

Semester First

Subject Code	Course Title	Evaluation			Internal	Credit Hour
		Full Marks	Theory	Practical		
BHM 111	English for Hospitality	100	70	-	30	3
BHM 112	Principles of Management	100	70	-	30	3
BHM 113	Food & Beverage Service –I	100	40	30	30	3
BHM 114	Food Production -I	100	40	30	30	3
BHM 115	Front Office Operation-I	100	40	30	30	3
BHM 116	House Keeping-I	100	40	30	30	3

Semester Two

BHM 121	Fundamentals of Travel & Tourism	100	70	-	30	3
BHM 122	Personality Development	100	70	-	30	3
BHM 123	Food & Beverage Service -II	100	40	30	30	3
BHM 124	Food Production -II	100	40	30	30	3
BHM 125	Front Office Operation-II	100	40	30	30	3
BHM 126	House Keeping-II	100	40	30	30	3

Semester Three

BHM 131	Food Science & Nutrition	100	70	-	30	3
BHM 132	Principles of Accounting	100	70	-	30	3
BHM 133	Food & Beverage Service -III	100	40	30	30	3
BHM 134	Food Production -III	100	40	30	30	3
BHM 135	Hotel French	100	70	-	30	3
BHM 136	Economics of Tourism and Hospitality	100	70	-	30	3

Semester Four

BHM 141	Customer Safety & Security Management	100	70	-	30	3
BHM 142	Hotel Accounting	100	70	-	30	3
BHM 143	Bartending & Beverage Management	100	40	30	30	3
BHM 144	Food Production -IV	100	40	30	30	3
BHM 145	Organizational Behavior	100	70	-	30	3
BHM 146	Statistics	100	70	-	30	3

Semester Five

BHM 151	Hotel Maintenance & Engineering	100	70	-	30	3
BHM 152	Hospitality Law	100	70	-	30	3
BHM 153-2	Bakery & Confectionary - I	100	40	30	30	3
BHM 154	Entrepreneurship Development	100	70	-	30	3

BHM 155	Hospitality Management Information	100	70		30	3
BHM 156	Human Resources Development	100	70	-	30	3
Semester Six						
BHM 161	Hospitality Marketing	100	70		30	3
BHM 162	Food & Beverage Management	100	40	30	30	3
BHM 163-1	Rooms Division Management	100	40	30	30	3
BHM 163-2	Food Production Operation	100	40	30	30	3
BHM 165	Research Methodology	100	70	-	30	3
BHM 166	Strategic Management	100	70	-	30	3
Semester Seven						
BHM 171	Internship / Report Writing	600				18
Semester Eight						
BHM 181	Internship / Report Writing	600				18