



**APJ ABDUL KALAM TECHNOLOGICAL
UNIVERSITY**

CURRICULUM

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

2018

2014

SI 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

SI 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



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	FBM204	Food & Beverage Management and Control-II	3		15	15	70	100	3	F
Practical / Project										
1	FPP204	Food Production Practice -IV		4	15	15	70	100	2	S
2	BACP204	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

Sr No	Course Code	Course Name	Teaching Scheme		Evaluation Scheme				Credit	Exam slot
			L	P	Internal		ESE	Total		
					CA	IE				
YEAR 3								SEMESTER 6		
Theory										
1	FPT306	Food Production Operations-IV	4		15	15	70	100	4	A
2	FBST306	Food & Beverage Service Operations-IV	4		15	15	70	100	4	B
3	AOMT306	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	RDMT306	Research: Design & Methodology	3		15	15	70	100	3	E
6	ENVT306	Environment Sustainability	3		15	15	70	100	3	F
Practical / Project										
1	FPP306	Food Production Practice -VI		4	15	15	70	100	2	S
2	FBSP306	Food & Beverage Service Practice-VI		4	15	15	70	100	2	T
3	AOMP306	Accommodation Operations Management Practice- II		4	15	15	70	100	2	U
4	FOMP306	Front Office Management Practice-II		4	15	15	70	100	2	V
5	PDP306	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 7		
Theory										
1	BCGT407	Business Law & Corporate Governance	3		15	15	70	100	3	A
2	DMT407	Disaster Management	3		15	15	70	100	3	B
3	EDT407	Entrepreneurship Development	3		15	15	70	100	3	C
4	FPLNT407	Facility Planning	2		15	15	70	100	2	D
5	HMART407	Hospitality Marketing	2		15	15	70	100	2	E
4	PELTXXX	Professional Elective	2		15	15	70	100	2	F
6	OELTXXX	Open Elective	2		15	15	70	100	2	G
Practical / Project										
1	PELP407	Professional Elective Project		11	30	30	40	100	5	S
2	OELP407	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

Professional Elective

SI No	Course Code	Course Name	Teaching Scheme		Evaluation Scheme				Credit	Exam slot
			L	P	Internal		ESE	Total		
					CA	IE				
1	PELT407	EVENT MANAGEMENT	2		15	15	70	100	2	F
2	PELT409	INDUSTRIAL CATERING	2		15	15	70	100	2	F

Open Elective

Sl No	Course Code	Course Name	Teaching Scheme		Evaluation Scheme				Credit	Exam slot
			L	P	Internal		ESE	Total		
					CA	IE				
1	OELT407	INDIAN CLASSICAL CUISINE	2		15	15	70	100	2	G
2	OELT409	FAST FOOD CHAIN MANAGEMENT	2		15	15	70	100	2	G

Sr No	Course Code	Course Name	Teaching Scheme		Evaluation Scheme (Marks)			Credit	Exam Slot
					Internal				
					IRP	IA	TOTAL		
YEAR 4					SEMESTER 8				
1	IETP408	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.

