

School of Hospitality & Tourism Management

Program Code: SHTM-UG-001

**CURRICULUM AND COURSE CATALOGUE
ACADEMIC SESSION: 2025-2026**



JIGYASA UNIVERSITY

(Formerly Hingiri Zee University, Dehradun)

(Estd. Under Uttaranchal State Act.No.17, 2003.Approved by UGC Under Sec.2(f))
Post Office Selaqui, Chakrata Road, Dehradun, Uttarakhand,248011

Program Structure & Assessment Scheme

of

Bachelor of Hotel Management (BHM)

(Program Code: SHTM-UG-001)

[Applicable w.e.f. Academic Session: 2025-26]



JIGYASA UNIVERSITY

(Formerly Himgiri Zee University, Dehradun)

(Estd. Under Uttaranchal State Act.No.17, 2003.Approved by UGC Under Sec.2(f))

Post Office Selaqui, Chakrata Road, Dehradun, Uttarakhand,248011

Vision of the University

“The University provide the environment to ignite, nurture and unleash your potential and talent.”

Mission of the University

1. Progressive educational proficiencies that stimulate holistic development.
2. Enhancing experiential learning through endorsing an inclusive mind-set.
3. Advancing research, nurturing innovations and catalysing entrepreneurship.
4. Cultivation of leadership qualities with a strong sense of values and ethics.

SCHOOL OF HOSPITALITY & TOURISM MANAGEMENT

Vision Statement

To be a recognized leading institution in hotel management education, renowned for our unwavering commitment to excellence in teaching, ground-breaking research, and innovative practices.

Mission Statement

Our mission is to:

1. Revolutionize hotel management education by embracing progressive educational methodologies that inspire innovation, creativity, and critical thinking.
2. Provide a transformative learning experience in hotel management through a dynamic blend of experiential learning and an inclusive mind-set.
3. Be a pioneering force in the hospitality industry by fostering a culture of excellence in research, nurturing innovations and catalysing entrepreneurship.
4. Develop ethical leaders with exceptional leadership qualities in the field of hospitality.

Mission – 1: To revolutionize hotel management education by embracing progressive educational methodologies that inspire innovation, creativity, and critical thinking.

We are dedicated to equipping our students with cutting-edge skills, knowledge, and industry insights that empower them to lead and adapt in a rapidly evolving hospitality landscape. Through experiential learning, industry collaborations, and a commitment to excellence, we strive to cultivate visionary leaders who drive positive change and shape the future of the hospitality industry.

Mission – 2: To provide a transformative learning experience in hotel management through a dynamic blend of experiential learning and an inclusive mind-set.

We are committed to fostering a diverse and inclusive community where every individual's unique perspectives and talents are valued and celebrated. By integrating real-world experiences, industry collaborations, and a culture of inclusivity.

Mission – 3: To be a pioneering force in the hospitality industry by fostering a culture of excellence in research, nurturing innovations and catalysing entrepreneurship.

We are dedicated to advancing knowledge and best practices in hotel management through rigorous research initiatives that address industry challenges and opportunities. By nurturing a spirit of innovation and entrepreneurship among our students and faculty, we aim to empower future leaders to drive positive change, create sustainable solutions, and shape the future of hospitality.

Mission – 4: To develop ethical leaders with exceptional leadership qualities in the field of hospitality.

We are committed to providing a transformative educational experience that cultivates integrity, empathy, and a strong sense of social responsibility. Through comprehensive leadership training, ethical decision-making frameworks, and hands-on learning opportunities, we empower our students to become ethical leaders who inspire positive change, drive innovation, and create sustainable impact in the hospitality industry and society.

About the Program

A. Introduction:

The *National Education Policy (NEP) 2020* aims to meet the growing developmental needs of India by overhauling the entire education system, including its structure, regulation, and governance. The Policy introduces a new framework aligned with the goals of 21st-century learning and the Sustainable Development Goal 4 (SDG-4) – *Quality Education*, while also drawing inspiration from India's rich traditions and value systems.

At the undergraduate level, NEP 2020 proposes major reforms such as a flexible, credit-based system that allows students to choose subjects across disciplines and complete their degrees at their own pace. It encourages multidisciplinary and holistic education by integrating Commerce, Management, Law, Humanities, and Sciences, along with digital literacy and emerging technologies. Students from Humanities will be encouraged to study science-related courses and vice versa, along with vocational and ability enhancement training. The curriculum is designed to be adaptable, with creative subject combinations and a strong emphasis on lifelong learning. This structure eliminates rigid disciplinary boundaries and encourages dynamic learning opportunities.

The Bachelor of Hotel Management (BHM) program at the School of Hospitality & Tourism Management, Jigyasa University, is developed in alignment with NEP 2020. It offers a comprehensive four-year undergraduate degree with flexible options for specialization, keeping CBCS alive. The curriculum is designed to provide deep academic knowledge and practical understanding relevant to the needs of industry and business enterprises.

In summary, the BHM program curriculum at the School of Hospitality & Tourism Management, Jigyasa University, is adapted from the guidelines of NEP 2020 (UGC recommendations). It aims to equip students with versatile skills, a multidisciplinary outlook, and the competencies required for a successful career and lifelong learning. This transformation presents a pivotal opportunity to establish a more dynamic, inclusive, and future-oriented education system, one that equips students with the knowledge, skills, and adaptability required to navigate and succeed in the complex challenges of the 21st century.

B. Credit Framework of 4 Year Bachelor's Degree in Hotel Management

Semesters (2 Semesters = 1Year)	Core Courses	Discipline Specific Elective Courses		Multidisciplinary Courses	Ability Enhancement Courses	Skill Enhancement Courses	Value Added Courses	Capstone Project & Research Project	Total Credits	No. of Courses/Year		
		Major Core Courses (MCC) (4c)	Major Discipline Course (MDC) (4c)								DSE (Major) (3c)	DSE (Minor) (3c)
I	No. of Courses	3	1						6	12		
	Course Credits	12	4						21			
II	No. of Courses	1	4						6	44		
	Course Credits	4	16						23			
III	No. of Courses	2		1	1	1	1	1	8	15		
	Course Credits	8		3	3	3	3	2	25			
IV	No. of Courses	2		1	1		1	1	7	47		
	Course Credits	8		3	3		3	2	22			
V	No. of Courses	1		1	1	1	2	1	8	14		
	Course Credits	4		3	3	3	6	3	24			
VI	No. of Courses	1		2		1			6	45		
	Course Credits	4		6		3			21			
VII	No. of Courses	2	1	2				1	6	11		
	Course Credits	8	4	6				3	21			
VII I	No. of Courses	1	1	1					5	44		
	Course Credits	4	4	3					23			
No. of Courses		13	7	8	3	3	5	5	4	4	52	52
Course Credits		52	28	24	9	9	15	15	8	20	180	180

Students shall be awarded the degree of Bachelor of Hotel Management (BHM), upon successful completion of 180 credits.

4-Year Program Total Credits	CC =	DSE:	MLC:	AEC:	SEC:	VAC:	CAP+ REP:	180
	MCC+MDC:	3*11=33	3*3=9	3*4=12	3*5=15	2*4=8	4*2=8	
	4*13=52 +						+	
	4*7=28 = 80						12*1=20	

Note: The 4-Year Honours/Honours with Research Program is available only to students who have secured 75% or above aggregate marks in the preceding semesters and maintain this academic standard during the third year as well. The above structure represents the Honours with Research pathway. For students opting for the Honours (Non-Research) program, the Research Project (REP) component (12 credits) may be replaced with a combination of two Discipline Specific Electives (DSE – Major) and two DSE (Minor)/ two MLC courses, thereby compensating for the required 12 credits.

C. National Higher Education Qualifications Framework (NHEQF) levels:

NHEQF Level	NHEQF Level	NHEQF Level	NHEQF Level	NHEQF Level
Level 5	Undergraduate Certificate	Completion of 1st year of UG program	~40 credits	Foundational knowledge and skills; eligible for vertical mobility
Level 6	Undergraduate Diploma	Completion of 2 years of UG program	~80 credits	Broader subject understanding; vocational and academic skills
Level 7	Bachelor's Degree (3 years)	10+2 (Senior Secondary)	~120 credits	Core disciplinary knowledge and cognitive skills
Level 8	Bachelor's Degree (4 years)	Based on strong academic performance	~160 credits	Advanced disciplinary depth; research exposure (Capstone)

D. Academic Bank of Credits (ABC):

In alignment with the National Education Policy (NEP) 2020, the Academic Bank of Credits (ABC) facilitates a flexible curriculum framework and promotes interdisciplinary/multidisciplinary academic mobility among students across various Higher Educational Institutions (HEIs) through an appropriate credit transfer system. Accordingly, the School of Hospitality & Tourism Management, under Jigyasa University, Dehradun, has developed a comprehensive four-year undergraduate program.

As a prerequisite, students/learners are required to register on the Academic Bank of Credits (ABC) portal. The credits earned during the study will be digitally stored in the ABC account. Learners must complete their program as per the guidelines of the UGC's ABC policy. Please note that the validity of earned credits is limited to seven years (or as per the latest advisory from the competent authority). Additionally, each credit earned may only be used once and cannot be reused for multiple programs or purposes.

E. Curriculum Framework:

The BHM curriculum framework emphasized the implementation of the National Education Policy 2020 (NEP-2020). The courses are broadly classified as follows: Major Core Courses (MCC), Major Discipline Courses (MDC), Discipline Specific Elective Courses - Major & Minor (DSE), Multidisciplinary Courses (MDC), Skill Enhancement Courses (SEC), Ability Enhancement Courses (AEC), Value-Added Courses (VAC), Capstone Projects (CAP), and Research Projects (REP)

I. Major Core Courses (MCC):

The Major Core Courses in BHM provide students with foundational knowledge and essential competencies required in hospitality operations and hotel management. These courses are aimed at building operational efficiency, service excellence, managerial skills, and understanding of the hospitality industry's dynamic nature.

Key courses include:

- **Introduction to Hospitality Industry** – Understanding the scope, structure, and growth of the hospitality sector.
- **Front Office Operations** – Guest cycle, reservations, registration, and customer service.
- **Housekeeping Management** – Cleaning procedures, interior decoration, and hygiene standards.
- **Food Production & Culinary Arts** – Basics of cooking, food science, and kitchen operations.
- **Food & Beverage Service** – Table settings, service techniques, menu planning, and etiquette.
- **Hospitality Marketing & Sales** – Promoting hospitality products and managing customer relationships.

These core courses develop industry-oriented competencies including communication, critical thinking, operational expertise, and managerial judgment essential for success in the hospitality domain.

II. Major Discipline Courses (MDC)

The Major Discipline Courses reflect the multidisciplinary and experiential approach of NEP-2020, equipping students with domain specialization and cross-functional knowledge to prepare for diverse hospitality roles.

Key MDCs include:

- **Hospitality Law** – Understanding legal obligations and ethical practices in the hotel industry.
- **Hospitality Sales & Revenue Management** – Techniques to maximize profitability through pricing and distribution.
- **Hotel Accountancy** – Basic accounting principles in a hotel context.
- **Hospitality Human Resource Management** – Workforce planning, training, and staff motivation.
- **Event Management** – Planning, organizing, and executing hospitality-related events
- **Entrepreneurship in Hospitality** – Business planning, start-up culture, and innovation in hospitality.

These courses allow students to build domain expertise, explore niche areas within hospitality, and stay relevant in a rapidly evolving global industry. The focus is on digital integration, customer-centric innovation, sustainable practices, and entrepreneurial thinking.

III. Discipline Specific Elective Courses - Major & Minor (DSE)

In line with the National Education Policy (NEP) 2020, the BHM program offers deep specialization options that empower students to align their academic journey with industry demands and personal career goals. These specializations include Food Production, Food & Beverage Service, Front Office & Housekeeping. Each specialization is designed to provide

in-depth knowledge and practical exposure in the respective domain, enabling students to develop domain-specific competencies and job-ready skills. The NEP emphasizes flexibility, multidisciplinary learning, and skill enhancement, and these specialization tracks ensure that students gain both theoretical understanding and applied proficiency. By choosing a focused area, students can tailor their learning pathway to match the evolving needs hospitality industry.

IV. Multidisciplinary Courses (MDC)

Multidisciplinary courses in the BHM program are designed to integrate knowledge from various academic disciplines, offering students a well-rounded understanding of the hospitality industry. These courses extend beyond traditional management subjects to explore how different fields contribute to effective decision-making and business practices. By incorporating diverse perspectives, these courses enrich the learning experience and equip students to handle the complexities of today's dynamic hospitality landscape. The curriculum promotes adaptability, innovation, and social responsibility as key qualities for future leaders. To support this holistic approach, students can choose from four groups of disciplines beyond core management subjects: **Humanities, Education, and Social Sciences (HES), Civic and Legal Foundations (CLF), Natural and Physical Sciences (NPS), Computing and Digital Applications (CDA), and Media and Communication Studies (MCS).**

V. Skill Enhancement Courses (SEC)

Skill Enhancement Courses (SECs) in the BHM program play a vital role in equipping students with practical and industry-relevant competencies that go beyond the core business curriculum. These courses are carefully designed to develop both technical and analytical abilities, enabling students to navigate today's technology-driven and digital business environment. By focusing on real-world applications, SECs empower students with tools that are expected to build hands-on, job-oriented, and transferable skills. The curriculum includes five impactful courses:

Applications of computers hospitality industry- introduces students to essential business computing skills using MS Word and Excel for documentation, data management, and analytical tasks in professional environments; ***Presentation on Industrial Training*** - This course equips students with the skills to create, structure, and deliver impactful presentations using digital tools for academic and professional settings. ***Personality Skills for hospitality industry*** – explores the requirement of grooming and effective communication with the guest; ***Presentation on specialized Job Training*** - This course equips students with the skills to create, structure, and deliver impactful presentations using digital tools for academic and professional settings.

Each course integrates hands-on practice with theoretical knowledge to prepare students for dynamic roles in the hospitality industry. These skill-based offerings significantly contribute to making graduates more adaptable, digitally fluent, and professionally ready for employability and to excel in various industries, particularly in roles where digital literacy and analytical thinking are critical.

VI. Ability Enhancement Courses (AEC)

Ability Enhancement Courses (AECs) in a BHM program serve as vital tools for refining the communication, leadership, and analytical skills of future hospitality professionals. These courses go beyond traditional academics, focusing on the development of essential life skills that enhance employability and workplace readiness. The curriculum includes four specially curated courses:

Business Communication and Professional Writing: Focus: Business emails, reports, proposals, meeting notes, and workplace correspondence. Equips students with effective written and oral communication skills essential for business settings, including reports, emails, and formal documents.

Verbal Ability and Logical Reasoning: Focus: Vocabulary, comprehension, sentence correction, verbal reasoning, logical patterns, and critical thinking. Builds proficiency in language comprehension, grammar, and logical thinking for managerial decision-making and competitive exams.

Creative and Digital Writing: Focus: Business reports, blogs, social media writing, creative business storytelling, and professional document design. Develops students' ability to create compelling content for digital platforms, marketing, and managerial communication.

Quantitative Aptitude and Analytical Skills: Focus: Arithmetic, data interpretation, problem-solving, numerical aptitude, and analytical decision-making relevant for corporate settings and competitive exams. Strengthens students' mathematical and analytical reasoning capabilities for solving real-world business problems. ***Debate, Discourse, and Critical Thinking:***

Focus: Fosters confident public speaking, structured argumentation, and critical thinking to shape persuasive and visionary business leaders.

VII. Value-Added Courses (VAC)

Value Added Courses (VACs) in the BHM program are designed to advance the objectives of SDG 4 – Quality Education, by equipping students with competencies that promote sustainability, ethical values, and personal well-being alongside their core hospitality education. These courses support the development of socially responsible graduates who are prepared to contribute meaningfully to a rapidly changing world.

The VACs ensure that students gain awareness of sustainability issues, digital responsibility, mental wellness, and ethical leadership, thereby fostering holistic development. The curriculum includes five 2-credit courses, each aligned with contemporary societal needs:

Environmental Science fosters ecological consciousness and responsible environmental stewardship; ***Customer Relationship Management*** helps in leads tracking, sales management & customer service support; ***Culinary art & kitchen management*** emphasizes on cooking techniques, plating & presentation of the dishes. and ***Yoga Education for Wellbeing*** encourages physical and mental balance to enhance resilience and productivity.

Together, these courses contribute to a sustainable, inclusive, and future-ready education, reinforcing the university's commitment to global developmental goals and holistic student growth.

VIII. Capstone Project (CAP):

In alignment with the **National Education Policy (NEP) 2020**, the Capstone Project (CAP) in the BHM program embodies the principle of **experiential learning**, aimed at bridging theoretical knowledge with real-world application. Students engage in **Industrial Training & Job Training**.

IX. Research and Innovation:

The program emphasizes research and innovation, encouraging students to engage in projects that address current challenges and opportunities in the hospitality industry.

F. Graduate Attributes (GA):

The Graduate Attributes (GAs) underpinning the BBA, BBA (Honours), and BBA (Honours with Research) programs have been adopted in alignment with the National Education Policy (NEP) 2020, University Grants Commission (UGC) guidelines, and the National Higher Education Qualifications Framework (NHEQF). These attributes serve as the foundational principles for defining the Program Educational Objectives (PEOs) and Program Outcomes (POs) outlined below. The curriculum is thus designed to ensure students develop the competencies, values, and capabilities envisioned for undergraduate business education in India.

PROGRAM EDUCATIONAL OBJECTIVES (PEO)

The Program Educational Objectives **Bachelor of Hotel Management (BHM)** Program from Jigyasa University, can be categorized under the following titles:

S.No.	<i>Program Educational Objectives (PEO)</i>
PEO 1	The students will gain the knowledge, skills and attitudes to advance their careers in various sectors of the hospitality industry, such as hotel operations, food and beverage management, event planning, and tourism management.
PEO 2	To extend their knowledge and analytical skills to solve complex problems in hotel management, such as optimizing hotel revenue, managing guest experiences, and addressing operational challenges effectively.
PEO 3	To develop innovative strategies for hotel management, including designing unique guest experiences, developing new hospitality products or services, and implementing creative marketing campaigns.
PEO 4	To make the student to analyze management practices in the hospitality industry, demonstrating effective leadership skills, strategic decision-making abilities, and the capacity to manage diverse teams and resources.

PEO 5	To Apprise them with ethical dilemmas and demonstrate professionalism in hotel management, adhering to industry standards, promoting sustainable practices, and fostering a culture of ethical conduct within hospitality organizations.
PEO 6	To create and prepare various cuisines from different cultures on global front and design various innovative global hospitality products to nurture the innovative and entrepreneurial skills.

PROGRAM OUTCOMES (PO)

S.No.	<i>After completing the graduation in Bachelor of Hotel Management program from Jigyasa University, the graduate will be able to –</i>	<i>Blooms Taxonomy level</i>
PO 1	Recall and explain the fundamental concepts and theories in hotel management, such as hospitality operations, customer service standards, and revenue management techniques.	1
PO 2	Interpret a deep understanding of industry-specific terminology, policies, regulations, and best practices related to hotel operations and management.	2
PO 3	Apply their knowledge and skills to effectively manage various departments within a hotel, including front office, housekeeping, food and beverage, and event management.	3
PO 4	Analyze complex problems and challenges in hotel management, such as cost control, service quality improvement, and guest satisfaction, to develop data-driven solutions.	4
PO 5	Evaluate the effectiveness of different strategies and tactics used in hotel management, such as pricing strategies, marketing campaigns, and operational procedures, to optimize performance.	5
PO 6	Compose innovative ideas and solutions for improving guest experiences, enhancing hotel services, and differentiating their properties in the competitive hospitality market.	6
PO 7	Monitor & Coordinate clearly and effectively with diverse stakeholders, including guests, staff members, suppliers, and industry partners, using appropriate channels and formats.	5
PO 8	Assess the changing industry trends, technological advancements, market demands, and guest preferences,	5

	while remaining agile and responsive in their management approach.	
PO 9	Create & Design various types of cuisines and hospitality services from the global perspective by using their innovative skills & entrepreneurial activities.	6

Mapping of Program Educational Objectives (PEO) with Program Outcomes (PO)

Program outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9
PEO 1	X	X	X		X		X	X	
PEO 2	X	X	X	X	X		X	X	X
PEO 3		X	X			X	X		X
PEO 4	X		X	X	X	X	X		X
PEO 5		X	X			X		X	
PEO 6	X			X	X	X	X		X

J. Pedagogy, Andragogy, and Unique practices adopted:

Pedagogy refers to the art and science of teaching, especially in academic and conceptual domains. Alongside traditional lecture-based instruction, the institute adopts a dynamic approach that emphasizes experiential learning. This includes case studies, simulations, fieldwork, group discussions, and project-based tasks. Such methods foster deeper understanding, critical thinking, and practical application, aligning with modern educational goals and enhancing the overall learning experience of students.

1. Orientation and Bridge Program:

At the commencement of the BHM program, the School will organize a comprehensive Orientation Program to welcome and guide newly enrolled students. This Orientation aims to familiarize students with academic expectations, institutional values, and support systems. The Bridge Courses in the Orientation Program aims to ensure academic readiness and promote confidence among students, thereby setting a strong base for their academic journey in the BHM program.

Student orientation program is crucial for easing students into university life. It helps familiarize them with the campus environment, faculty, academic policies, and available facilities. The program, typically spanning two weeks, aims to build connections among peers and faculty, creating a sense of belonging. It introduces students to institutional rules, expectations, and resources, ensuring a smooth transition. Orientation also serves as a

platform for students to understand their academic journey, clarify doubts, and feel confident and comfortable as they begin their college experience in a supportive and informed setting. As per the National Education Policy (NEP) 2020, the Orientation Program is structured to provide a holistic foundation for first-year students, ensuring a smooth transition into higher education. The program is designed to build familiarity, academic readiness, and personal growth through the following key components:

- Introduction to College Life: Helping students adjust to the new academic environment.
- Integration with University Culture: Building comfort within the university's social and academic framework.
- Faculty & Peer Interaction: Facilitating connections between students, faculty, and peers.
- Linkages with Society & Environment: Understanding the relationship between education, society, sustainability, and development.
- Philosophy of Education & Pedagogy: Introducing the values, goals, and teaching methods of the Indian education system.
- Academic Foundation: Bridging gaps and strengthening subject knowledge.
- Personality Development: Fostering leadership, communication, and emotional intelligence.
- IT & Computer Literacy: Providing basic digital skills for academic success and future employability.

2. Experiential and Holistic Learning Approach:

To foster experiential learning beyond conventional classroom instruction, the program integrates a range of participatory and applied pedagogies. These are also facilitated through active participation in **School Clubs** such as the

- **VIBGYOR Club,**
- **Young Leader's Club, and**
- **MUDRA Club,**

These include:

- **Industry visits**
- **Expert-led interactive sessions**
- **Co-curricular and student development initiatives**
- **Mentorship programs**
- **Workshops and Seminars**

3. Career Counseling:

Career development is a continuous process that helps students understand themselves, explore various career options, and make informed educational and professional decisions. It goes beyond choosing a major or a job after graduation, focusing on long-term personal growth, skill enhancement, and aligning one's interests and values with suitable career paths for a fulfilling and successful future. Training – Internship – Placement Services (TIPS) Cell

of the University provides support to shape the students for a brighter future. The TIPS majorly helps students by:

- *Industry – Academia Interactions*
- *Industrial Visits*
- *Career Counseling*
- *Training, Live Projects, and Internships*
- *Mock Interviews*
- *On / Off-Campus placement drives*

4. Library and E – Learning Access:

Course faculty actively encourage students to make regular use of the University Library and guide them in effectively utilizing its rich collection of physical and digital resources to support academic learning, subject-specific research, and overall knowledge enhancement. Additionally, students have access to a wide range of e-learning resources through their individual logins on the University’s ERP system, enabling continuous learning beyond the classroom environment.

5. Massive Open Online Courses:

Integration of MOOCs into the BHM Curriculum – Process Flow

In accordance with the National Education Policy (NEP) 2020 and UGC guidelines, MOOCs (Massive Open Online Courses) may be integrated into the BBA curriculum.

- Before the commencement of each semester, a list of available MOOCs from platforms such as SWAYAM/NPTEL will be prepared by the Program Coordinators in consultation with the Dean of the School / Head of Department (HOD).
- The list will include suitable MOOCs that can replace theory courses in the following categories, except CAP, RES, and Practical Courses:
 - Core Courses (MCC/ MDC)
 - Discipline-Specific Elective Courses (DSE)
 - Multidisciplinary Courses (MLC)
 - Ability Enhancement Courses (AEC)
 - Skill Enhancement Courses (SEC)
 - Value-Added Courses (VAC)
- Students and faculty will collaboratively identify relevant MOOCs from the announced list that align with the learning objectives of the existing curriculum.
- The final selection of MOOCs will be notified officially by the Dean’s/HOD’s Office prior to the start of the semester.
- The selected MOOC will replace one existing theory course in the category it corresponds to, maintaining curriculum structure and credit equivalence.
- An in-house course faculty/coordinator will be assigned to:
 - Monitor students’ progress in the selected MOOCs
 - Track completion timelines and assessments
 - Provide academic support and resolve subject-related queries
 - Coordinate with students on submission schedules and internal records

- Students will enroll in the selected MOOC through the respective platform, and credit transfer will be applicable as per the University norms upon successful completion.

6. Use of Bhartiya Bhasha (Vernacular Language) in Examinations

In alignment with the vision of the National Education Policy (NEP) 2020 and the University Grants Commission (UGC) guidelines to promote linguistic diversity and the use of Indian languages in higher education, students enrolled in the BBA (Undergraduate) program are allowed the option to write their semester examinations and assignments in any recognized Bhartiya Bhasha (vernacular language/ mother tongue), as per the list notified by the School/ Examination Cell/ University. This initiative is aimed at ensuring greater inclusivity, improving comprehension and expression among learners, and fostering respect for regional languages and cultures.

To exercise this option, students must submit a formal language preference declaration at the time of semester registration through the Student Registration Card (SRC). Once declared, the choice of language will apply for all written evaluations during the semester, and the University will make arrangements for appropriate assessment and evaluation mechanisms accordingly.

The UGC has explicitly recommended that students should be encouraged to learn and express themselves in Indian languages to build a stronger connection with their roots and to make higher education more accessible and equitable. This step supports the larger national goal of multilingual empowerment and knowledge democratization.

K. Question Paper and Assessment Tools

General Note on Assessment and Evaluation

Our University follows a *Continuous Evaluation System* that ensures students are assessed consistently and fairly throughout the semester. This system includes three main components: *Internal Assessments*, *Mid-Term Examinations*, and *End-Term Examinations*.

- As part of Internal Assessments, faculty members may adopt a variety of tools such as Surprise Quizzes, Assignments (Group or individual assignments, case study presentations and discussions, role plays, group discussions), and other interactive evaluation methods. These are designed to assess not just subject knowledge but also communication, collaboration, and critical thinking skills. The specific tools and weightage for each course will be clearly mentioned in the Course Syllabus and Assessment Scheme, which is shared at the beginning of the semester.
- All assessments across programs are conducted as per the guidelines outlined in the Examination Manual (EM) issued by the Controller of Examinations (CoE). This ensures consistency, fairness, and academic integrity in both theory and practical examinations.
- Course faculty are responsible for preparing question papers for internal, mid-term, and end-term exams in line with the EM. Questions are developed using the Bloom's

Taxonomy (BT) framework, which covers a range of learning levels—from basic understanding to advanced application and analysis.

- Each question is aligned with specific Course Outcomes (COs) to ensure that assessments are outcome-based. During evaluation, faculty will mark responses CO-wise, and this will be reflected in the answer sheet's marks column. This approach helps both faculty and students understand which learning outcomes have been achieved and where further improvement is needed.

This structured and student-centric assessment system encourages continuous learning and academic growth, while supporting the goals of Outcome-Based Education (OBE).

Constitution of Courses in BHM Program

Matrix

Course Category Name	Course Category Code	Number of Courses	Total Course Credits	% of Total Credits
Core Course	CORE	24	70	44%
Elective Courses	ELE	12	36	23%
Skill Enhancement Courses	SEC	6	6	4%
Innovation Enhancement Courses	IEC	2	4	3%
Industrial Practice	IP	2	42	26%
Field visit	FVP	2	2	1%
Audit Courses	AU	9	0	0%
Value Added Courses	VAC	5	0	0%
TOTAL		62	160	100%

Note:

A Maximum of 4 Massive Open Online Courses (MOOCs) are offered in BHM Program (2nd Year Onwards) and it will be decided before beginning of each semester. All Core, Elective, SEC or VAC may be considered for MOOCs as per the availability of course on SWAYAM/NPTEL Portal during the forthcoming semesters. Credits will be transferred as per the original category of the Course and as per JU norms.

PROGRAMME STRUCTURE

BACHELOR OF HOTEL MANAGEMENT

(BHM)

SEMESTER I

Sr. No.	Subject Code	Subjects	Category	Credits	Numbers of Hours/Week		
			Professional (Core) /Elective		L	T	P
1	BHM C101	Basic Food Production-I	Core	4	2	-	4
2	BHM C102	Basic Food & Beverage Service-I	Core	3	2	-	2
3	BHM C103	Basic Front Office-I	Core	3	2	-	2
4	BHM C104	Basic Housekeeping-I	Core	3	2	-	2
5	BHM C105	Fundamentals of Management	Core	2	2	-	-
6	BHM C106	Application of Computer	Core	2	2	-	-
7	BHM V001	Environmental Science	VAC	2	2	-	-
8	BHM F001	Field Visit	FVP	1	-	-	-
9	JIU C 101	Communication Skill – I	SEC	2	2	-	-
10	JIU A101	Social Engineering – I	Audit course	NC	-	-	-
11	JIU S101	Soft Skill Enhancement– I	Audit course (SEC)	NC	1	-	-
TOTAL				22	17	-	10

PROGRAMME STRUCTURE

BACHELOR OF HOTEL MANAGEMENT

(BHM)

SEMESTER II

Sr. No.	Subject Code	Subjects	Category	Credits	Numbers of Hours/Week		
			Professional (Core) /Elective		L	T	P
1	BHM C108	Basic Food Production-II	Core	4	2	-	4
2	BHM C109	Basic Food & Beverage Service-II	Core	3	2	-	2
3	BHM C110	Basic Front Office-II	Core	3	2	-	2
4	BHM C111	Basic Housekeeping-II	Core	3	2	-	2
5	BHM C112	Hospitality Laws	Core	2	2	-	-
6	BHM C113	Food Science & Nutrition	Core	2	2	-	-
7	JIU C 102	Communication Skill – II	SEC	2	2	-	-
8	JIU A102	Social Engineering – II	Audit course	NC	-	-	-
9	JIU S102	Soft Skill Enhancement– II	Audit course (SEC)	NC	1	-	-
TOTAL				19	15	-	10

PROGRAMME STRUCTURE

BACHELOR OF HOTEL MANAGEMENT

(BHM)

SEMESTER III

Sr. No.	Subject Code	Subjects	Category	Credits	Numbers of Hours/Week		
			Professional (Core) /Elective		L	T	P
1	BHM C201	Food Production Operations	Core	4	2	-	4
2	BHM C202	Food & Beverage Service Operations	Core	3	2	-	2
3	BHM C203	Front Office Operations	Core	3	2	-	2
4	BHM C204	Housekeeping Operations	Core	3	2	-	2
5		Elective – 1*	Elective	3	3	-	-
6		Elective – 2*	Elective	3	3	-	-
7	BHM F002	Field Visit	FVP	1	-	-	-
8	JIU A201	Social Engineering – III	Audit course	NC	-	-	-
9	JIU S201	Soft Skill Enhancement– III	Audit course (SEC)	NC	1	-	-
TOTAL				20	15	-	10

PROGRAMME STRUCTURE

BACHELOR OF HOTEL MANAGEMENT

(BHM)

SEMESTER IV

Sr. No.	Subject Code	Subjects	Category	Credits	Numbers of Hours/Week		
			Professional (Core) /Elective		L	T	P
1	BHM C205	Advanced Food Production	Core	4	2	-	4
2	BHM C206	Advanced Food & Beverage Service	Core	3	2	-	2
3	BHM C207	Advanced Front Office	Core	3	2	-	2
4	BHM C208	Advanced Housekeeping	Core	3	2	-	2
5		Elective – 3*	Elective	3	3	-	-
6		Elective – 4*	Elective	3	3	-	-
7	JIU A202	Social Engineering – IV	Audit course	NC	-	-	-
8	JIU S202	Soft Skill Enhancement– IV	Audit course (SEC)	NC	1	-	-
TOTAL				19	15	-	10

PROGRAMME STRUCTURE

BACHELOR OF HOTEL MANAGEMENT

(BHM)

SEMESTER V

Sr. No.	Subject Code	Subjects	Category	Credits	Numbers of Hours/Week		
			Professional (Core) / Elective		L	T	P
1	BHM C301	Event Management	Core	3	3	-	-
2	BHM C302	Hospitality Sales & Marketing	Core	2	2	-	-
3		Elective – 5*	Elective	3	3		
4		Elective – 6*	Elective	3	3	-	-
5		Elective – 7*	Elective	3	3	-	-
6		Elective – 8*	Elective	3	3	-	-
7	BHM I001	Hospitality Innovation (Conceive & Formulate)	Project (IEC)	2	-	-	-
8	JIU A301	Social Engineering – V	Audit course	NC	-	-	-
9	JIU S301	Soft Skill Enhancement– V	Audit course (SEC)	NC	-	-	-
TOTAL				19	17	-	-

PROGRAMME STRUCTURE

BACHELOR OF HOTEL MANAGEMENT

(BHM)

SEMESTER VI

Sr. No.	Subject Code	Subjects	Category	Credits	Numbers of Hours/Week		
			Professional (Core) /Elective		L	T	P
1	BHM C303	Entrepreneurship Development in Hospitality	Core	3	3	-	-
2	BHM C304	Project Work	Project (SEC)	2	-	2	-
3		Elective – 9*	Elective	3	3	-	-
4		Elective – 10*	Elective	3	3	-	-
5		Elective – 11*	Elective	3	3	-	-
6		Elective – 12*	Elective	3	3	-	-
7	BHM I002	Hospitality Innovation (Effectuate & Produce)	Project (IEC)	2	-	-	-
8	JIU A302	Social Engineering – VI	Audit course	NC	-	-	-
9	JIU S302	Soft Skill Enhancement – VI	Audit course (SEC)	NC	1	-	-
TOTAL				19	16	2	0

PROGRAMME STRUCTURE

BACHELOR OF HOTEL MANAGEMENT

(BHM)

SEMESTER VII

Sr. No.	Subject Code	Subjects	Category	Credits	Numbers of Hours/Week		
			Professional (Core) /Elective		L	T	P
1	JIU I001	Industrial Practice/Project – I	IP	21	-	-	-
TOTAL				21	-	-	-

BACHELOR OF HOTEL MANAGEMENT

(BHM)

SEMESTER VIII

Sr. No.	Subject Code	Subjects	Category	Credits	Numbers of Hours/Week		
			Professional (Core) /Elective		L	T	P
1	JIU I002	Industrial Practice/Project – II	IP	21	-	-	-
TOTAL				21	-	-	-

SPECIALIZATION STREAM

STREAM: FOOD PRODUCTION				
S. No.	Subject Code	Subjects	Credits	Numbers of Hours/Week

				L	T	P
1	BHM E001	International Cuisines	3	2	0	2
2	BHM E002	Bakery Operations Management	3	2	0	2
3	BHM E003	Advanced Food Production Management	3	3	0	0
4	BHM E004	Modern Gastronomy	3	3	0	0
5	BHM E005	Regional Cuisines of India	3	2	0	2
6	BHM E006	Food Safety & Hygiene Management	3	3	0	0
7	BHM E007	Quantity Food Production	3	3	0	0
8	BHM E008	Culinary Tourism	3	3	0	0

STREAM: HOUSEKEEPING

1	BHM E009	Laundry Management	3	2	1	0
2	BHM E010	Hospital Housekeeping	3	2	1	0
3	BHM E011	Interior decoration	3	2	0	2
4	BHM E012	Ambience Management	3	3	0	0
5	BHM E013	Health, Hygiene & Safety Practices	3	3	0	0
6	BHM E014	Eco Practices in Hotel	3	3	0	0
7	BHM E015	Cleaning Activities in Guest Rooms & Public Areas	3	2	1	0
8	BHM E016	Facility Management	3	3	0	0

STREAM : FOOD & BEVERAGES SERVICES

1	BHM E017	Food & Beverage Controls	3	3	0	0
2	BHM E018	Facility Planning	3	2	1	0
3	BHM E019	Bar Operations & Management	3	2	1	0
4	BHM E020	Restaurant Theme Designing	3	3	0	0
5	BHM E021	Food & Wine Philosophy	3	2	1	0
6	BHM E022	Quick Service Restaurant Operation	3	3	0	0
7	BHM E023	Entertainment Management	3	3	0	0
8	BHM E024	Catering Management	3	2	1	0

STREAM : FRONT OFFICE

1	BHM-E025	Hospitality Quality Management & Guest Satisfaction	3	3	0	0
2	BHM E026	Front Office Management	3	2	0	2
3	BHM E027	Room Division Management	3	3	0	0
4	BHM E028	Leadership For Hospitality Professionals	3	3	0	0
5	BHM E029	Hospitality Professional Skills	3	3	0	0
6	BHM E030	Front Office Budgeting	3	3	0	0
7	BHM E031	Front Office Guest Safety & Security	3	3	0	0
8	BHM E032	Revenue Management	3	3	0	0

SPECIALIZATION STREAM

STREAM : GENERAL

S. No.	Subject Code	Subjects	Credits	Numbers of Hours/Week
--------	--------------	----------	---------	-----------------------

				L	T	P
1	BHM E033	Retail Management	3	3	0	0
2	BHM E034	Hotel Accountancy	3	3	0	0
3	BHM E035	Safety, Security and Travel Documentation	3	3	0	0
4	BHM E036	Human Resource Management	3	3	0	0
5	BHM E037	Foreign Language (French)	3	3	0	0
6	BHM E038	Research methodology for Hospitality & Tourism	3	3	0	0
7	BHM E039	Travel & Tourism Operations	3	3	0	0
8	BHM E040	Organizational Behavior	3	3	0	0
VALUE ADDED COURSES (VAC)						
1	BHM V001	Environmental Sciences	2	2	0	0
2	BHM V002	Customer Relationship Management	2	2	0	0
3	BHM V003	Culinary Art & Kitchen Management	2	2	0	0
4	BHM V004	Yoga Education for Wellbeing	2	2	0	0

Program Educational Objectives (PEO) Mapping with Courses

Program Educational Objectives	PEO 1	PEO 2	PEO 3	PEO 4	PEO 5	PEO 6
Courses						
Basic Food Production-I	X		X		X	
Basic Food & Beverage Service-I	X		X			
Basic Front Office-I	X	X		X	X	
Basic Housekeeping-I	X	X			X	
Fundamentals of Management	X	X				
Application of Computer			X			X
Communication Skill – I				X	X	
Environmental Science					X	
Social Engineering – I	X				X	
Soft Skill Enhancement– I				X	X	
Basic Food Production-II	X		X		X	X
Basic Food & Beverage Service-II	X		X		X	X
Basic Front Office-II	X	X		X	X	
Basic Housekeeping-II	X	X			X	
Hospitality Laws					X	
Food Science & Nutrition					X	X
Communication Skill – II				X	X	
Social Engineering – II	X				X	
Soft Skill Enhancement– II				X	X	

Food Production Operations	X		X	X	X	X
Food & Beverage Service Operations	X		X	X	X	X
Front Office Operations	X	X		X	X	X
Housekeeping Operations	X	X		X	X	X
Advanced Food Production	X		X	X	X	X
Advanced Food & Beverage Service	X		X	X	X	X
Advanced Front Office	X	X		X	X	X
Advanced Housekeeping	X	X		X	X	X
Event Management	X	X	X	X		
Hospitality Sales & Marketing		X	X			
Hospitality Innovation (Conceive & Formulate)	X		X		X	X
Entrepreneurship development in Hospitality				X	X	X
Hospitality Innovation (Effectuate & Produce)				X	X	X
Industrial Practice/Project – I	X	X	X	X	X	X
International Cuisines	X		X			X
Bakery Operations Management	X		X		X	
Modern Gastronomy	X		X		X	X
Regional Cuisines of India	X	X	X		X	X
Food Safety & Hygiene Management	X	X			X	
Quantity Food Production	X		X		X	X
Culinary Tourism	X		X			X
Laundry Management	X		X	X		
Hospital Housekeeping	X		X		X	
Interior decoration	X				X	
Ambience Management	X		X		X	
Health, Hygiene & Safety Practices	X	X			X	
Eco Practices in Hotel	X		X		X	X
Cleaning Activities in Guest Rooms & Public Areas	X			X	X	
Facility Management	X		X	X	X	
Food & Beverage Controls	X		X		X	
Bar Operations & Management		X		X		
Food & Wine Philosophy				X		
Quick Service Restaurant Operation	X	X			X	
Entertainment Management	X	X	X			X
Catering Management					X	
Hospitality Quality Management & Guest Satisfaction	X			X	X	X
Front Office Management			X			
Room Division Management			X			
Leadership For Hospitality Professionals	X	X		X	X	
Hospitality Professional Skills	X	X		X	X	
Front Office Budgeting			X	X	X	X
Front Office Guest Safety & Security	X		X		X	X
Revenue Management		X			X	X

Program Outcomes (PO) Mapping with Courses

Program outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9
Courses									
Basic Food Production-I	X		X		X		X		X
Basic Food & Beverage Service-I		X	X		X				X
Basic Front Office-I	X	X	X	X		X	X		
Basic Housekeeping-I	X	X	X	X			X		
Fundamentals of Management		X	X	X					
Application of Computer		X			X			X	X
Communication Skill – I	X					X	X		
Environmental Science	X						X		
Social Engineering – I	X		X				X		
Soft Skill Enhancement– I		X				X	X		
Basic Food Production-II	X				X		X	X	X
Basic Food & Beverage Service-II	X		X		X		X	X	X
Basic Front Office-II	X	X		X		X	X		
Basic Housekeeping-II			X	X			X		
Hospitality Laws	X	X					X		
Food Science & Nutrition	X						X	X	
Communication Skill – II	X					X	X		
Social Engineering – II			X				X		
Soft Skill Enhancement– II	X	X				X	X		
Food Production Operations	X		X		X	X	X	X	X
Food & Beverage Service Operations		X	X		X	X	X	X	X
Front Office Operations	X	X	X	X		X	X	X	
Housekeeping Operations	X	X	X	X		X	X	X	
Advanced Food Production	X	X	X		X	X	X	X	X
Advanced Food & Beverage Service	X	X	X		X	X	X	X	X
Advanced Front Office		X	X	X		X	X	X	
Advanced Housekeeping	X	X	X	X		X	X	X	
Event Management		X	X	X	X	X			X
Hospitality Sales & Marketing		X		X	X				X
Hospitality Innovation (Conceive & Formulate)	X		X		X		X	X	X
Entrepreneurship development in Hospitality	X	X				X	X	X	
Hospitality Innovation (Effectuate & Produce)	X					X	X	X	
Industrial Practice/Project – I	X		X	X	X	X	X	X	X
International Cuisines		X	X		X			X	X
Bakery Operations Management	X	X	X		X		X		X
Modern Gastronomy	X	X	X		X		X	X	X
Regional Cuisines of India	X	X	X	X	X		X	X	X
Food Safety & Hygiene Management	X	X	X	X			X		
Quantity Food Production	X	X	X		X		X	X	X
Culinary Tourism		X	X		X			X	X
Laundry Management		X	X		X	X			X
Hospital Housekeeping	X	X	X		X		X		X
Interior decoration	X	X	X				X		
Ambience Management	X	X	X		X		X		X

Health, Hygiene & Safety Practices	X	X	X	X			X		
Eco Practices in Hotel	X	X	X		X		X	X	X
Cleaning Activities in Guest Rooms & Public Areas	X	X	X			X	X		
Facility Management	X	X	X		X	X	X		X
Food & Beverage Controls	X	X	X		X		X		X
Bar Operations & Management		X		X		X			
Food & Wine Philosophy						X			
Quick Service Restaurant Operation	X		X	X			X		
Entertainment Management		X	X	X	X			X	X
Catering Management	X	X					X		
Hospitality Quality Management & Guest Satisfaction	X		X			X	X	X	
Front Office Management		X			X				X
Room Division Management					X				X
Leadership For Hospitality Professionals	X		X	X		X	X		
Hospitality Professional Skills	X	X	X	X		X	X		
Front Office Budgeting	X	X			X	X	X	X	X
Front Office Guest Safety & Security	X		X		X		X	X	X
Revenue Management	X	X		X			X	X	