

<b>Criterion 1 – Curricular Aspects</b>		
<b>Key Indicator – 1.2 Academic Flexibility</b>		
<b>1.2.1. Percentage of Programmes in which Choice Based Credit System (CBCS)/ elective course system has been implemented</b>		
<b>No.</b>	<b>List of Documents</b>	<b>Page No.</b>
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शैक्षणिक विभाग

गणेशखिंड, पुणे-४११ ००७

दूरध्वनी क्र. : ०२०-२५६०१२५७/५८/५९

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सावित्रीबाई फुले पुणे विद्यापीठ  
(पूर्वीचे पुणे विद्यापीठ)

Savitribai Phule Pune University  
(Formerly University of Pune)

Academic Section

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संदर्भ क्र : CBS/694

दिनांक : 22/7/2019

परिपत्रक क्र. १७९/२०१९

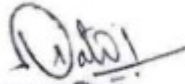
विषय: विद्यापीठातील सर्व विद्याशाखांचे प्रथम वर्ष पदवी अभ्यासक्रम सत्र पध्दत (Semester-wise) व पसंती श्रेयांक पध्दतीनुसार (Choice Based Credit System) शैक्षणिक वर्ष २०१९-२० पासून सुधारित करण्याबाबत...

सर्व संबंधितांना याद्वारे कळविण्यात येते की, विद्यापीठातील सर्व विद्याशाखांचे प्रथम वर्ष पदवी अभ्यासक्रम सत्र पध्दत (Semester-wise) व पसंती श्रेयांक पध्दतीनुसार (Choice Based Credit System) शैक्षणिक वर्ष २०१९-२० पासून सुधारित करण्यास विद्यापीठ अधिकार मंडळाने मान्यता दिलेली आहे.

सदरचे अभ्यासक्रम सावित्रीबाई फुले पुणे विद्यापीठाच्या [www.unipune.ac.in](http://www.unipune.ac.in) या संकेत स्थळावर Syllabi ↔ Revised Syllabus from the Academic Year 2019 (New Syllabus) या शीर्षकाखाली विद्याशाखेनुसार उपलब्ध आहेत.

मा. प्राचार्य, सर्व संलग्नित महाविद्यालये व मा. संचालक, सर्व मान्यताप्राप्त संस्था यांना विनंती की, सदर परिपत्रकाचा आशय सर्व संबंधितांच्या निदर्शनास आणून द्यावा.



  
उपकुलसचिव  
(शैक्षणिक विभाग)

प्रत माहीतीसाठी व पुढील योग्य त्या कार्यवाहीसाठी:-

१. मा. अधिष्ठाता, विज्ञान व तंत्रज्ञान विद्याशाखा
२. मा. संचालक, परीक्षा व मूल्यमापन मंडळ
३. मा. प्राचार्य, सर्व संलग्नित महाविद्यालये
४. मा. उपकुलसचिव, शैक्षणिक प्रवेश विभाग
५. मा. उपकुलसचिव, नियोजन व विकास विभाग
६. मा. उपकुलसचिव, शैक्षणिक पात्रता विभाग
७. मा. उपकुलसचिव, सभा व दफ्तर विभाग
८. सहाय्यक कुलसचिव, परीक्षा समन्वय कक्ष
९. सहाय्यक कुलसचिव, परीक्षा-एस. अँड टी. विभाग
१०. सहाय्यक कुलसचिव, गोपनीय कक्ष
११. वरिष्ठ कायदा अधिकारी
१२. मा. संचालक, आंतरराष्ट्रीय केंद्र
१३. जनसंपर्क अधिकारी
१४. कक्षाधिकारी (बहिःस्थ)
१५. मा. अधिकारी, सिस्टीम ऑनॅलिस्ट डेटा प्रोसेसिंग युनिट
१६. सहाय्यक कुलसचिव, मा. प्र-कुलगुरू कार्यालय
१७. प्रमुख, विद्यापीठ उपकेंद्र : अहमदनगर, नाशिक.



**INSTITUTE OF**

**HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR**

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AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 INST.CODE NO. C001863

Ref. No. :

Date : / / 20

**Conversion Certificate**

This is to certify that the Circular No. 179/2019 (Dated 22/07/2019) with Ref. no. CBS/694 is by Dy. Registrar, Academic section of S. P. Pune University. It is to inform all the colleges under S. P. Pune University about decision taken by Academic Council for the approval to implementation of Revised Structure and Revised Syllabus of Choice Based Credit System to all the programs of all the disciplines of S. P. Pune University from Academic Year 2019-20.

The syllabus is made available on the website under Syllabi section.



Principal

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सावित्रीबाई फुले पुणे विद्यापीठ  
(पूर्वीचे पुणे विद्यापीठ)

शैक्षणिक विभाग

गणेशखिंड, पुणे-४११ ००७

दूरध्वनी क्र. : ०२०-२५६०१२५७/५८/५९

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दिनांक : २८ मार्च, २०१९.

परिपत्रक क्र. ५८/२०१९

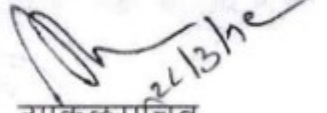
विषय : वाणिज्य व व्यवस्थापन विद्याशाखेतील बॅचलर ऑफ हॉटेल मॅनेजमेंट अॅण्ड कॅटरिंग टेक्नॉलॉजी (बी.एच.एम.सी.टी.) या पदवीचा सुधारित आराखडा व सुधारित अभ्यासक्रम शैक्षणिक वर्ष २०१९-२० पासून लागू करण्याबाबत....

विद्यापीठ अधिकार मंडळाने घेतलेल्या निर्णयानुसार सर्व संबंधितांस या परिपत्रकाद्वारे कळविण्यात येत आहे की, वाणिज्य व व्यवस्थापन विद्याशाखेतील बॅचलर ऑफ हॉटेल मॅनेजमेंट अॅण्ड कॅटरिंग टेक्नॉलॉजी (बी.एच.एम.सी.टी.) या पदवीचा सुधारित आराखडा व सुधारित अभ्यासक्रमास शैक्षणिक वर्ष २०१९-२० पासून मान्यता देण्यात येत आहे.

सदर अभ्यासक्रम विद्यापीठाच्या www.unipune.ac.in या संकेतस्थळावर syllabi > Revised syllabus from the Academic Year 2019 > Faculty - Commerce & Management या शीर्षकाखाली उपलब्ध करण्यात आला आहे.

मा. विभागप्रमुख, व्यवस्थापनशास्त्र विभाग, सावित्रीबाई फुले पुणे विद्यापीठ, पुणे ७ व मा. संचालक / मा. प्राचार्य, विद्यापीठाशी संलग्न सर्व संस्था यांना विनंती की, सदर परिपत्रकाचा आशय सर्व संबंधितांच्या निदर्शनास आणून द्यावा.



  
उपकुलसचिव  
(शैक्षणिक विभाग)

प्रत माहिती व पुढील योग्य त्या कार्यवाहीसाठी —:

१. मा.अधिष्ठाता, वाणिज्य व व्यवस्थापन विद्याशाखा
२. मा. प्राचार्य/संचालक, सर्व संलग्न महाविद्यालये/परिसंस्था
३. मा. विभागप्रमुख, व्यवस्थापनशास्त्र विभाग
४. मा. संचालक, परीक्षा व मूल्यमापन मंडळ
५. मा.संचालक, स्पर्धा परीक्षा केंद्र
६. मा. संचालक, परदेशी विद्यार्थी केंद्र
७. मा.प्रमुख, विद्यापीठ उपकेंद्र : अहमदनगर, नाशिक
८. उपकुलसचिव, परीक्षा (१ व २)
९. पध्दती विश्लेषक, व्यवस्थापन व माहिती विभाग
१०. उपकुलसचिव, शैक्षणिक प्रवेश विभाग
११. उपकुलसचिव, नियोजन व विकास विभाग
१२. उपकुलसचिव, शैक्षणिक पात्रता विभाग
१३. उपकुलसचिव, गोपनीय कक्ष
१४. उपकुलसचिव, सभा व दप्तर विभाग
१५. सहायक कुलसचिव, परीक्षा समन्वय
१६. सहायक कुलसचिव, परीक्षा — एस. अँड टी. विभाग
१७. वरिष्ठ कायदा अधिकारी
१८. सहायक कुलसचिव, संलग्नता विभाग
१९. जनसंपर्क अधिकारी
२०. कक्षाधिकारी, बहिस्थ विभाग

मा. विद्यापरिषद ठराव क्रमांक —:

वि.प.क्र. ब ३० पीए/३०/२०१९ दि. ६ फेब्रुवारी, २०१९



**INSTITUTE OF**

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Ref. No. :

Date : / / 20

**Conversion Certificate**

This is to certify that the Circular No. 58/2019 (Dated 28/03/2019) with Ref. no. CBCM/247 is by Dy. Registrar, Academic section S. P. Pune University. It is about decision taken by Academic Council for the approval and implementation of Revised Structure and Revised Syllabus of Choice Based Credit System to BHMCT program under Commerce and Management faculty. It is to be effective from Academic Year 2019-20. The syllabus is made available on the website under Syllabi section.



Principal

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**SAVITRIBAI PHULE PUNE**  
**UNIVERSITY**

REVISED SYLLABUS OF  
**Bachelor of Hotel  
Management & Catering  
Technology (BHMCT)**

*Incorporating*  
*Choice Based Credit System and Grading*  
*System*

*(To be implemented from A.Y. 2019-20)*

1





### 1. Title:

**Name of the Programme:** Bachelor of Hotel Management and Catering Technology (BHMCT)

**Nature of the Programme:** BHMCT is a 4 year fulltime undergraduate degree programme.

2. **Preamble:** The BHMCT syllabus of SPPU was last revised in 2016, when choice based credit system was introduced for the first time. This revision attempts to align the programme structure and the content to the requirements of the hospitality aspirants and the Industry that is dynamic in its very nature. The other reason for revamping the syllabus was that in the last revision choice based credit system was introduced for the first time. This revision will further fine tune what was initiated and integrate a basket of skills sets that will add value and make the curriculum more effective.

### 3. Objectives:

- I. The basic objective is to provide the hospitality industry with a steady stream of competent and trained young men and women with the necessary knowledge, skills, values and attitude to occupy key operational positions.
- II. The relative importance of skills and ability development and attitudinal orientation in hotel management education have been kept in mind while forming the structure to ensure that the knowledge and skills imparted are as desired globally.

### 4. Programme Outcomes:

- I. Provide a common body of knowledge in hospitality management coupled with broad education and awareness of skills and attitudes which will prepare students for responsible leadership roles in the hospitality industry.
- II. Familiarization with the practical aspects of the hospitality industry.
- III. Synthesize and summarize information and to professionally communicate. Be skilled in written, verbal & oral communication and will be able to effectively choose communication methods that are appropriate.
- IV. Develop employability skills required for hotels and restaurant managements in hospitality and allied sectors.
- V. Equip students with the requisite entrepreneurial skills for self-employment.
- VI. Develop an ability to interpret, analyze, innovate, communicate and apply technical concepts.
- VII. Understand and evaluate issues related to environmental sustainability and ethics to make business decisions.



## 5. Highlights of the New Curriculum:

- I. Choice based credit system and grading system is in line with National Policies and International Practices.
- II. Enhancing the brand value of the BHMCT Course of SPPU.
- III. Focusing on concurrent evaluation (Continuous evaluation) for the entire programme.
- IV. Introduction of half credits with the concurrent evaluation pattern.
- V. Emphasizing the centrality of the student and teacher – student relationship in the learning process.
- VI. Empowering the Institutions through the cafeteria approach by providing Core courses, Core Specialization, Elective Generic and Elective Discipline Specific courses, thus providing in built flexibility in the Curriculum, to help the Institutes offer tailor made courses as per the students preference from a wider basket of courses.

## 6. The Curriculum:

### I. Course:

A course is a component of the programme. Each course is identified by a unique course code. While designing the curriculum, courses have defined weightages, called credits.

Each course in addition to having a syllabus, has learning rationale. A course may be designed to comprise lectures / laboratory work / field work / project work / vocational training / viva voce etc or a combination of some of these.

The curriculum comprises of Core courses and Elective courses. Core courses are the foundation courses of hospitality education. They are compulsory for all students. However from Semester VI onwards, Specialization is offered as a Core Specialization course, and the students are expected to choose and pursue one course from the Specializations offered. Elective courses are offered as Generic Elective or Discipline Specific Elective. Elective Courses are offered in Semester II, Semester III, Semester IV, Semester VI and Semester VII.

Registration: It is mandatory for every student to register at the beginning of the semester for the elective courses opted under CBCS system and for Core Specialization courses for that semester. Such registration shall be the basis for a student to undergo the prescribed evaluation. Application forms for University examinations are to be filled based on the choices finalized during the registration process and submitted to the University along with the prescribed examination fee. The Institute may not offer the course (elective) if more than 20% students do not register for the course.

- II. **Credits:** The credit system requires that a student progresses in the academic programme with the prescribed number of credits. Each credit can be visualized



as a combination of 2 components viz. Lecture (L) + Practical (P) i.e. LP Pattern.  
One lecture hour will be of 50 minutes.

In terms of credit, for a period of 1 semester of 15 weeks:

- I. One lecture hour (L) per week amounts to 1 credit per semester.
- II. A minimum of Two lecture hours per week of Practical (P) amounts to 1 credit per semester.

A course shall have either or both the components.

**Two (02) Credit Course:** A course with weightage of 2 credits will be evaluated concurrently.

**Other than Two (02) credit course:** All course with weightage of 3 credits or more shall be evaluated concurrently as well by the university.

BHMCT programme is a combination of

- a) Two (02) Credit Course (50 marks): 2 credits each
- b) Other than Two (02) credit course  
200 marks 8 credit courses, 100 marks 3 and 4 credit courses and  
150 marks for 5 and 6 credit courses.

It is proposed to use the indirect and absolute grading system for the BHMCT Course. i.e. the assessment of individual courses in the concerned examinations will be on the basis of marks. However the marks shall later be converted into grades by a defined mechanism wherein the overall performance of the learners can be reflected after considering the credit points for any given course. The overall evaluation shall be designed in terms of grades.

1. **Examination:** The evaluation scheme comprises of :

- a) University Evaluation
- b) Concurrent Evaluation

In order to acquire course credits, the student will be required to pass in Concurrent as well as University examination (Theory & Practical)

For each 'other than two (02) credit' courses –

a) **University Evaluation:**

- (1) For theory courses of 3 credits, 70 marks.
- (2) For theory + practical courses having 4 credits, 40 marks theory and 30 marks practical.
- (3) For theory + practical Courses having 6 credits 40 marks theory and 60 marks practical.
- (4) For Internship of 15 credits, 80 marks will be evaluated on Presentation, Log book and Viva Voce.



(5) For Core Specialization courses having 8 credits, 70 marks theory and 60 marks practical.

(6) For Research Project having 5 credits, 80 marks for Presentation and Viva Voce.

**b) Concurrent evaluation:**

(1) For theory Courses having 3 credits, 30 marks.

(2) For theory + practical Courses having 4 credits 30 marks.

(3) For theory + Practical Courses having 6 credits 50 marks

(4) For Internship having 15 credits 150 marks

(5) For Core Specialization Courses having 8 credits 70 marks

(6) For Research Project having 5 credits 70 marks

(7) For 2 credit courses 70 marks

The faculty has the liberty to decide the evaluation parameters for all concurrent evaluation. The suggested parameters are:

1. Assignments
2. Class Tests
3. Field assignment
4. Case studies
5. Presentations and Viva voce
6. Group Discussions
7. Simulation exercises
8. Quiz

The students need to get at least half number of credits offered in respective years to be promoted to the next year. The students need to acquire all the subject credits of the first year to be promoted to the third year and acquire all the subject credits of the second year to be promoted to the fourth year.

**7. Standard of Passing:** Every candidate must secure at least grade **(P)** in Concurrent and University Evaluation (theory and practical, as applicable) as separate heads for passing in each course.

**8. Degree Requirement:** The degree requirement for BHMCT Programme is completion of 162 earned credits. To be eligible for an award of the BHMCT Degree, a student must obtain the necessary credits, final grade point within a stipulated time of 8 years from the first date of registration for the programme.



## Course Structure

### Sem. – I

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
C101	Food Production - I	Theory/ Practical	6	2 L 8 P	50	40	60	150
C102	F & B Service - I	Theory/ Practical	4	2 L 4 P	30	40	30	100
C103	Basic Rooms Division - I	Theory/ Practical	4	2 L 4 P	30	40	30	100
C104	Principles of Mgmt.	Theory	3	3 L	30	70	--	100
C105	French - I	Theory	2	2 L	50	--	--	50
C106	Communication Skills (English) - I	Theory	2	2 L	50	--	--	50
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>7</b>				

### Sem. – II

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
C201	Food Production - II	Theory/ Practical	6	2 L 8 P	50	40	60	150
C202	F & B Service - II	Theory/ Practical	4	2 L 4 P	30	40	30	100
C203	Basic Rooms Division - II	Theory/ Practical	4	2 L 4 P	30	40	30	100
C204	French - II	Theory	2	2 L	50	--	--	50
C205	Communication Skills (English) - II	Theory	2	2 L	50	--	--	50
GE206A	Basic Accounting	Theory	3	3 L	30	70	--	100
GE206B	Logistics & Supply Chain Management							
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>7</b>				



**Sem. – III**

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
C301	Bakery & Confectionery	Theory/ Practical	6	2 L 8 P	50	40	60	150
C302	F & B Service - III	Theory/ Practical	4	2 L 4 P	30	40	30	100
C303	Accommodation Operations - I	Theory/ Practical	4	2 L 4 P	30	40	30	100
C304	Hotel Law	Theory	2	2 L	50	--	--	50
C305	Soft Skills Mgmt.	Theory	2	2 L	50	--	--	50
DSE306 A	Hospitality Sales	Theory	3	3 L	30	70	--	100
DSE306 B	Computer Fundamental							
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>7</b>				

**Sem. – IV**

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
C401	Quantity Food Production	Theory/ Practical	6	2 L 8 P	50	40	60	150
C402	F & B Service - IV	Theory/ Practical	4	2 L 4 P	30	40	30	100
C403	Accommodation Operations - II	Theory/ Practical	4	2 L 4 P	30	40	30	100
C404	Event Mgmt.	Theory	2	2 L	50	--	--	50
C405	Food Safety Mgmt. Systems	Theory	2	2 L	50	--	--	50
GE406A	Customer Relationship Mgmt.	Theory	3	3 L	30	70	--	100
GE406B	Facility Planning							
<b>Total</b>			<b>21</b>	<b>29</b>				<b>550</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>7</b>				

**Sem. – V**

7



Course Code	Course Name	Credits	Evaluation		
			Concurrent (Log Book & Internal Viva)	University Presentation / Viva	Total
C501	Internship – 15 Weeks (Minimum of 45 hours per week)	15	150	150	300

**Sem. – VI**

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
CS601A	Sp. in Food Production Mgmt. - I	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS601B	Sp. In F & B Service Mgmt. - I							
CS601C	Sp. In Accommodations Management - I							
C602	F & B Control	Theory	3	3 L	30	70	--	100
C603	Human Resource Mgmt.	Theory	3	3 L	30	70	--	100
C604	Services Mktg.	Theory	3	3 L	30	70	--	100
C605	Hotel Maintenance	Theory	2	2 L	50	--	--	50
GE606A	Food Science	Theory	2	2 L	50	--	--	50
GE606B	Nutrition							
<b>Total</b>			<b>21</b>	<b>25</b>				<b>600</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>11</b>				



## Sem. – VII

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
CS701A	Sp. in Food Production Mgmt.- II	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS701B	Sp. In F & B Service Mgmt. - II							
CS701C	Sp. In Accommodations Management - II							
C702	Disaster Mgmt.	Theory	3	3 L	30	70	--	100
C703	Total Quality Mgmt.	Theory	3	3 L	30	70	--	100
C704	Environment Science	Theory	3	3 L	30	70	--	100
C705	Research Methodology	Theory	2	2 L	50	--	--	50
GE706A	Managerial Economics	Theory	2	2 L	50	--	--	50
GE706B	Tourism Operations							
<b>Total</b>			<b>21</b>	<b>25</b>				<b>600</b>
<b>Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>11</b>				

## Sem. – VIII

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
CS801A	Sp. in Food Production Mgmt.- III	Theory/ Practical	8	4 L 8 P	70	70	60	200
CS801B	Sp. In F & B Service Mgmt. - III							
CS801C	Sp. In Accommodations Management - III							
C802	Research Project	Practical	5	10 P	70	80 (Report/ Presentation)		150
C803	Organization Behavior	Theory	3	3 L	30	70	--	100
C804	Entrepreneurship Development	Theory	3	3 L	30	70	--	100
C805	Introduction to Cyber Security	Theory	2	2 L	50	--	--	50
<b>Total</b>			<b>21</b>	<b>30</b>				<b>600</b>
<b>Project Work /Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits</b>				<b>06</b>				
<b>Total (Semester I – VIII)</b>			<b>162</b> <b>Credits</b>					<b>4300</b> <b>Marks</b>

9

  
 I/c. Principal  
 Institute of  
 Hotel Management & Catering Technology  
 Lal Taki Road, AHMEDNAGAR-414 001







शैक्षणिक विभाग

गणेशखिंड, पुणे-४११ ००७

दूरध्वनी क्र. : ०२०-२५६०१२५७/५८/५९

ई-मेल : boards@pun.unipune.ac.in

संकेतस्थळ : www.unipune.ac.in

संदर्भ क्र : CBS/628

सावित्रीबाई फुले पुणे विद्यापीठ  
(पूर्वीचे पुणे विद्यापीठ)

Savitribai Phule Pune University  
(Formerly University of Pune)

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दिनांक : 4/7/2019

परिपत्रक क्र. १६३/२०१९

विषय: विज्ञान व तंत्रज्ञान विद्याशाखेतर्गत बी.एस्सी. (B.Sc.) व एम.एस्सी. (M.Sc.) या पदवी आणि पदव्युत्तर पदवीचा पसंतीनुसार श्रेयांक पध्दतीनुसार (CBCS) सुधारित आराखडा व सुधारित प्रथम वर्ष अभ्यासक्रमास शैक्षणिक वर्ष २०१९-२० पासून मान्यता देणेबाबत

विद्यापीठ अधिकार मंडळाने घेतलेल्या निर्णयानुसार सर्व संबंधितांस या परिपत्रकाद्वारे कळविण्यात येते की, विज्ञान व तंत्रज्ञान विद्याशाखेतर्गत पसंतीनुसार श्रेयांक पध्दतीनुसार (Choice Based Credit System) खालील बी.एस्सी. (B.Sc.) व एम.एस्सी. (M.Sc.) या पदवी आणि पदव्युत्तर पदवीचा सुधारित आराखडा व सुधारित प्रथम वर्षाच्या अभ्यासक्रमास शैक्षणिक वर्ष २०१९-२० पासून मान्यता देण्यात येत आहे.

Sr. No.	Name of Revised UG Programme
1	F.Y.B.Sc. (Botany)
2	F.Y.B.Sc. (Mathematics)
3	F.Y.B.A. (Geography)
4	F.Y.B.Sc. (Geography)
5	F.Y.B.Com. (Geography)
6	F.Y.B.Sc. (Electronics)
7	F.Y. B. Sc. Electronics of B. Sc.(Computer Science)
8	F.Y.B.Sc. (Microbiology)
9	F.Y.B.Sc. (Wine Technology)
10	F.Y.B.Sc. (Zoology)
11	F.Y.B.Sc. (Physics)
12	F.Y.B.Sc. (Chemistry)
13	F.Y.B.Sc. (Computer Science)
14	F. Y. B. A. Applied Statistics
15	F. Y. B. A. Mathematical Statistics
16	F. Y. B. A. Statistical Pre-Requisites
17	F. Y. B. A. Statistics
18	F.Y.B.Sc. Statistics / Statistical Techniques
19	F.Y. B. Sc. Statistics of B. Sc. (Computer Science)



20	F.Y.B.Sc. (Biotechnology)
21	F.Y., S.Y., T.Y. B.Sc. (Hospitality Studies)
22	F.Y.B.Sc. (Aviation)
23	F.Y.B.Sc. (Home Science)
24	F.Y. (Bachelor of Computer Applications)
25	F.Y.B.Sc. (Environmental Science)
26	F.Y.,S.Y.,T.Y.B.Sc.(Blended Mode) Earth and Atmospheric Science

Sr. No.	Name of Revised PG Programme
1	M.Sc.-I (Botany) (for Colleges & Centers)
2	M.Sc.-I (Mathematics) (for Colleges & Centers)
3	M.Sc.-I (Geography) (for Colleges & Centers)
4	M.Sc. (Applied) Petroleum Technology (for Colleges & Centers)
5	M.A./M.Sc.-I (Statistics) (for Colleges & Centers)
6	M.Sc.-I (Electronics) (for Colleges & Centers)
7	M.Sc.-I (Electronics) for Department of Electronic Science
8	M.Sc.-I (Microbiology) (for Colleges & Centers)
9	M.Sc.-II (Microbiology) (for Department of Microbiology)
10	M.Sc. (PPPR) Microbiology (for Colleges & Centers)
11	M.Sc.-I (Zoology) (for Colleges & Centers)
12	M.Sc.-I (Physics) (for Colleges & Centers)
13	M.Sc.-I (Chemistry) (for Colleges & Centers)
14	M.Sc.-II (Computer Science) (for Colleges & Centers)
15	Master in Computer Application (M.C.A.) (for Colleges & Centers)
16	M.Sc.-I (Biotechnology) (for Colleges & Centers)
17	M.Sc.-I (Biodiversity) (for Colleges & Centers)
18	M.Sc.-I (Environmental Science) (for Colleges & Centers)
19	M.Sc. Mathematics (Part-I & II) (for Department)
20	M.Sc. Industrial Mathematic with Computer Application (for Department)

सदरचा अभ्यासक्रम सावित्रीबाई फुले पुणे विद्यापीठाच्या [www.unipune.ac.in](http://www.unipune.ac.in) या संकेत स्थळावर Syllabi या शीर्षकाखाली उपलब्ध आहे.

मा. प्राचार्य, सर्व संलग्नित विज्ञान महाविद्यालये व मा. विभागप्रमुख, सावित्रीबाई फुले पुणे विद्यापीठ यांना विनंती की, सदर परिपत्रकाचा आशय सर्व संबंधितांच्या निदर्शनास आणून द्यावा.



*(Signature)*  
उपकुलसचिव  
(शैक्षणिक विभाग)



प्रत माहीतीसाठी व पुढील योग्य त्या कार्यवाहीसाठी:-

१. मा. अधिष्ठाता, विज्ञान व तंत्रज्ञान विद्याशाखा
२. मा. संचालक, परीक्षा व मूल्यमापन मंडळ
३. मा. प्राचार्य, सर्व संबंधित विज्ञान महाविद्यालये
४. मा. विभागप्रमुख, सर्व संबंधित विभाग, सावित्रीबाई फुले पुणे विद्यापीठ
५. मा. उपकुलसचिव, शैक्षणिक प्रवेश विभाग
६. मा. उपकुलसचिव, नियोजन व विकास विभाग
७. मा. उपकुलसचिव, शैक्षणिक पात्रता विभाग
८. मा. उपकुलसचिव, सभा व दफ्तर विभाग
९. सहाय्यक कुलसचिव, परीक्षा समन्वय कक्ष
१०. सहाय्यक कुलसचिव, परीक्षा-एस. अॅण्ड टी. विभाग
११. सहाय्यक कुलसचिव, गोपनीय कक्ष
१२. वरिष्ठ कायदा अधिकारी
१३. मा. संचालक, आंतरराष्ट्रीय केंद्र
१४. जनसंपर्क अधिकारी
१५. कक्षाधिकारी (बहिःस्थ)
१६. मा. अधिकारी, सिस्टीम अॅनालिस्ट डेटा प्रोसेसिंग युनिट
१७. सहाय्यक कुलसचिव, मा. प्र-कुलगुरू कार्यालय
१८. प्रमुख, विद्यापीठ उपकेंद्र : अहमदनगर, नाशिक.



नि.प.क्र. व ५० पीए/५०/१९, दि. ११ जून, २०१९

नि.प.क्र. व २२ पीए/२२/१९, दि. २१ जून, २०१९

**INSTITUTE OF**

**HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR**

Lal Taki Road, Ahmednagar - 414 001. Ph. / Fax (0241) 2326778

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P.Pune University

AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 INST.CODE NO. C001863

Ref. No. :

Date : / / 20

**Conversion Certificate**

This is to certify that the Circular No. 163/2019 (Dated 04/07/2019) with Ref. no. CBS/628 is by Dy. Registrar, Academic section S. P. Pune University. It is about decision taken by Academic Council for the approval and implementation of Revised Structure and Revised Syllabus of Choice Based Credit System to B.Sc. and M.Sc. programs under Science and Technology faculty of S. P. Pune University. It is to be effective from Academic Year 2019-20. The syllabus is made available on the website under Syllabi section. The program F.Y., S.Y., T.Y. B.Sc. (Hospitality Studies) is highlighted in the first table at Sr. No 21.



Principal

I/c. Principal  
Institute of

Hotel Management & Catering Technology  
Lal Taki Road, AHMEDNAGAR-414 001



# **Savitribai Phule Pune University**

*(Formerly University of Pune)*

**Three Year B.Sc. Degree Program in Hospitality Studies**

**(Faculty of Science & Technology)**

**F.Y.B.Sc. Hospitality Studies**

**Choice Based Credit System Syllabus**

**To be implemented from Academic Year 2019-2020**



## **Title of The Course : B.Sc. (Hospitality Studies)**

### **Preamble:**

The B.Sc. - H.S. is a discipline of hospitality and tourism. Considering that the hospitality industry is dynamic in nature, with new trends in food, service and décor periodically becoming the norm, it is important to review and revise the syllabus at regular intervals. This is also the first time that the choice-based credit system is being introduced, providing choices to the students to select from the prescribed courses. The shift is from a conventional marking system to a grading system. The requirement for awarding a degree is prescribed in terms of the number of credits to be completed by the students. Attempt has also been made to integrate skill sets that will add value to the curriculum and make it more effective.

### **Introduction:**

The B.Sc. – Hospitality Studies programme is made of intensive six semester curriculum which equips the student with the knowledge and skills essential in the hospitality industry. The courses relevant to the Industry of today, like Environmental Sciences, Tourism Operations, Hotel Laws etc. have been included in the curriculum. With this revision a Choice Based Credit System has been introduced to provide choices for students to select from the prescribed courses. CBCS provides a 'Cafeteria' approach in which the students can take courses of their choice and adopt an interdisciplinary approach to learning. This revision also introduces a shift from conventional marking system to a grading system. The requirement for awarding a degree is prescribed in terms of the number of credits to be completed by the students.

### **Current curriculum orientation:**

The curriculum is designed keeping in mind, the basic minimum requirement of this industry in terms of enhancing the student knowledge and skill sets. Curricula of similar programmes by various state and international universities have been reviewed, and incorporated wherever appropriate, further enhancing the syllabus



### *Objectives and Framework of the Curriculum of BSc -HS programme*

I. The basic objective is to provide to the hospitality industry a steady stream of competent young men and women with the necessary knowledge, skills, values and attitudes to occupy key operational positions.

II. The Programme structure is designed keeping in view the basic objectives stated above. Consequently, certain essential features of the model are:

- To impart to the students latest and relevant knowledge from the field of Hospitality Operations.
- To ensure that students are equipped with necessary operational skills related to the hospitality industry.
- To develop the right kind of values and attitudes to function effectively in the hospitality trade.

III. The following considerations have been taken into account.

- The knowledge inputs and opportunities for skill development have been offered in an evenly distributed and logically sequenced manner with appropriate options.
- The design is simple and logical and offers the student a choice of subjects.

IV. The relative importance of skills and ability development and attitudinal orientation in hospitality education has been kept in mind. The courses have been designed and classified as core, ability enhancement, discipline specific, skills enhancement and general courses, with the freedom to choose courses from amongst discipline specific and general electives.



**Course Structure****First Year – Semester I**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 101	Food Production - I	04	04	100 (70 External +30 Internal)
HS 102	Food & Beverage Service - I	04	04	
HS 103	Housekeeping Operations - I	04	04	
HS 104	Front Office Operations – I	04	04	
HS 105	Food Production – I (Practical)	03	1.5	50 (35 External +15 Internal)
HS 106	Food & Beverage Service – I (Practical)	03	1.5	
HS 107	Housekeeping Operations – I (Practical)	03	1.5	
HS 108	Front Office Operations – I (Practical)	03	1.5	
HS 109	Development of Generic Skills	02	02	
<b>Total</b>		<b>30</b>	<b>24</b>	<b>650</b>

**First Year – Semester II**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 201	Food Production – II	04	04	100 (70 External +30 Internal)
HS 202	Food & Beverage Service - II	04	04	
HS 203	Housekeeping Operations – II	04	04	
HS 204	Front Office Operations – II	04	04	
HS 205	Food Production – II (Practical)	03	1.5	50 (35 External +15 Internal)
HS 206	Food & Beverage Service – II (Practical)	03	1.5	
HS 207	Housekeeping Operations – II (Practical)	03	1.5	
HS 208	Front Office Operations – II (Practical)	03	1.5	
HS 209	French	02	02	
<b>Total</b>		<b>30</b>	<b>24</b>	<b>650</b>





**Second Year – Semester III**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 301	Food Production - III	04	04	100 (70 External +30 Internal)
HS 302	Food & Beverage Service - III	04	04	
HS 303	Accommodation Operations - I	04	04	
HS 304	Food Production – III (Practical)	04	02	50 (35 External +15 Internal)
HS 305	Food & Beverage Service – III (Practical)	04	02	
HS 306	Accommodation Operations – I (Practical)	04	02	
HS 307	Environmental Science – I	02	02	
HS 308	Communication Skills – I	02	02	
<b>Total</b>		<b>28</b>	<b>22</b>	<b>550</b>

**Second Year – Semester IV**

Course Code	Course Title	Number of Weeks	Credits	Marks per subject
HS 401	Internship	16	12	300 (180 External +120 Internal)
<b>Total</b>		<b>16</b>	<b>12</b>	<b>300</b>



**Third Year – Semester V**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 501	Advanced Food Production - I	04	04	100 (70 External +30 Internal)
HS 502	Advanced Food & Beverage Service - I	04	04	
HS 503	Advanced Accommodation Operations - I	04	04	
HS 504	Advanced Food Production I (Practical)	04	02	50 (35 External +15 Internal)
HS 505	Advanced Food & Beverage Service - I (Practical)	04	02	
HS 506	Advanced Accommodation - I Operations (Practical)	04	02	
HS 507	Environmental Science - II	02	02	
HS 508	Communication Skills – II	02	02	
HS 509	Basic Accountancy Skills	02	02	
<b>Total</b>		<b>30</b>	<b>24</b>	<b>600</b>



**Third Year – Semester VI**

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 601	Research Project	06 (Field Work)	06	150 (100 External +50 Internal)
HS 602	Advanced Food Production - II	04	04	100 (70 External +30 Internal)
HS 603	Advanced Food & Beverage Service - II			
HS 604	Advanced Accommodation Operations - II			
HS 605	Advanced Food Production - II (Practical)	04	02	50 (35 External +15 Internal)
HS 606	Advanced Food & Beverage Service - II (Practical)			
HS 607	Advanced Accommodation Operations -II (Practical)			
HS 608	Entrepreneurship Development	04+ 02 (Tutorials)	06	100 (70 External +30 Internal)
HS 609	Principles of Management			
HS 610	Tourism Operations	04+ 02 (Tutorials)	06	
HS 611	Hotel related Law			
HS 612	Food Science	02	02	50 (35 External +15 Internal)
<b>Total</b>		<b>28</b>	<b>26</b>	<b>550</b>

**Note:**

- 1) Each credit = 15 lectures (Theory)
- 2) Each credit = 30 lectures (Practical)
- 3) Each lecture period is of 50 minutes



## Course Type

Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6
#HS 101	#HS 201	#HS 301	#HS 401	\$HS 501	#HS 601
#HS 102	#HS 202	#HS 302	--	\$HS 502	\$HS 602 / 603 / 604
#HS 103	#HS 203	#HS 303	--	\$HS 503	PHS 605 / 606 / 607
#HS 104	#HS 204	PHS 304	--	PHS 504	\$HS 608 / 609
PHS 105	PHS 205	PHS 305	--	PHS 505	\$HS 610 / 611
PHS 106	PHS 206	PHS 306	--	PHS 506	@HS 612
PHS 107	PHS 207	&HS 307	--	&HS 507	--
PHS 108	PHS 208	&HS 308	--	\$HS 508	--
@HS 109	@HS 209	--	--	@HS 509	--

Colour code	Course Type	Total Courses
#	CC	13
&	AECC	4
@	SEC	4
\$	DSEC	6
P	Practical	15



**Equivalence of previous syllabus (2017 pattern)**

<b>Old Course (2017 pattern)</b>	<b>Equivalent subjects in 2019 pattern</b>
<b>F.Y.B.Sc.HS (Annual)</b>	
HS 101 Fundamentals of Food Production Principles	HS 101 Food Production – I HS 201 Food Production – II
HS 102 Fundamentals of Food & Beverage Service Methodology	HS 102 Food & Beverage Service – I HS 202 Food & Beverage Service - II
HS 103 Rooms Division Techniques	HS 103 Housekeeping Operations - I HS 104 Front Office Operations – I HS 203 Housekeeping Operations – II HS 204 Front Office Operations - II
HS 104 Tourism Operations	HS 610 Tourism Operations
HS 105 Food Science	HS 612 Food Science
HS 106 Principles of Nutrition	----
HS 107 Communication Skills (English / French)	HS 209 French HS 308 Communication Skills – I HS 508 Communication Skills - II
HS 108 Information Systems	----
HS 109 Fundamentals of Food Production Principles (Practical)	HS 105 Food Production – I (P) HS 205 Food Production – II (P)
HS 110 Fundamentals of Food & Beverage Service Methodology (HS)	HS 106 Food & Beverage Service – I (P) HS 202 Food & Beverage Service - II
HS 111 Rooms Division Techniques (HS) (Practical)	HS 107 Housekeeping Operations – I (P) HS 108 Front Office Operations – I (P) HS 207 Housekeeping Operations – II (P) HS 208 Front Office Operations – II (P)
HS 112 A Information Systems (Practical)	----
HS 112 B Communication Skills (English / French) (Practical)	----
<b>S.Y.B.Sc.HS (Semester- I)</b>	
HS 201 Principles of Quantity Food Production	HS 301 Food Production - III
HS 202 Beverage Service Methodology	HS 302 Food & Beverage Service - III
HS 203 Accommodation Techniques	HS 303 Accommodation Operations - I
HS 204 Principles of Management	HS 609 Principles of Management
HS 205 Basic Principles of Accounting	HS 509 Basic Accountancy Skills
HS 206 The Science of Hotel Engineering	---
HS 207 Principles of Quantity Food Production (Practical)	HS 304 Food Production – III (P)



HS 208 Beverage Service Methodology (Practical)	HS 305 Food & Beverage Service – III (P)
HS 209 Accommodation Techniques (Practical)	HS 306 Accommodation Operations – I (P)
Environmental Science Internal	HS 307 Environmental Science – I HS 507 Environmental Science - II
<b>S.Y.B.Sc.HS (Semester-II)</b>	
HS 210 Project Report	HS 601 Research Project
HS 211 Industrial Training	HS 401 Internship (16 weeks)
<b>T.Y.B.Sc.H.S (Semester- III)</b>	
HS 301 Advanced food production systems	HS 501 Advanced Food Production - I
HS 302 Food & Beverage service techniques & Management	HS 502 Advanced Food & Beverage Service - I
HS 303 Accommodation operations Techniques	HS 503 Advanced Accommodation Operations - I
HS 304 Hotel Accounting procedures	HS 509 Basic Accountancy Skills
HS 305 Hospitality Marketing Management	----
HS 306 Hotel law practices	HS 611 Hotel related Law
HS 307 Advanced food production systems (Practical)	HS 505 Advanced Food & Beverage Service - I (P)
HS 308 Food & Beverage service techniques & Management (Practical)	HS 505 Advanced Food & Beverage Service - I (P)
HS 309 Accommodation operations Techniques (Practical)	HS 506 Advanced Accommodation - I Operations (P)
<b>T.Y.B.Sc.H.S (Semester- IV)</b>	
HS 401 Principles of International cuisine	Offered as Elective subjects in the Sixth semester
HS 402 Advanced Food & Beverage service techniques & Management	
HS 403 Specialized accommodation management	
HS 404 Total quality Management	---
HS 405 Human Resource management	---
HS 406 Entrepreneurship development	HS 608 Entrepreneurship Development
HS 407 Principles of International cuisine (Practical)	Offered as Elective subjects in the Sixth semester
HS 408 Advanced Food & Beverage service techniques & Management (Practical)	
HS 409 Specialized accommodation Management (Practical)	



# सावित्रीबाई फुले पुणे विद्यापीठ

(पूर्वीचे पुणे विद्यापीठ)

दूरध्यानी क्र.:

०२०-२५६९१२३३.

०२०-२५६०१२५७/५८/५९.

फॅक्स :- ०२०-२५६९१२३३

संदर्भ क्र. : सी.बी.एम./७४५



शैक्षणिक विभाग,

गणेशखिंड, पुणे ४११ ००७.

टेलिग्राफ :- युनिपुणे

वेबसाईट :- [www.unipune.ac.in](http://www.unipune.ac.in)

ई-मेल :- [boards@pun.unipune.ac.in](mailto:boards@pun.unipune.ac.in)

दिनांक :- १६ फेब्रुवारी, २०१६

परिपत्रक क्रमांक 32 /२०१६

विषय :- व्यवस्थापन विद्याशाखेअंतर्गत बी.एच.एम.सी.टी. या पदवीचा सुधारित अभ्यासक्रम लागू करण्याबाबत....

विद्यापीठ अधिकार मंडळाने घेतलेल्या निर्णयानुसार सर्व संबंधितांस या परिपत्रकाद्वारे कळविण्यात येत आहे की, बॅचलर इन हॉटेल मॅनेजमेंट अॅण्ड कॅटरिंग टेक्नॉलॉजी (बी.एच.एम.सी.टी.) / Bachelor in Hotel Management and Catering Technology (BHMCT) या पदवीचा सुधारित आराखडा व अभ्यासक्रम श्रेयांक पद्धतीनुसार शैक्षणिक वर्ष २०१६-१७ पासून लागू करण्यास मान्यता देण्यात येत आहे.

सदर अभ्यासक्रम विद्यापीठाच्या [www.unipune.ac.in](http://www.unipune.ac.in) या संकेतस्थळावर Syllabi > Management या शीर्षकाखाली उपलब्ध करण्यात आला आहे. याची सर्व संबंधितांनी नोंद घ्यावी.

मा.विभागप्रमुख, व्यवस्थापनशास्त्र विभाग, सावित्रीबाई फुले पुणे विद्यापीठ, पुणे ७ व मा.संचालक / मा.प्राचार्य, विद्यापीठाशी संलग्न सर्व मान्यताप्राप्त संस्था यांना विनंती की, सदर परिपत्रकाचा आशय सर्व संबंधितांच्या, प्राध्यापक व विद्यार्थ्या यांच्या निदर्शनास आणून द्यावा.

संचालकांकरिता,  
(म.वि.वि.मं.)

प्रत माहिती व पुढील योग्य त्या कार्यवाहीसाठी :-

१. मा.अधिष्ठाता, व्यवस्थापन विद्याशाखा
२. मा.संचालक, म.वि.वि.मं.
३. मा.विभागप्रमुख, व्यवस्थापनशास्त्र विभाग.



कृ.मा.प.

४. मा.प्राचार्य, सर्व संलग्न महाविद्यालये.
५. मा.संचालक, सर्व मान्यताप्राप्त संस्था.
६. मा.परीक्षा नियंत्रक, सा.फु. पुणे विद्यापीठ
७. मा.संचालक, स्पर्धा परीक्षा केंद्र
८. मा.संचालक, परदेशी विद्यार्थी केंद्र
९. मा.प्रमुख, विद्यापीठ उपकेंद्र : अहमदनगर, नाशिक.
१०. उपकुलसचिव, परीक्षा (१ व २)
११. पद्धती विश्लेषक, व्यवस्थापन व माहिती विभाग
१२. उपकुलसचिव, शैक्षणिक प्रवेश विभाग
१३. उपकुलसचिव, नियोजन व विकास विभाग
१४. उपकुलसचिव, शैक्षणिक पात्रता विभाग
१५. उपकुलसचिव, गोपनीय कक्षा
१६. सहायक कुलसचिव, परीक्षा समन्वय
१७. सहायक कुलसचिव, परीक्षा - एस. अॅण्ड टी. विभाग
१८. वरिष्ठ कायदा अधिकारी
१९. सहायक कुलसचिव, सभा व दफ्तर विभाग
२०. सहायक कुलसचिव, संलग्नता विभाग
२१. जनसंपर्क अधिकारी
२२. कक्षाधिकारी, बहिःस्थ विभाग

मा.विद्या परिषद ठराव क्रमांक -:

वि.प. क्र. ब ०४ पीए/०४/१६, दि.२१ जानेवारी, २०१६.







शैक्षणिक विभाग

गणेशखिंड, पुणे-४११ ००७

दूरध्वनी क्र. : ०२०-२५६०१२५७/५८/५९

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सावित्रीबाई फुले पुणे विद्यापीठ  
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संदर्भ क्र : CBS/694

दिनांक : 22/7/2019

परिपत्रक क्र. १७९/२०१९

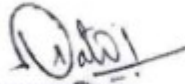
विषय: विद्यापीठातील सर्व विद्याशाखांचे प्रथम वर्ष पदवी अभ्यासक्रम सत्र पध्दत (Semester-wise) व पसंती श्रेयांक पध्दतीनुसार (Choice Based Credit System) शैक्षणिक वर्ष २०१९-२० पासून सुधारित करण्याबाबत...

सर्व संबंधितांना याद्वारे कळविण्यात येते की, विद्यापीठातील सर्व विद्याशाखांचे प्रथम वर्ष पदवी अभ्यासक्रम सत्र पध्दत (Semester-wise) व पसंती श्रेयांक पध्दतीनुसार (Choice Based Credit System) शैक्षणिक वर्ष २०१९-२० पासून सुधारित करण्यास विद्यापीठ अधिकार मंडळाने मान्यता दिलेली आहे.

सदरचे अभ्यासक्रम सावित्रीबाई फुले पुणे विद्यापीठाच्या [www.unipune.ac.in](http://www.unipune.ac.in) या संकेत स्थळावर Syllabi ↔ Revised Syllabus from the Academic Year 2019 (New Syllabus) या शीर्षकाखाली विद्याशाखेनुसार उपलब्ध आहेत.

मा. प्राचार्य, सर्व संलग्नित महाविद्यालये व मा. संचालक, सर्व मान्यताप्राप्त संस्था यांना विनंती की, सदर परिपत्रकाचा आशय सर्व संबंधितांच्या निदर्शनास आणून द्यावा.



  
उपकुलसचिव  
(शैक्षणिक विभाग)

# **SAVITRIBAI PHULE PUNE UNIVERSITY**

## **Revised Syllabus**

### **Bachelor of Hotel Management and Catering Technology (BHMCT)**

**Choice Based Credit System and Grading System**

**FOUR YEAR FULL TIME EIGHT SEMESTER GRADUATE DEGREE  
PROGRAMME**

**BHMCT Year 1 Curriculum applicable with effect from Academic Year 2016 -2017**



**SAVITRIBAI PHULE PUNE UNIVERSITY**  
**FACULTY OF MANGEMENT**  
**BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**  
**(BHMCT – Revised 2016 – 2017)**

**BHMCT Part I (Consisting of Semester I, II, III and IV)**

**BHMCT Part II ( Consisting of Semester V, VI,VII and VIII)**

**1. INTRODUCTION**

The BHMCT Programme is made of intensive eight semester curriculum which equips the students with knowledge and skills essential in the Hospitality Industry. The Course meets the current trends in the Industry like Disaster Management, Environmental issues, Hotel Information Systems, besides management inputs in functional areas of the business like Facilities Management, Event Management, Human Resource Management, Sales and Marketing, Financial Management, Legal aspects in the Hospitality Industry etc.

With this revision, a Choice Based Credit System has been introduced, to provide choices for students to select from the prescribed courses. CBCS provides a 'cafeteria' type approach in which students can take courses of their choice and adopt an interdisciplinary approach to learning. The shift is from a conventional marking system to a grading system. The requirement for awarding a degree is prescribed in terms of the number of credits to be completed by the students.

**2. Objectives and Framework of the curriculum of BHMCT Programme**

- i. The basic objective of the BHMCT Programme is to provide to the hospitality industry a steady stream of competent young men and women with the necessary knowledge, skills, values and attitudes to occupy key operational positions.
- ii. The course structure of the given BHMCT Programme is designed keeping in view the basic objectives stated above. Consequently certain essential features of this model are:
  - To impart to the students latest and relevant knowledge from the field of Hospitality management.



- To provide opportunities to the students within and outside the Institutions, for developing necessary operational skills relating to the Hotel Industry.
  - To develop the right kind of values and attitudes to function effectively in the hospitality trade.
- iii. The following considerations have been taken into account:
- The knowledge inputs and opportunities for skill development have been offered in an evenly distributed and logically sequenced manner with appropriate options.
  - The design is simple and logical and offers the student a choice of subjects.
  - Specialization is offered to the students in the core departments.
- iv. The relative importance of skills and ability development and attitudinal orientation in management education have been kept in mind, with freedom of choosing methods of instructions, within the broad framework of objectives and curriculum structure.

### 3. ELIGIBILITY FOR ADMISSIONS

- i. The candidates should have passed the H.S.C. (XIIth Std) examination or its equivalent in academic streams of Science, Arts, Commerce or Vocation with a minimum aggregate of 45% (40% for backward class candidates) shall be eligible for admission to the BHMCT Course or as decided by The Directorate of Technical Education, Government of Maharashtra.

### 4. THE CURRICULUM

- i. The curriculum is presented in the accompanying chart along with the Appendices containing a list of courses and their detailed outline.
- ii. While care and attention is given to the basic objective of the curriculum, and its academic rigor, attempt is made to align the courses, in a manner that will ensure its effective implementation.
- iii. Choice Based Credit System has been introduced and the total number of credits required for the award of BHMCT degree is 200 credits.
- iv. The curriculum offers a total of 62 courses, the details of which are as follows:



- a) Courses are divided into 3 categories, i.e. Compulsory subjects, ability enhancement subjects and skills enhancement subjects. The subject codes denote the category of the course eg. Compulsory subject course code has a prefix 'C'. Ability Enhancement Courses code have a prefix 'AE' and Skills Enhancement courses code have a prefix 'SE'. Electives offered in the compulsory course subjects have a code with a prefix 'CEA', 'CEB', 'CEC' and 'CED'.
- b) Of the 62 courses offered, in all the students have to complete 38 courses. The students can opt for choices in Compulsory Elective courses, Ability Enhancement courses and Skills Enhancement courses.
- c) The duration of the lecture period should be of 45 minutes each.
- d) All compulsory courses have a practical component, along with theory. Ability Enhancement courses are theory based and Skills Enhancement courses have theory with the practical component if required. However external practical evaluation is offered only for compulsory subjects.
- e) Industrial Training of 20 weeks is offered in the 5<sup>th</sup> semester. The students are expected to train in Hotels of category 3 star and above. The training will be as per the schedule mentioned in the curriculum. The students are expected to maintain a log book on a daily basis. At the end of the Industrial training the student shall submit a training report along with the log book and a performance appraisal from the hotel. The training report is to be prepared by the student in 2 typed copies and to be submitted to the Training and Placement Officer within the stipulated time for assessment.
- f) There is a provision for a Project study and viva voce in the 8<sup>th</sup> semester. The topic of Research Project will be based on the compulsory elective course opted by the student, under the guidance of a senior faculty. Each faculty will guide a maximum of 10 students. Internal Course work is offered as a part of this Project study, students are expected to submit 3 progress reports during the project study. 2 copies of the project report are to be prepared and submitted to the Principal.



v. Evaluation :

- a) Internal and External evaluation for all courses carries equal marks i.e. 50% each for internal and external evaluation.
- b) Internal evaluation will be based on Unit Test, Assignments, Continuous assessment (for practicals) and Internal Practical Exam. In case of those students who have secured less than passing percentage of marks in internal, i.e. less than 35%, the concerned institute shall administer a separate internal test and those marks shall be considered as final internal evaluation marks.
- c) External evaluation will be based on theory examination and an external practical examination (for Compulsory subjects).
- d) For a student to clear a course, he /she must secure a minimum of 35% in each, internal examination, external theory and external practical examination. Besides this, he/she should secure a total aggregate of minimum 40% in each course.
- e) To be promoted to the next semester, the student must earn a minimum of 12 credits per semester.
- f) In the view of the fact that Semester VI, VII and VIII have been designed for a specialization mode, students desirous of choosing a particular compulsory elective in Semester VI, should have passed the compulsory concerned courses offered in the previous semesters, latest by the end of semester V.



COURSE CONTENT FOR BHMCT PROGRAMME											
Semester	Subject Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester	
				Theory	Practicals	Total					
I	C 101	Food Production - I	Compulsory	3	8	11	35	7	29	150	750
	C 102	F & B Service - I	Compulsory	3	3	6		5		150	
	C 103	Basic Rooms Division - I	Compulsory	3	3	6		5		150	
	AE 104	Commodities	Any 2	4	-	8		4		200	
	AE 105	Basic Accounting		4	-			4			
	AE 106	Tourism Operations		4	-			4			
	SE 107	Communication Skills (English) - I	Any 1	2	2	4		4		100	
	SE 108	French - I		2	2			4			
II	C 201	Food Production - II	Compulsory	3	8	11	35	7	29	150	750
	C 202	F & B Service - II	Compulsory	3	3	6		5		150	
	C 203	Basic Rooms Division - II	Compulsory	3	3	6		5		150	
	AE 204	Food Science	Any 1	4	-	4		4		100	
	AE 205	Hospitality Sales		4	-			4			
	SE 206	Communication Skills (English) - II	Any 2	2	2	8		4		200	
	SE 207	French - II		2	2			4			
	SE 208	Computer Fundamental		2	2			4			
III	C 301	Bakery & Confectionery	Compulsory	3	8	11	35	7	29	150	750
	C 302	F & B Service - III	Compulsory	3	3	6		5		150	
	C 303	Accommodation Operations - I	Compulsory	3	3	6		5		150	
	AE 304	Hotel Accounting	Any 2	4	-	8		4		200	



COURSE CONTENT FOR BHMCT PROGRAMME										
Semester	Subject Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester
				Theory	Practicals	Total				
	AE 305	Environment Science	Any 1	4	-	4	4	100		
	AE 306	Hotel Law		4	-		4			
	SE 307	Soft Skills Mgmt.		2	2		4			
	SE 308	Ticketing		4	-		4			
IV	C 401	Quantity Food Production	Compulsory	3	8	11	7	150	750	
	C 402	F & B Service - IV	Compulsory	3	3	6	5	150		
	C 403	Accommodation Operations - II	Compulsory	3	3	6	5	150		
	AE 404	F & B Control	Any 1	4	-	4	4	100		
	AE 405	Principles of Mgmt.		4	-		4			
	SE 406	Advanced Baking	Any 2	4		4	4	200		
	SE 407	Bar Tending		2	2		4			
	SE 408	Housekeeping in allied Sectors		4	-		4			
	SE 409	Entrepreneurship Development		4	-	4	4			
V	CIT 501	Industrial Training	Compulsory	20 weeks			15	15	350	350
VI	CEA 601	Sp. in Food Production Mgmt. - I	Compulsory Elective (Any 1)	4	8	12	8	200	600	
	CEB 601	Sp. In F & B Service Mgmt. - I		4	8		8			
	CEC 601	Sp. Housekeeping Mgmt. - I		4	8		8			
	CED 601	Sp. In Front Office Mgmt. - I		4	8		8			
	C 602	Introduction to Cyber security & Information security	Compulsory	4	-	4	4	100		





**COURSE CONTENT FOR BHMCT PROGRAMME**

Semester	Subject Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester
				Theory	Practicals	Total				
	AE 603	Human Resource Mgmt.	Any 1	4	-	4	4	100		
	AE 604	Services Mktg.		4	-					
	SE 605	Event Mgmt.	Any 2	3	2	10	4	200		
	SE 606	Hotel Information System		2	3					
	SE 607	National Service Scheme		1	4					
VII	CEA 701	Sp. in Food Production Mgmt.- II	Compulsory Elective (Any 1)	4	8	12	8	200	600	
	CEB 701	Sp. In F & B Service Mgmt. - II		4	8					
	CEC 701	Sp. Housekeeping Mgmt. - II		4	8					
	CED 701	Sp. In Front Office Mgmt. - II		4	8					
	AE 702	Food Safety Mgmt. Systems	Any 1	4	-	4	4	100		
	AE 703	Total Quality Mgmt.		4	-					
	SE 704	MICE	Any 2	3	2	10	4	200		
	SE 705	Customer Relationship Mgmt. in Hospitality		3	2					
	SE 706	Facility Planning		3	2					
	SE707	Small Business Mgmt.	Any 1	4	-	4	4	100		
	SE 708	Hotel Maintenance		4	-					
VIII	CEA 801	Sp. in Food Production Mgmt.- III	Compulsory Elective (Any 1)	4	8	12	8	200	450	
	CEB 801	Sp. In F & B Service		4	8					



COURSE CONTENT FOR BHMCT PROGRAMME										
Semester	Subject Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester
				Theory	Practicals	Total				
		Mgmt. - III								
	CEC 801	Sp. Housekeeping Mgmt. - III		4	8		8			
	CED 801	Sp. In Front Office Mgmt. - III		4	8		8			
	CP 802	Project Report	Compulsory	2	10	12	9	150		
	AE 803	Organization Behavior	Any 1	4	-	4	4	100		
	AE 804	Managerial Economics		4	-		4			
<b>TOTAL CREDITS FOR THE COURSE</b>								<b>200</b>	-	-
<b>TOTAL SUBJECTS OFFERED</b>								<b>62</b>	-	-
<b>MINIMUM SUBJECTS TO BE APPEARED BY THE STUDENTS</b>								<b>38</b>	-	-
<b>MAXIMUM MARKS OFFERED FOR THE PROGRAMME</b>									<b>5000</b>	<b>5000</b>



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 Lal Taki Road, AHMEDNAGAR-414 001

