

**DR. BABASAHEB AMBEDKAR TECHNOLOGICAL UNIVERSITY, LONERE**

**Dr. Babasaheb Ambedkar Technological University, Lonere**

Choice Base Credit System (CBCS) Course Structure

**BHMCT FIRST Year**

**First Semester BHMCT Syllabus**

Course No.	Course Title	Periods/ Week	Internal Evaluation			External Evaluation		Total Marks	Credits
			CA	MSE	TOTAL	ESE	TOTAL		
<b>Mandatory</b>	<b>Induction Program</b>	<b>3-weeks duration in the beginning of semester.</b>							
BHMCT- 101	Fundamentals of Food Production I	03	20	20	40	60	60	100	03
BHMCT- 102	Fundamentals of Food & Beverage Service I	03	20	20	40	60	60	100	03
BHMCT- 103	Fundamentals of Hotel Housekeeping I	03	20	20	40	60	60	100	03
BHMCT- 104	Basics Front Office I	03	20	20	40	60	60	100	03
BHMCT- 105	Computer Fundamental	02	20	20	40	60	60	100	02
BHMCT- 106	Basic English Grammar	02	20	20	40	60	60	100	02
<b>PRACTICALS/ PROJECT</b>									
BHMCTP- 101	Food Production I –Practical	08	30		30	20	20	50	04
BHMCTP- 102	Food & Beverage Service I – Practical	04	30		30	20	20	50	02
BHMCTP- 103	Hotel Housekeeping I –Practical	02	30		30	20	20	50	01
BHMCTP- 104	Front Office I –Practical	02	30		30	20	20	50	01
BHMCTP- 105	Computer Fundamental	02	30		30	20	20	50	01
BHMCTP- 106	Basic English Grammar	02	30		30	20	20	50	01
	<b>TOTAL</b>	<b>36</b>						<b>900</b>	<b>26</b>

**CA:** Continuous Assessment, **MSE:** Mid Semester Examination, **ESE:** End Semester Examination

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**BHMCT FIRST Year**

**Second Semester BHMCT Syllabus**

Course No.	Course Title	Periods/ Week	Internal Evaluation			External Evaluation		Total Marks	Credits
			CA	MSE	TOTAL	ESE	TOTAL		
BHMCT- 201	Food Production II	03	20	20	40	60	60	100	03
BHMCT- 202	Food & Beverage Service II	03	20	20	40	60	60	100	03
BHMCT- 203	Hotel Housekeeping II	03	20	20	40	60	60	100	03
BHMCT- 204	Front Office II	03	20	20	40	60	60	100	03
BHMCT- 205	Food Science & Nutrition	02	20	20	40	60	60	100	02
BHMCT- 206	English Composition and Comprehension	03	20	20	40	60	60	100	03
<b>PRACTICALS/ PROJECT</b>									
BHMCTP- 201	Food Production II –Practical	08	30		30	20	20	50	04
BHMCTP- 202	Food & Beverage Service II – Practical	04	30		30	20	20	50	02
BHMCTP- 203	Hotel Housekeeping II –Practical	02	30		30	20	20	50	01
BHMCTP- 204	Front Office II –Practical	02	30		30	20	20	50	01
BHMCTP-205	Food Science & Nutrition	02	30		30	20	20	50	01
	<b>TOTAL</b>	<b>36</b>						<b>850</b>	<b>26</b>

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**Note: Students must go for Four weeks vocational Industrial Training and submit their training report. Students who do not complete four weeks vocational Industrial Training will not be allowed to undergo industrial training during VII semester.**