

AWADH INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Bachelor of Hotel Management & Catering Technology (BHMCT)

Syllabus

First Year:

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|-------------------------------------|--------------------------|----------------------------|
| Front Office Foundation Course | F.P Foundation 1 | Food Science & Nutrition |
| Communication/ Language Proficiency | F.P Foundation 2 | House Keeping Operations 1 |
| Business Communication | Front Office Operation 1 | House Keeping Operations 2 |

Second Year:

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|--------------------------|--------------------------------------|---------------------|
| F.P Operation 1 | Food & Beverage Control & Management | Advanced Accounting |
| F.P. Operation 2 | Housekeeping Management | Food Safety |
| Hotel Information System | Basic Accounting 1 | Hotel Accounting |

Third Year:

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| Hospitality Marketing | Practicals | Tourism Geography |
| Facility Planning | Introduction to Tourism | Human Resource Management |
| Industrial Training | Organizational Behavior | Advanced Food & Beverage Service 1 & 2 |

Fourth Year:

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|-----------------|---------------------|-----------------------|
| Business Law | Facility Planning 1 | Environment Issues |
| Indian Research | Facility Planning 2 | Practicals / Training |