

7	BHHA291	Foundation course in Food Production - II - LAB	0	0	3	0	3	2
8	BHHA292	Foundation Course in Food & Beverage Service - II Laboratory	0	0	3	0	3	2
9	BHHA293	Foundation Course in Rooms Division Operations - II Laboratory	0	0	2	0	2	2
10	BHHA294	Airline Customer Service	0	0	1	0	1	1
11	BHHA271	Tourism Product	2	0	0	0	2	2
12	BHHA272	Grooming & Personality Development	0	0	0	1	1	1
13	BHHASDP281	Competetive Aptitude Training - II	0	0	0	2	2	1
Mandatory Industry and Value Added Courses (IVC)								
16	BHHA273	Programming Language - Python	0	0	2	0	2	0
17	BHHA274	Spoken English - II	2	0	0	0	2	1
18	MAR	Mandatory Additional Requirment	0	0	0	0	0	0
19	MOOCS							
		Retail Management	0	0	0	0	0	2
			22		20	3	45	24
Total Credit Points for 2nd Semester			24					

BHHA Course Structure : Session 2026 – 2027												
Third Semester												
Sl No	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	BHHA301	Indian Culinary Arts & Science - I	3	0	0	0	3	2				
2	BHHA302	Food & Beverage Service operations	3	0	0	0	3	2				
3	BHHA303	Rooms Division Management - I	3	0	0	0	3	2				
5	BHHA304	Marketing Management II										
4	BHHA305A	Travel Agency & Tour Operations	3	0	0	0	3	2				
	BHHA305B	Hotel Facility Planning										
6	BHHAESP301	General Studies & Current Affairs - III	2	0	0	0	2	2				
PRACTICAL												
7	BHHA391	Indian Culinary Arts & Science - I Lab	0	0	4	0	4	2				
8	BHHA392	Food & Beverage Service operations Lab	0	0	3	0	3	2				
9	BHHA393	Rooms Division Management - I Lab	0	0	2	0	2	2				
10	BHHA394	Aircraft Familirization	0	0	2	0	2	1				
SESSIONAL												
11	BHHA371	Geography of Tourism	0	0	0	2	2					
12	BHHA395	Employbility Skills	0	0	2	0	2	1				
13	BHTSDP381	Competetive Aptitude Training - III	0	0	0	2	2	1				
Mandatory Industry and Value Added Courses (IVC)												
14	BHHA381	MAR	0	0	0	0	0	0				
15	BHHA395	French I	2	0	0		2	0				
17		MOOCS	0	0	0		0	4				
			21	0	24	4	49					
Total Credit Points for 3rd Semester			23									

BHHA Course Structure : Session 2026 – 2027												
Fourth Semester												
Sl. No.	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	BHHA401	Indian Culinary Arts & Science - II	4		0		0		0		4	3
2	BHHA402	Banquet Operations	3		0		0		0		3	2
3	BHHA403	Rooms Division Management - II	3		0		0		0		3	2

4	BHHA404A	Air Ticketing & Fare Calculation	2	0	0	0	2	1
	BHHA404B	Facility Management						
5	BHHA405	Strategic Management	3	0	0	0	3	2
6	BHHAESP401	General Studies & Current Affairs - IV	2	0	0	0	2	2
PRACTICAL								
7	BHHA491	Indian Culinary Arts & Science - II Lab	0	0	4	0	4	2
8	BHHA492	Banquet Operations Lab	0	0	3	0	3	2
9	BHHA493	Rooms Division Management -II Lab	0	0	2	0	2	2
10	BHHA493	Inflight & Crew Management	0	0	2	0	2	2
SESSIONAL								
4	BHHA471	Travel Documentation	2	0	0	0	2	2
12	BHHA494	Interview Skills & Professional Grooming - I	0	0	0	2	2	1
13	BHHA495	Research Project - Design and Methodology	0	0	0	2	2	1
14	BHHASDP481	Competetive Aptitude Training - IV	0	0	0	2	2	1
Mandatory Industry and Value Added Courses (IVC)								
15	BHHA496	AI Based Cooking	0	0	1	0	1	0
16	BHHA481	Mandatory Additional Requirment	0	0	0	0	0	0
17	BHHA482	Vocational Training (1 Month)	0	0	0	0	0	0
18	MOOCS							
		Marketing Management II	0	0	0	0	0	2
		Sales & Distribution Management	0	0	0	0	0	2
Total Credit Points for 4th Semester			23					
			17			12	6	35

BHHA Course Structure : Session 2026 – 2027								
Fifth Semester								
Sl. No.	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	BHHA501	International Cuisine - I	4	0	0	0	4	2
2	BHHA502	Advance Food & Beverage Service Operations	3	0	0	0	3	2
3	BHHA503	Reveue Management	3	0	0	0	3	2
4	BHHA504	Service Marketing	2	0	0	0	2	2
5	BHHA505A	Customer Relationship Management	2	0	0	0	2	2
	BHHA505B	Event Management & MICE						
6	BHHAESP591	General Studies & Current Affairs - V	2	0	0	0	2	2
PRACTICAL								
7	BHHA591	International Cuisine - I Lab	0	0	4	0	4	2
8	BHHA592	Advance Food & Beverage Service Operations Lab	0	0	3	0	3	2
9	BHHA593	Inflight Procedures and Aviation Safety	0	0	3	0	3	2
SESSIONAL								
10	BHTA571	International Tourism	2	0	0	0	2	2
11	BHHA594	Interview Skills & Professional Grooming - II	0	0	2	0	2	1
12	BHHA595	Project Work & Dissertation - I	0	0	0	3	3	1
13	BHHASDP581	Competetive Aptitude Training - V	0	0	0	2	2	1
Mandatory Industry and Value Added Courses (IVC)								
14	BHHA581	Foreign Language II	0	0	0	0	0	0
15	BHHA596	Mandatory Additional Requirment	0	0	0	0	0	0
MOOCS								
1		Marketing Research and Analysis	0	0	0	0	0	2
			16		12	5	33	

1	BHHA781	Industrial Training	0	0	40	0	0	18
2	BHHA782	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
Total Credit Points for 7th Semester			20					

BHHA Course Structure : Session 2026 – 2027								
Eight Semester								
Sl. No.	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	BHHA881	Corporate Internship/ Project	0	0	40	0	0	15
3	BHHA883	Grand Viva	0	0	0	0	0	5
Mandatory Industry and Value Added Courses (IVC)								
MOOCS								
Strategic Management for competetive Advantage								3
Total Credit Points for 8th Semester			20					
Grand Total Credit Points for all Semester			180					