



APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY

(A State Government University)

BHMCT

Curriculum - 2024





APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY

(A State Government University)

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(BHMCT)

Curriculum 2024 - Semesters I to VIII

Ambady Nagar, Sreekaryam

Thiruvananthapuram- 695016

FIRST SEMESTER (July-December)

Sl. No	Slot	Course Code	Course Category	Course Name	Teaching Scheme (Hours)			Evaluation Scheme (Marks)					Credit
					L	P	SS	Internal			ESE	Total	
								CA	IE	AT			
Theory													
1	A	BHFPT101	CR	Foundation Course in Food Production	3	0	5	10	25	5	60	100	3
2	B	BHFBT102	CR	Foundation Course in Food & Beverage Service	3	0	5	10	25	5	60	100	3
3	C	BHRDT103	CR	Foundation Course in Room Division	3	0	5	10	25	5	60	100	3
4	D	BHFST104	AC	Food safety and Hygiene	3	0	5	10	25	5	60	100	3
5	E	BHBCT105	AC	Business Communication and Soft skills Development-I	2	0	3	10	25	5	60	100	2
Practical / Project													
1	S	BHFPP106	CR	Foundation Course in Food Production Practice	0	4	2	0	30	10	60	100	2
2	T	BHFBP107	CR	Foundation Course in Food & Beverage Service Practice	0	4	2	0	30	10	60	100	2
3	U	BHRDP108	CR	Foundation Course in Room Division Practice	0	4	2	0	30	10	60	100	2
4	V	BHBCP109	AC	Business Communication and Soft skills Development Practice-I	0	4	2	0	30	10	60	100	2
TOTAL					14	16	31				900	22	

- *L-Lecture Hours, P-Practical Hours*
- *Self-Study Hours (SS)= 1.5L+ 0.5P*
- *CA-Class Assessment (Tutorial/Assignment/Mini Project/Record)*
- *IE- Internal Exam, ESE-End Semester Exam, AT- Attendance*
- *CR-Core Course, AC-Ancillary Course, EL-Elective Course, PS-Projects and Seminar, IET-Industrial Training*

SECOND SEMESTER (January-June)

Sl. No	Slot	Course Code	Course Category	Course Name	Teaching Scheme (Hours)			Evaluation Scheme (Marks)					Credit
					L	P	SS	Internal			ESE	Total	
								CA	IE	AT			
Theory													
1	A	BHFPT201	CR	Basics in Food Production	3	0	5	10	25	5	60	100	3
2	B	BHFPT202	CR	Basics in Food & Beverage Service	3	0	5	10	25	5	60	100	3
3	C	BHRDT203	CR	Basics in Room Division	3	0	5	10	25	5	60	100	3
4	D	BHFTT204	AC	Fundamentals of Travel and Tourism	3	0	5	10	25	5	60	100	3
5	E	BHBCT205	AC	Business Communication and Soft skills Development-II	2	0	3	10	25	5	60	100	2
Practical / Project													
1	S	BHFPP206	CR	Basics in Food Production Practice	0	4	2	0	30	10	60	100	2
2	T	BHFBP207	CR	Basics in Food & Beverage Service Practice	0	4	2	0	30	10	60	100	2
3	U	BHRDP208	CR	Basics in Room Division Practice	0	4	2	0	30	10	60	100	2
4	V	BHBCP209	AC	Business Communication and Soft Skills Development Practice-II	0	4	2	0	30	10	60	100	2
TOTAL					14	16	31					900	22

THIRD SEMESTER (July-December)

Sl. No	Slot	Course Code	Course Category	Course Name	Teaching Scheme (Hours)			Evaluation Scheme (Marks)					Credit
					L	P	SS	Internal			ESE	Total	
								CA	IE	AT			
Theory													
1	A	BHFPT301	CR	Food production Operations - I	3	0	5	10	25	5	60	100	3
2	B	BHFBT302	CR	Food & Beverage Service Operations-I	3	0	5	10	25	5	60	100	3
3	C	BHRDT303	CR	Rooms Division Operations -I	3	0	5	10	25	5	60	100	3
4	D	BHFMT304	AC	Food and Beverage Management and Control	3	0	5	10	25	5	60	100	3
5	E	BHBCT305	AC	Basics of Computer	2	0	3	10	25	5	60	100	2
Practical / Project													
1	S	BHFPP306	CR	Quantity -Food Production Practice -I	0	4	2	0	30	10	60	100	2
2	T	BHFBP307	CR	Food & Beverage Service Operations Practice - I	0	4	2	0	30	10	60	100	2
3	U	BHRDP308	CR	Room Division Practice-I	0	4	2	0	30	10	60	100	2
4	V	BHFPC309	AC	Basics of computer Practice	0	4	2	0	30	10	60	100	2
TOTAL					14	16	31					900	22

FOURTH SEMESTER (January-June)

Sl. No	Slot	Course Code	Course Category	Course Name	Teaching Scheme (Hours)			Evaluation Scheme (Marks)					Credit
					L	P	SS	Internal			ESE	Total	
								CA	IE	AT			
Theory													
1	A	BHFPT401	CR	Food Production Operations -II	3	0	5	10	25	5	60	100	3
2	B	BHFBT402	CR	Food & Beverage Service Operations-II	3	0	5	10	25	5	60	100	3
3	C	BHRDT403	CR	Room Division Operations-II	3	0	5	10	25	5	60	100	3
4	D	BHPMT404	AC	Principles of management and organizational behaviour	3	0	5	10	25	5	60	100	3
5	E	BHHAT405	AC	Basics of Hotel Accountancy	2	0	3	10	25	5	60	100	2
Practical / Project													
1	S	BHQFP406	CR	Quantity Food Production Practice II	0	4	2	0	30	10	60	100	2
2	T	BHBCP407	CR	Bakery & Confectionery Practice - I	0	4	2	0	30	10	60	100	2
3	U	BHFBP408	CR	Food & Beverage Service operations Practice - II	0	4	2	0	30	10	60	100	2
4	V	BHRDP409	CR	Room Division Operations Practice- II	0	4	2	0	30	10	60	100	2
TOTAL					14	16	31				900	22	

FIFTH SEMESTER (July-December)

Sl. No	Slot	Course Code	Course Category	Course Name	Teaching Scheme (Hours)			Evaluation Scheme (Marks)					Credit	
					L	P	SS	Internal			ESE	Total		
								CA	IE	AT				
Theory														
1	A	BHFPT501	CR	Food Production Management - I	3	0	5	10	25	5	60	100	3	
2	B	BHFBS502	CR	Food & Beverage Service Management -I	3	0	5	10	25	5	60	100	3	
3	C	BHRDT503	CR	Rooms Division Management-I	3	0	5	10	25	5	60	100	3	
4	D	BHFNT504	AC	Food Science and Nutrition	3	0	5	10	25	5	60	100	3	
5	E	BHHRT505	AC	Human Resource Management	2	0	3	10	25	5	60	100	2	
Practical / Project														
1	S	BHFPP506	CR	Advanced Food Production Practice -I	0	4	2	0	30	10	60	100	2	
2	T	BHBCP507	CR	Bakery & Confectionery Practice -II	0	4	2	0	30	10	60	100	2	
3	U	BHFBS508	CR	Advanced Food & Beverage Service Practice - I	0	4	2	0	30	10	60	100	2	
4	V	BHRDP509	CR	Advanced Room Division Practice- I	0	4	2	0	30	10	60	100	2	
TOTAL					14	16	31						900	22

SIXTH SEMESTER (January-June)

Sl. No	Slot	Course Code	Course Category	Course Name	Teaching Scheme (Hours)			Evaluation Scheme (Marks)					Credit
					L	P	SS	Internal			ESE	Total	
								CA	IE	AT			
Theory													
1	A	BHFPT601	CR	Food Production Management II	3	0	5	10	25	5	60	100	3
2	B	BHFBT602	CR	Food & Beverage Service Management - II	3	0	5	10	25	5	60	100	3
3	C	BHRDT603	CR	Room Division Management-II	3	0	5	10	25	5	60	100	3
4	D	BHRST604	AC	Research Design and Methodology	3	0	5	10	25	5	60	100	3
5	E	BHRMT605	AC	Retail Management	2	0	3	10	25	5	60	100	2
Practical / Project													
1	S	BHFPP606	CR	Advanced Food Production Practice -II	0	4	2	0	30	10	60	100	2
2	T	BHBCP607	CR	Bakery & Confectionery Practice -III	0	4	2	0	30	10	60	100	2
3	U	BHFBP608	CR	Advanced Food & Beverage Practice – II	0	4	2	0	30	10	60	100	2
4	V	BHRDP609	CR	Advanced Room Division Practice-II	0	4	2	0	30	10	60	100	2
TOTAL					14	16	31					900	22

SEVENTH SEMESTER (July-December)													
Sl. No	Slot	Course Code	Course Category	Course Name	Teaching Scheme (Hours)			Evaluation Scheme (Marks)					Credit
					L	P	SS	Internal			ESE	Total	
								CA	IE	AT			
Theory													
1	A	BHFLT701	AC	Facility Planning	3	0	5	10	25	5	60	100	3
2	B	BHHMT702	AC	Hospitality Marketing	3	0	5	10	25	5	60	100	3
3	C	BHDMT703	AC	Disaster Management & Environmental Sustainability	4	0	6	10	25	5	60	100	4
4	D	BHPET70N	EL	Professional Elective	4	0		10	25	5	60	100	4
5	E	BHOET71N	EL	Open Elective	4	0	6	10	25	5	60	100	4
Project/Seminar													
1	S	BHRPJ707	PS	Project	0	8	4	0	30	10	60	100	4
2	T	BHOES708	PS	Seminar	0	4	2	30	60	10	0	100	2
TOTAL					18	12	34					800	24

Professional Electives: BHPET 70N		
1	BHPET701	Event management
2	BHPET702	Industrial Catering
3	BHPET703	Airline and cruise line Management
Open Electives: BHOET 71N		
1	BHOEP711	Bakery
2	BHOEP712	Fast Food Chain Management

EIGHT SEMESTER (January-June)									
Sl. No	Slot	Course Code	Course Category	Course Name	Industrial Exposure Training	Evaluation Scheme (Marks)			Credit
						Internal		Total	
						IRP	IA		
1	S	BHIEI801	IET	Industrial Exposure Training	*18 weeks Minimum 08 Hours/Day and 06 Days/Week	100	100	200	24
TOTAL									24

IRP – Industrial Training Report & Presentation, IA-Industry Appraisal

**Students who do not successfully complete the required 18 weeks of training will be deemed to have failed the course.*

Course classifications of the BHMCT programme and Overall Credit Structure			
Course Category	No. of Theory Courses	No. of Practical courses	Total Credits
Core Course (CR)	18	21	96
Ancillary Course (AC)	15	3	49
Elective Course (EL)	2	-	5
Projects and Seminar (PS)		2	6
Industrial Training (IET)		1	24
Total Credits for BHMCT Degree			180

Dr. Libish T M

Director (Academic)

APJ Abdul Kalam Technological University

Dr. Vinu Thomas

Dean (Academic)

APJ Abdul Kalam Technological University

Course Coding Pattern for BHMCT Degree Curriculum

In the BHMCT (Bachelor of Hotel Management and Catering Technology) degree curriculum, each course is identified by a unique course code. This code is a combination of letters and numbers designed to serve as a shorthand reference for the course. The course code consists of eight alphanumeric characters, with the format being:

Format: [BHXXCSNN]

- **First Five Characters (BHXXC):**
 - BH: Represents the BHMCT programme.
 - XX: Represents the department offering the course or the knowledge segment to which the course belongs or the course type. These letters will vary based on the department or the subject area.
 - C: Denotes the nature of the course.
 - T: Theory
 - P: Practical
 - S: Seminar
 - J: Project
 - I: Industrial Exposure Training
- **The last three characters (SNN) will be digits, providing a unique numerical identifier for the course:**
 - S- Semester Number (It can have a number from 1 to 8) in which the course is offered
 - NN- Provides a unique numerical identifier for the course within that semester. This sequence number helps distinguish between different courses offered in the same semester.

Example Course Codes:

- **BHFPT101:**
 - **BH:** BHMCT program
 - **FP:** Food Production department
 - **T:** Theory course
 - **1:** Offered in the 1st semester
 - **01:** The first course in the sequence for that semester
- **BHFPP306:**
 - **BH:** BHMCT program
 - **FP:** Food Production department
 - **P:** Practical course
 - **3:** Offered in the 3rd semester
 - **06:** The sixth course in the sequence for that semester