BHM/DSC-202			
	SOM/BHM/DSC-203			
III	SOM/BHM/DSC-301	--	SOM/BHM/SEC-I – 304	--
	SOM/BHM/DSC-302			
	SOM/BHM/DSC-303			
IV	SOM/BHM/DSC-401	--	SOM/BHM/SEC-II – 404	--
	SOM/BHM/DSC-402			
	SOM/BHM/DSC-403			
V	--	--	SOM/BHM/SEC-III – 501	SOM/BHM/DSE-502 A/C/E (Choose any one)
				SOM/BHM/DSE-503
				SOM/BHM/DSE-504
VI	--	--	SOM/BHM/SEC-IV – 601	SOM/BHM/DSE-602 B/D/F (Choose any one)
				SOM/BHM/DSE-603
				SOM/BHM/DSE-604
VII	--	--	SOM/BHM/SEC-V – 701 A/B/C (Choose any one from A-C)	SOM/BHM/DSE-702
				SOM/BHM/DSE-703
				SOM/BHM/DSE-704 (anyone from A to F)
VIII	--	--	SOM/BHM/SEC-VI – 801 A/B/C (Choose any one from A-C)	SOM/BHM/DSE-802
				SOM/BHM/DSE-803
				SOM/BHM/DSE-804 (anyone from A to F)

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**Bachelor of Hotel Management - Four Years**  
**Under Choice Based Credit System CBCS of University Grants Commission**

**Discipline Specific Core Course (Six Credit Each)**

- SOM/BHM/DSC-101: Food Production Foundation -I
- SOM/BHM/DSC-102: Food & Beverage Service Foundation -I
- SOM/BHM/DSC-103: Accommodation & Front Office Foundation -I
- SOM/BHM/DSC-201: Food Production Foundation -II
- SOM/BHM/DSC-202: Food & Beverage Service Foundation -II
- SOM/BHM/DSC-203: Accommodation & Front Office Foundation -II
- SOM/BHM/DSC-301: Food Production Operations - Industry Exposure -I
- SOM/BHM/DSC-302: Food & Beverage Service Operations - Industry Exposure -I
- SOM/BHM/DSC-303: Accommodation & Front Office Operations - Industry Exposure -I
- SOM/BHM/DSC-401: Introduction to Indian Cookery
- SOM/BHM/DSC-402: Food & Beverage Service Operations-II
- SOM/BHM/DSC-403: Accommodation & Front Office Operations -II

**Discipline Specific Elective (Six Credit Each)**

- SOM/BHM/DSE-502 A: Regional Cuisines of India -I
- SOM/BHM/DSE-602 B: Regional Cuisines of India -II
- SOM/BHM/DSE-502 C: Food & Beverage Service Management -I
- SOM/BHM/DSE-602 D: Food & Beverage Service Management -II
- SOM/BHM/DSE-502 E: Accommodation Management -I
- SOM/BHM/DSE-602 F: Accommodation Management -II
- SOM/BHM/DSE-503: Researching for Hospitality & Tourism Management
- SOM/BHM/DSE-603: Project Work
- SOM/BHM/DSE-504: Hospitality Laws
- SOM/BHM/DSE-604: Hospitality Marketing
- SOM/BHM/DSE-702: Human Resource Management
- SOM/BHM/DSE-802: Human Resource Practices (Industry Exposure)
- SOM/BHM/DSE-703: Safety, Security and Travel Documentation
- SOM/BHM/DSE-803: Safety, Security and Travel Documentation Facilitation Practices (Industry Exposure)

**To be selected in 7<sup>th</sup> and 8<sup>th</sup> semester**

- SOM/BHM/DSE-704 A: Event Management
- SOM/BHM/DSE-804 A: Practices in Event Management (Industry Exposure)
- SOM/BHM/DSE-704 B: Food Service Management
- SOM/BHM/DSE-804 B: Practices in Food Service Management (Industry Exposure)
- SOM/BHM/DSE-704 C: Accommodation Management
- SOM/BHM/DSE-804 C: Practices in Accommodation Management (Industry Exposure)
- SOM/BHM/DSE-704 D: Bakery Management
- SOM/BHM/DSE-804 D: Practices in Bakery Management (Industry Exposure)
- SOM/BHM/DSE-704 E: Front Office Management
- SOM/BHM/DSE-804 E: Practices in Front Office Management (Industry Exposure)
- SOM/BHM/DSE-704 F: Foreign Cuisines (Italian/ Chinese/ Mexican/ Thai/Others)
- SOM/BHM/DSE-804 F: Practices in Foreign Cuisines (Industry Exposure)

*In semester VII&VIII candidate may choose any one from the above list. Group size for DSE Options may be about 15-20 Students per group*

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**Ability Enhancement Compulsory Courses (Two Credit Each)**

- SOM/BHM/AECC-I – 104: Environmental Sciences
- SOM/BHM/AECC-II – 204: English/MIL Communication

**Skill Enhancement Elective Courses (Two Credit Each)**

- SOM/BHM/SEC-I - 304: Personality Skills for Hospitality – Learning from Industry
- SOM/BHM/SEC-II - 404: Accounting Skills for Hospitality
- SOM/BHM/SEC-III - 501: Foreign Language Skills –I (French)
- SOM/BHM/SEC-IV - 601: Foreign Language Skills –II (French)
- SOM/BHM/SEC-V – 701 A: Skills enhancement for Media & Journalism in Hospitality
- SOM/BHM/SEC-V – 701 B: Application of Computers in Hospitality & Tourism
- SOM/BHM/SEC-V – 701 C: Web Applications in Hospitality & Tourism
- SOM/BHM/SEC-VI – 801 A: Writing Skills for Hospitality (Writing of Industrial Reports)
- SOM/BHM/SEC-VI – 801 B: Hospitality Operation Software Skills
- SOM/BHM/SEC-VI – 801 C: Trade Presentation Skills

**Important:**

1. A Two Credit, Only theory paper will have 2 hours of lecture per week and in case of practical four of practical input per week. Similarly, a Six Credit, Only Theory paper will have 5 Hours of Lecture and 1 hr of Tutorial Per Week, Whereas 6 Credit Theory and Practical (4+2) Paper shall have 4 Hrs of Lecture and 4 Hrs of Practical per week.
2. The size of the practical group for practical papers is recommended to be 12-15 students. We may have batches divided for practical and workload may be accessed batch wise. One Credit of Theory is equal to Two Labs, thus for Two Credit Paper No of theory classes per week shall be Two and/or Labs would be Four. In case of multiple batches the lab workload shall be multiplied and accessed accordingly.
3. Activity based learning events may be planned such as theme lunches, food festivals about 1-2 each year to supplement learning of students.
4. Seminar/ Conferences/ Workshops/ Symposiums/ Interaction Programmes/ Extension Lecture focusing on key areas of Hospitality, may be organised.

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**Bachelor of Hotel Management Year-1**

SEM	COURSE OFFERED	COURSE NAME	CREDIT	HOURS/ WEEK
I	SOM/BHM/DSC-101 Theory	Food Production Foundation -I	4	4
	SOM/BHM/DSC-101 Practical	Food Production Foundation -I	2	4
	SOM/BHM/DSC-102 Theory	Food & Beverage Service Foundation -I	4	4
	SOM/BHM/DSC-102 Practical	Food & Beverage Service Foundation -I	2	4
	SOM/BHM/DSC-103 Theory	Accommodation & Front Office Foundation -I	4	4
	SOM/BHM/DSC-103 Practical	Accommodation & Front Office Foundation -I	2	4
	SOM/BHM/AECC-I – 104	Environmental Science	2	2
Total Credits in this semester			20	26
II	SOM/BHM/DSC-201 Theory	Food Production Foundation -II	4	4
	SOM/BHM/DSC-201 Practical	Food Production Foundation -II	2	4
	SOM/BHM/DSC-202 Theory	Food & Beverage Service Foundation -II	4	4
	SOM/BHM/DSC-202 Practical	Food & Beverage Service Foundation -II	2	4
	SOM/BHM/DSC-203 Theory	Accommodation & Front Office Foundation -II	4	4
	SOM/BHM/DSC-203 Practical	Accommodation & Front Office Foundation -II	2	4
	SOM/BHM/AECC-II – 204	English/MIL Communication	2	2
Total Credits in this semester			20	26

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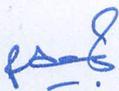
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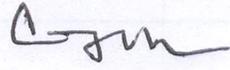
**Bachelor of Hotel Management Year-II**

Semester III is Industry Integrated Practical Module

SEM	COURSE OFFERED	COURSE NAME	CREDIT	HOURS/ WEEK
III	SOM/BHM/DSC-301 Practical	Food Production Operations - Industry Exposure -1	6	12
	SOM/BHM/DSC-302 Practical	Food & Beverage Service Operations - Industry Exposure -1	6	12
	SOM/BHM/DSC-303 Practical	Accommodation and Front Office Operations Industry Exposure -1	6	12
	SOM/BHM/SEC-I – 304 Practical	Personality Skills for Hospitality - Learning from Industry	2	4
Total Credits in this semester			20	40
IV	SOM/BHM/DSC-401 Theory	Introduction to Indian Cookery	4	4
	SOM/BHM/DSC-401 Practical	Introduction to Indian Cookery	2	4
	SOM/BHM/DSC-402 Theory	Food & Beverage Service Operations -II	4	4
	SOM/BHM/DSC-402 Practical	Food & Beverage Service Operations -II	2	4
	SOM/BHM/DSC-403 Theory	Accommodation & Front Office Operations -II	4	4
	SOM/BHM/DSC-403 Practical	Accommodation & Front Office Operations -II	2	4
	SOM/BHM/SEC-II - 404 Theory	Accounting Skills for Hospitality	2	2
	Total Credits in this semester			20







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**Bachelor of Hotel Management Year-III**

SEM	COURSE OFFERED	COURSE NAME	CREDIT	HOURS/ WEEK
V	SOM/BHM/SEC-III - 501	Foreign Language Skills -I (French)	2	2
	SOM/BHM/DSE-502 A/C/E Theory (choose any one)	Regional Cuisines of India -I/ Food & Beverage Service Management -I/ Accommodation Management-I	4	4
	SOM/BHM/DSE-502 A/C/E Practical (of theory paper)	Regional Cuisines of India -I/ Food & Beverage Service Management - I/ Accommodation Management-I	2	4
	SOM/BHM/DSE-503	Researching for Hospitality & Tourism Management	6	6
	SOM/BHM/DSE-504	Hospitality Laws	6	6
Total Credits in this semester			20	22
VI	SOM/BHM/SEC-IV - 601	Foreign Language Skills -II (French)	2	2
	SOM/BHM/DSE-602 B/D/F Theory **	Regional Cuisines of India -II/ Food & Beverage Service Management -II/ Accommodation Management-II	4	4
	SOM/BHM/DSE-602 B/D/F Practical (of theory paper)	Regional Cuisines of India -II/ Food & Beverage Service Management -II/ Accommodation Management-II	2	4
	SOM/BHM/DSE-603	Project Work	6	6
	SOM/BHM/DSE-604	Hospitality Marketing	6	6
Total Credits in this semester			20	22

\*\* Select the same paper which was selected in previous semester.

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**Bachelor of Hotel Management Year-IV**

SEM	COURSE OFFERED	COURSE NAME	CREDIT	HOURS/WEEK
VII	SOM/BHM/SEC-V – 701 A/B/C A-Theory, B&C- Practical	Skill enhancement for Media & Journalism in Hospitality / Application of Computers in Hospitality & Tourism/ Web Applications in Hospitality & Tourism	2	2/4/4
	SOM/BHM/DSE- 702 Theory	Human Resource Management	6	6
	SOM/BHM/DSE-703	Safety, Security and Travel Documentation	6	6
	SOM/BHM/DSE-704 A/B/C/D/E/F	Select Anyone From A To F	6	6
Total Credits in this semester			20	20-22
VIII	SOM/BHM/SEC-VI – 801 <del>A/B/C</del> Practical	Writing Skills for Hospitality (Writing of Industrial Reports)/ Hospitality Operation Software Skills/ Trade Presentation Skills	2	4
	SOM/BHM/DSE-802 Practical	Human Resource Practices (Industry Exposure)	6	12
	SOM/BHM/DSE-803 Practical	Safety, Security and Travel Documentation Facilitation Management Practices (Industry Exposure)	6	12
	SOM/BHM/DSE-804 * A/B/C/D/E/F	Select Anyone from A to F (Industry Exposure)	6	12
Total Credits in this semester			20	40

\* For SOM/BHM/DSE-804 students have to select the same paper for industry exposure as selected for theory in 7<sup>th</sup> semester.

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*Approved as proposed  
29/12*