

BHTA Course Structure : Session 2024– 2025									
First Semester									
Sl. No.	Type of Course	Subject Code	Subject Name	Lecture (L) per week	Tutorial (T) per week	Practical (P) per week	Sessional (S) per week	Total Contact Hrs. per Week	Credit Points
THEORY									
1	Professional Core Course	BHTA101	Foundation course in Food Production - I	2	0	0	0	2	2
2	Professional Core Course	BHTA102	Foundation course in Food & Beverage Service - I	2	0	0	0	2	2
3	Professional Core Course	BHTA103	Foundation course in Rooms Division Operations - I	2	0	0	0	2	2
4	Professional Core Course	BHTA104	Foundation course in Travel & Tourism Management	2	0	0	0	2	2
	Humanities and Social Sciences including Management Courses	BHTA105	Marketing Management -I	2	0	0	0	2	2
8	Humanities and Social Sciences including Management Courses	BHTAESP101	General Studies & Current Affairs - I	2	0	0	0	2	2
PRACTICAL									
9	Professional Core Course	BHTA191	Foundation course in Food Production - I Laboratory	0	0	3	0	3	2
10	Professional Core Course	BHTA192	Foundation course in Food & Beverage Service -I Laboratory	0	0	2	0	2	2
11	Professional Core Course	BHTA193	Foundation course in Rooms Division Operations - I Laboratory	0	0	2	0	2	2
12	Basic Science Courses	BHTA194	Computer Application in Hospitality Industry Laboratory	0	0	2	0	2	1
SESSIONAL									
13	Humanities and Social Sciences including Management Courses	BHTA171	Introduction to Aviation Industry	0	0	0	2	2	1
14	Basic Science Courses	BHTA72	Introduction to AI-ML & IOT						
	Humanities and Social Sciences including Management Courses	BHTA195	Grooming & Personality Development - I Laboratory	0	0	0	2	2	1
	Humanities and Social Sciences including Management Courses	BHTASDP181	Competetive Aptitude Training - I	0	0	0	2	2	1
Mandatory Industry and Value Added Courses (IVC)									
15	Mandatory Industry and Value Added Courses	BHTA196	French I	1	0	0	0	1	0
16	Basic Science Courses	BHTA197	Environmental Sustainability	0	0	2	0	2	0
17	Manadotory Addintional Requirment	MAR181	MAR	0	0	0	0	0	0

18			MOOCS							
			Minor Course	Link						
1		Introduction To Social Media Marketing	META	Introduction To Social Media Marketing						1
2		Customer Service Fundamentals	Knowledge Acceletors	Customer Service Fundamentals						1
3		Artificial Inteligence in Marketing	University of Verginia	Artificial Inteligence in Marketing						1
Total Credit Points for 1st Semester				24						
BHTA Course Structure : Session 2023 – 2024										
2nd Semester										
Sl. No.	Type of Course	Subject Code	Subject Name	Lecture (L) per week	Tutorial (T) per week	Practical (P) per week	Sessional (S) per week	Total Contact Hrs. per Week	Credit Points	
THEORY										
1	Professional Core Course	BHTA201	Foundation course in Food Production - II	3	0	0	0	3	2	
2	Professional Core Course	BHTA202	Foundation Course in Food & Beverage Service -II	2	0	0	0	2	2	
3	Professional Core Course	BHTA203	Foundation course in Rooms Division Operations -II	2	0	0	0	2	2	
5	Professional Core Course	BHTA205	Marketing Management -II	2	0	0	0	2	2	
6	Professional Core Course	BHTA206	Entrepreneurship Management	2	0	0	0	2	1	
7	Basic Science Courses	BHTA207A	Food Science & Food Safety	2	0	0	0	2	1	
8	Humanities and Social Sciences including Management Courses	BHTAESP201	General Studies & Current Affairs - II	2	0	0	0	2	2	
PRACTICAL										
9	Professional Core Course	BHTA291	Foundation course in Food Production - II - LAB	0	0	3	0	3	2	
10	Professional Core Course	BHTA292	Foundation Course in Food & Beverage Service - II Laboratory	0	0	2	0	2	1	
11	Professional Core Course	BHTA293	Foundation Course in Rooms Division Operations - II Laboratory	0	0	2	0	2	1	
12	Professional Core Course	BHTA294	Airline Customer Service	0	0	1	0	1	1	
SESSIONAL										
13	Professional Core Course	BHTA271A	Entrepreneurship Management	2	0	0	0	2	1	
	Basic Science Courses	BHTA271B	Food Science & Food Safety	2	0	0	0	2	1	
	Basic Science Courses	BHTA272	Programming Language - Python							
	Language	BHTA273	French II	2	0	0	0	2		
	Professional Core Course	BHTA274	Tourism Product	2	0	0	0	0	2	
13	Humanities and Social Sciences including Management Courses	BHTA281	Grooming & Personality Development II	0	0	0	1	1	1	

14	Humanities and Social Sciences including Management Courses	BHTASDP281	Competetive Aptitude Training - II	0	0	0	2	2	1	
Mandatory Industry and Value Added Courses (IVC)										
17	Manadotory Addintional Requirment	BHTA281	Mandatory Additional Requirment	0	0	0	0	0	0	
18			MOOCS							
19			Retail Management	0	0	0	0	0	2	
			Minor Course	Link						
1		Facebook, Instagram, and Snapchat Marketing	Digital Marketing Institute							1
2		Sales Training:Inbound Business Strategy	HubSpot Academy							1
3		AI for Everyone	DeepLearning.AI	AI for Everyone						1
4		Introduction to Data Analytics	Meta							1
Total Credit Points for 2nd Semester				23						
BHTA Course Structure : Session 2023 – 2024										
Third Semester										
Sl No	Type of Course	Subject Code	Subject Name	Lecture (L) per week	Tutorial (T) per week	Practical (P) per week	Sessional (S) per week	Total Contact Hrs. per Week	Credit Points	
THEORY										
1	Professional Core Course	BHTA301	Food Production Operations	3	0	0	0	3	2	
2	Professional Core Course	BHTA302	Food & Beverage Service operations	3	0	0	0	3	2	
3	Professional Core Course	BHTA303	Rooms Division Operations	2	0	0	0	2	2	
4	Professional Core Course	BHTA304	Principles of Management	2	0	0	0	2	2	
5	Basic Science Courses	BHTA305A	Facility Planning	2	0	0	0	2	2	
	Professional Core Course	BHTA305B	Travel Agency and Tour Operations	2	0	0	0	2	2	
6	Humanities and Social Sciences including Management Courses	BHTAESP301	General Studies & Current Affairs - III	2	0	0	0	2	2	
PRACTICAL										
7	Professional Core Course	BHTA391	Food Production Operation Lab	0	0	3	0	3	2	
8	Professional Core Course	BHTA392	Food & Beverage Service operations Lab	0	0	2	0	2	1	
9	Professional Core Course	BHTA393	Rooms Division Operations Lab	0	0	2	0	2	1	
10	Basic Science Courses	BHTA394	Aircraft Familirization	0	0	1	0	1	0	
SESSIONAL										
13	Humanities and Social Sciences including Management Courses	BHTA395	English Communication Lab	0	0	1	0	1	1	
14	Humanities and Social Sciences including Management Courses	BHTSDP381	Competetive Aptitude Training - III	0	0	0	2	2	1	

Mandatory Industry and Value Added Courses (IVC)									
15	Mandatory Industry and Value Added Courses (IVC)	BHTA381	MAR	0	0	0	0	0	0
16	Mandatory Industry and Value Added Courses (IVC)	BHTA395	French III	0	0	0	0	0	0
17	Mandatory Industry and Value Added Courses (IVC)	BHTA382	Vocational Training (1 Month)	0	0	0	0	0	0
18			MOOCS						
19			Marketing Management I	0	0	0	0	0	2
20			Managing Services	0	0	0	0	0	2
			Minor Course	Link					
1		Twitter, Linkedin & Youtube Marketing	Digital Marketing Institute	Twitter, Linkedin & Youtube Marketing					
2		Attract & Engage Customers with Digital Marketing	Google	Attract & Engage Customers with Digital Marketing					
3		AI, Business and Future of Work	Lund University	AI, Business and Future of Work					
4		Hospitality Luxury Brand Management	Starweaver	Hospitality Luxury Brand Management					
Total Credit Points for 3rd Semester				24					
BHTA Course Structure : Session 2023 – 2024									
Fourth Semester									
Sl. No.	Type of Course	Subject Code	Subject Name	Lecture (L) per week	Tutorial (T) per week	Practical (P) per week	Sessional (S) per week	Total Contact Hrs. per Week	Credit Points
THEORY									
1	Professional Core Course	BHTA401	Indian Culinary Arts & Science-I	3	0	0	0	3	2
2	Professional Core Course	BHTA402	Banquet Operations	3	0	0	0	3	2
3	Professional Core Course	BHTA403	Rooms Division Management -I	2	0	0	0	2	2
4	Professional Core Course	BHTA404A	Air Ticketing and Fare Construction	2	0	0	0	2	2
	Professional Core Course	BHTA404B	Facility Management	2	0	0	0	2	2
5	Professional Core Course	BHTA405	Strategic Management	2	0	0	0	2	2
8	Humanities and Social Sciences including Management Courses	BHTAESP401	General Studies & Current Affairs - IV	2	0	0	0	2	2
PRACTICAL									
9	Professional Core Course	BHTA491	Advance Food Production Operations- I Lab	0	0	3	0	3	2

10	Professional Core Course	BHTA492	Advance Food & Beverage Service Operations -I Lab	0	0	2	0	2	1	
11	Professional Core Course	BHTA493	Rooms Division Management -I Lab	0	0	2	0	2	1	
SESSIONAL										
12	Humanities and Social Sciences including Management Courses	BHTA494	Interview Skills & Professional Grooming - I	0	0	0	1	1	1	
13	Humanities and Social Sciences including Management Courses	BHTA495	Research Project - Design and Methodology	0	0	0	2	2	1	
14	Humanities and Social Sciences including Management Courses	BHTASDP481	Competetive Aptitude Training - IV	0	0	0	2	2	1	
Mandatory Industry and Value Added Courses (IVC)										
15	Mandatory Industry and Value Added Courses (IVC)	BHTA496	AI Based Cooking	0	0	1	0	1	0	
16	Mandatory Industry and Value Added Courses (IVC)	BHTA481	Mandatory Additional Requirment	0	0	0	0	0	0	
17	Mandatory Industry and Value Added Courses (IVC)	BHTA482	Vocational Training (1 Month)	0	0	0	0	0	0	
18			MOOCS							
19			Marketing Management II	0	0	0	0	0	2	
20			Sales & Distribution Management	0	0	0	0	0	2	
			Minor Course	Link						
1		Hotel Digital Marketing and Social Media Strategy	Starweaver							1
2		Customer Relationship Management	Starweaver							1
3		Mastering Hotel Financials (Automation)	Starweaver							1
4		Successful Negotiation: Essential Strategies and Skills	University of Michigan							1
Total Credit Points for 4th Semester				25						
BHTA Course Structure : Session 2023 – 2024										
Fifth Semester										
Sl. No.	Type of Course	Subject Code	Subject Name	Lecture (L) per week	Tutorial (T) per week	Practical (P) per week	Sessional (S) per week	Total Contact Hrs. per Week	Credit Points	

THEORY										
1	Professional Core Course	BHTA501	International Cuisine I	3	0	0	0	3	2	
2	Professional Core Course	BHTA502	Advance Food & Beverage Service Operations -I	2	0	0	0	3	2	
3	Professional Core Course	BHTA503	Reveue Management	2	0	0	0	2	2	
4	Professional Elective Course	BHTA504	Service Marketing	2	0	0	0	2	2	
6	Professional Elective Course	BHTA505A	Customer Relationship Managment	2	0	0	0	2	2	
		BHTA505B	Event Management & MICE							
7	Humanities and Social Sciences including Management Courses	BHTAMP501	General Studies & Current Affairs - V	2	0	0	0	2	2	
PRACTICAL										
8	Professional Core Course	BHTA591	Advance Food Production Operations -II Lab	0	0	3	0	3	2	
9	Professional Core Course	BHTA592	Advance Food & Beverage Service Operations -II Lab	0	0	3	0	3	2	
SESSIONAL										
	Professional Core Course	BHTA571	International Tourism	2	0	0	0	2	2	
11	Humanities and Social Sciences including Management Courses	BHTA595	Interview Skills & Professional Grooming - II	0	0	2	0	2	1	
12	Humanities and Social Sciences including Management Courses	BHTA594	Project Work & Dissertation	0	0	0	3	3	2	
13	Humanities and Social Sciences including Management Courses	BHTASDP581	Competetive Aptitude Training - V	0	0	0	2	2	1	
Mandatory Industry and Value Added Courses (IVC)										
14	Mandatory Industry and Value Added Courses (IVC)	BHTA581	Mandatory Additional Requirment	0	0	0	0	0	0	
15	Mandatory Industry and Value Added Courses (IVC)	BHTA596	Food Gastronomy	0	0	0	0	0	0	
10	Professional Core Course	BHTA593	Advertisement Innovations	0	0	2	0	2	0	
16			MOOCS							
1			Marketing Research and Analysis	0	0	0	0	0	2	
			Minor Course	Link						
1		Measure & Optimize Social Media Marketing Campaigns	META	Measure & Optimize Social Media Marketing Campaigns						1
2		Food & Beverage Management	Università Bocconi	Food & Beverage Management						1
Total Credit Points for 5th Semester				24						
BHTA Course Structure : Session 2023 – 2024										
Sixth Semester										

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SESSIONAL									
1	Professional Core Course	BHTA781	Corporate Internship/ Project	0	0	40	0	0	15
2	Professional Core Course	BHTA782	Project - Viva-Voce	0	0	0	0	0	2
Mandatory Industry and Value Added Courses (IVC)									
			MOOCS						
			Business to Business Marketing	0	0	0	0	0	3
			Minor Course	Link					
1		Introduction to Google SEO	University of California, Davis	Introduction to Google SEO					1
Total Credit Points for 7th Semester				18					
BHTA Course Structure : Session 2023 – 2024									
Eight Semester									
Sl. No.	Type of Course	Subject Code	Subject Name	Lecture (L) per week	Tutorial (T) per week	Practical (P) per week	Sessional (S) per week	Total Contact Hrs. per Week	Credit Points
THEORY									
PRACTICAL									
SESSIONAL									
1	Professional Core Course	BHTA881	Corporate Internship/ Project	0	0	40	0	0	15
3	Professional Core Course	BHTA883	Grand Viva	0	0	0	0	0	2
Mandatory Industry and Value Added Courses (IVC)									
			MOOCS						
1			Intergrated Marketing Communication	0	0	0	0	0	3
			Minor Course	Link					
1		Digital Footprint	The University of Edinburgh	Digital Footprint					1
Total Credit Points for 8th Semester				18					
Grand Total Credit Points for all Semester				157					

Grand Total Credit Points for all Semesters	15 /
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