



**APJ ABDUL KALAM TECHNOLOGICAL
UNIVERSITY**

CURRICULUM

**BACHELOR OF HOTEL MANAGEMENT &
CATERING TECHNOLOGY
(BHMCT)**

2018

2014

Sl No	Course Code	Course Name	Teaching Scheme (Hours)		Evaluation Scheme (Marks)				Credit	Exam slot
			L	P	Internal		ESE	Total		
					CA	IE				
YEAR 1					SEMESTER 1					
Theory										
1	FPT101	Foundation Course in Food Production-I	4		15	15	70	100	4	A
2	FBST101	Foundation Course in Food & Beverage Service-I	4		15	15	70	100	4	B
3	ACOT101	Foundation Course in Accommodation Operations	2		15	15	70	100	2	C
4	FROT101	Foundation Course in Front Office Operations	2		15	15	70	100	2	D
5	AOCT101	Application of Computers	2		15	15	70	100	2	E
6	COMT101	Communication	2		15	15	70	100	2	F
Practical / Project										
1	FPP101	Food Production Practice -I		4	15	15	70	100	2	S
2	FBSP101	Food & Beverage Service Practice-I		4	15	15	70	100	2	T
3	ACOP101	Accommodation Operations Practice -I		4	15	15	70	100	2	U
4	FROP101	Front Office Operation Practice -I		4	15	15	70	100	2	V
5	AOCP101	Computer Application Lab		4	15	15	70	100	2	W
TOTAL(36 Hrs)			16	20				1100	26	

L-Lecture hours, P-Practical hours, CA-Class Assessment(Tutorial/Assignment/Mini Project/Record), IE-Internal Exam, ESE-End Semester Exam

2014

Sl No	Course Code	Course Name	Teaching Scheme (Hours)		Evaluation Scheme (Marks)			Credit	Exam Slot	
			L	P	Internal		ESE			Total
					CA	IE				
YEAR 1					SEMESTER 2					
Theory										
1	FPT102	Foundation Course in Food Production-II	4		15	15	70	100	4	A
2	FBST102	Foundation Course in Food & Beverage Service-II	4		15	15	70	100	4	B
3	ACOT102	Accommodation Operations-I	2		15	15	70	100	2	C
4	FROT102	Front Office Operations-I	2		15	15	70	100	2	D
5	FSNT102	Food Science & Nutrition	2		15	15	70	100	2	E
6	BCOM102	Business Communication	2	4	15	15	70	100	4	F
Practical / Project										
1	FPP102	Food Production Practice -II		4	15	15	70	100	2	S
2	FBSP102	Food & Beverage Service Practice-II		4	15	15	70	100	2	T
3	ACOP102	Accommodation Operations Practice -II		4	15	15	70	100	2	U
4	FROP102	Front Office Operations Practice -II		4	15	15	70	100	2	V
TOTAL(36 Hrs)			16	20				1000	26	

L-Lecture hours, P-Practical hours, CA-Class Assessment(Tutorial/Assignment/Mini Project/Record), IE-Internal Exam, ESE-End Semester Exam

Sr No	Course Code	Course Name	Teaching Scheme (Hours)		Evaluation Scheme (Marks)			Credit	Exam slot	
			L	P	Internal		ESE			Total
					CA	IE				
YEAR 2					SEMESTER 3					
Theory										
1	FPT203	Food Production Operations-I	3		15	15	70	100	3	A
2	FBST203	Food & Beverage Service Operations-I	2		15	15	70	100	2	B
3	ACOT203	Accommodation Operations-II	2		15	15	70	100	2	C
4	FROT203	Front Office Operations-II	2		15	15	70	100	2	D
5	HACT203	Hotel Accounting	3		15	15	70	100	3	E
6	FBM203	Food & Beverage Management and Control	2	2	15	15	70	100	3	F
Practical / Project										
1	FPP203	Food Production Practice -III		4	15	15	70	100	2	S
2	BACP203	Bakery & Confectionery Practice -I		4	15	15	70	100	2	T
3	FBSP203	Food & Beverage Service Practice-III		4	15	15	70	100	2	U
4	ACOP203	Accommodation Operations Practice -III		4	15	15	70	100	2	V
5	FROP203	Front Office Operations Practice -III		4	15	15	70	100	2	W
TOTAL(36 Hrs)			14	22				1100	25	

L-Lecture hours, P-Practical hours, CA-Class Assessment(Tutorial/Assignment/Mini Project/Record), IE-Internal Exam, ESE-End Semester Exam

2014

Sr No	Course Code	Course Name	Teaching Scheme (Hours)		Evaluation Scheme (Marks)			Credit	Exam slot	
			L	P	Internal		ESE			Total
					CA	IE				
YEAR 2					SEMESTER 4					
Theory										
1	FPT204	Food Production Operations-II	4		15	15	70	100	4	A
2	FBST204	Food & Beverage Service Operations-II	2		15	15	70	100	2	B
3	ACOT204	Accommodation Operations-III	2		15	15	70	100	2	C
4	FROT204	Front Office Operations-III	2		15	15	70	100	2	D
5	PMOB204	Principles of Management & Organizational Behaviour	3		15	15	70	100	3	E
6	FMGT204	Financial Management	3		15	15	70	100	3	F
Practical / Project										
1	FPP204	Food Production Practice -IV		4	15	15	70	100	2	S
2	BACO204	Bakery & Confectionery Practice -II		4	15	15	70	100	2	T
3	FBSP204	Food & Beverage Service Practice-IV		4	15	15	70	100	2	U
4	ACOP204	Accommodation Operations Practice -IV		4	15	15	70	100	2	V
5	FROP204	Front Office Operations Practice -IV		4	15	15	70	100	2	W
TOTAL(36 Hrs)			16	20				1100	26	

L-Lecture hours, P-Practical hours, CA-Class Assessment(Tutorial/Assignment/Mini Project/Record), IE-Internal Exam, ESE-End Semester Exam

Sr No	Course Code	Course Name	Teaching Scheme (Hours)		Evaluation Scheme (Marks)			Credit	Exam slot	
			L	P	Internal		ESE			TOTAL
					CA	IE				
YEAR 3					SEMESTER 5					
Theory										
1	FPT305	Food Production Operations-III	3		15	15	70	100	3	A
2	FBST305	Food & Beverage Service Operations-III	2		15	15	70	100	2	B
3	AOMT305	Accommodation Operations Management-I	2		15	15	70	100	2	C
4	FOMT305	Front Office Management-I	2		15	15	70	100	2	D
5	FSMST305	Food Safety Management Systems	4		15	15	70	100	4	E
6	HRMT305	Human Resource Management	3		15	15	70	100	3	F
Practical / Project										
1	FPP305	Food Production Practice -V		4	15	15	70	100	2	S
2	BACP305	Bakery & Confectionery Practice -III		4	15	15	70	100	2	T
3	FBSP305	Food & Beverage Service Practice-V		4	15	15	70	100	2	U
4	AOMP305	Accommodation Operations Management Practice-I		4	15	15	70	100	2	V
5	FOMP305	Front Office Management Practice -I		4	15	15	70	100	2	W
TOTAL(36 Hrs)			16	20				1100	26	

L-Lecture hours, P-Practical hours, CA-Class Assessment(Tutorial/Assignment/Mini Project/Record), IE-Internal Exam, ESE-End Semester Exam

APJ ABDUL KALAM
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Sr No	Course Code	Course Name	Teaching Scheme	Evaluation Scheme (Marks)			Credit	Exam Slot
				Internal				
				IRP	IA	TOTAL		
YEAR 3				SEMESTER 6				
1	IETP306	Industrial Exposure Training	20 weeks Minimum 08 hours per day and 06 days per week	100	100	200	15	S
TOTAL(36 Hrs)						15		

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

**Students who do not successfully complete 20 weeks of training will be considered as having failed in the course.



Sr No	Course Code	Course Name	Teaching Scheme		Evaluation Scheme				Credit	Exam slot
			L	P	Internal		ESE	Total		
					CA	IE				
YEAR 4			SEMESTER 7							
Theory										
1	FPT407	Food Production Operations-IV	3		15	15	70	100	3	A
2	FBST407	Food & Beverage Service Operations-IV	2		15	15	70	100	2	B
3	AOMT407	Accommodation Operations Management-II	2		15	15	70	100	2	C
4	FOMT306	Front Office Management-II	2		15	15	70	100	2	D
5	RDMT407	Research: Design & Methodology	2		15	15	70	100	2	E
6	ENVT407	Environment Sustainability	3		15	15	70	100	3	F
7	FPLNT407	Facility Planning	2		15	15	70	100	2	G
8	HMART407	Hospitality Marketing	2		15	15	70	100	2	H
Practical / Project										
1	FPP407	Food Production Practice -VI		4	15	15	70	100	2	S
2	FBSP407	Food & Beverage Service Practice-VI		4	15	15	70	100	2	T
3	AOMP407	Accommodation Operations Management Practice- II		4	15	15	70	100	2	U
4	FOMP407	Front Office Management Practice-II		4	15	15	70	100	2	V
5	PDP407	Personality Development		2	15	15	70	100	1	W
TOTAL(36 Hrs)			18	18				1300	27	

L-Lecture hours, P-Practical hours CA-Class Assessment(Tutorial/Assignment/Mini Project/Record), IE-Internal Exam, ESE-End Semester Exam

Sr No	Course Code	Course Name	Teaching Scheme		Evaluation Scheme			Credit	Exam slot	
			L	P	Internal		ESE			Total
					CA	IE				
YEAR 4					SEMESTER 8					
Theory										
1	BCGT408	Business Law & Corporate Governance	3		15	15	70	100	3	A
2	DMT408	Disaster Management	3		15	15	70	100	3	B
3	EDT408	Entrepreneurship Development	3		15	15	70	100	3	C
4	PELT408	Professional Elective	4		15	15	70	100	4	D
5	OELT408	Open Elective	4		15	15	70	100	4	E
Practical / Project										
1	PELP408	Professional Elective Project		11	30	30	40	100	5	S
2	OELP408	Open Elective Project (Seminar)		8	30	70		100	4	T
TOTAL(36 Hrs)			17	19				700	26	

L-Lecture hours, P-Practical hours, CA-Class Assessment(Tutorial/Assignment/Mini Project/Record), IE-Internal Exam, ESE-End Semester Exam

