

BHHA Course Structure : Session 2026– 2027

First 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	BHHA101	Foundation course in Food Production - I	3	0	0	0	3	2
2	BHHA102	Foundation course in Food & Beverage Service - I	3	0	0	0	3	2
3	BHHA103	Foundation course in Rooms Division Operations - I	2	0	0	0	2	2
4	BHHA104	Foundation course in Travel & Tourism Management	2	0	0	0	2	2
5	BHHA105	Principles of Management	2	0	0	0	2	2
8	BHHGS101	General Studies & Current Affairs - I	2	0	0	0	2	2
PRACTICAL								
9	BHHA191	Foundation course in Food Production - I Laboratory	0	0	3	0	3	2
10	BHHA192	Foundation course in Food & Beverage Service -I Laboratory	0	0	3	0	3	2
11	BHHA193	Foundation course in Rooms Division Operations - I Laboratory	0	0	2	0	2	2
12	BHHA194	Computer Application in Hospitality Industry Laboratory	0	0	2	0	2	1
SESSIONAL								
6	BHHA171	Introduction to Aviation Industry	2	0	0	0	2	2
7	BHHA172	Introduction to AI-ML & IOT	2	0	0	0	2	1
13	BHHA173	Grooming & Personality Development - I Laboratory	0	0	0	2	2	1
14	BHHGS181	Competitive Aptitude Training - I	0	0	0	2	2	1
Mandatory Industry and Value Added Courses (IVC)								
15	BHHA174	Communicative English - I	1	0	0	0	1	0
16	BHHA175	Environmental Sustainability	0	0	2	0	2	0
17	MAR	MAR	0	0	0	0	0	0
18			19	0	12	4	35	24
Total Credit Points for 1st Semester			24					

BHHA Course Structure : Session 2026– 2027

2nd 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	BHHA201	Foundation course in Food Production - II	4	0	0	0	4	2
2	BHHA202	Foundation course in Food & Beverage Service -II	3	0	0	0	3	2
3	BHHA203	Foundation course in Rooms Division Operations -II	3	0	0	0	3	2
4	BHHA204A	Entrepreneurship Management	2	0	0	0	2	2
	BHHA204B	Food Science & Food Safety						
5	BHHA205	Marketing Management - I						

6	BHHAESP201	General Studies & Current Affairs - II	2	0	0	0	2	2
PRACTICAL								
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	Competitive 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 Requirement	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								
SI 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 Familiarization	0	0	2	0	2	1
SESSIONAL								
11	BHHA371	Geography of Tourism	0	0	0	2	2	
12	BHHA395	Employability 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					

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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				

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	Competitive 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 Requirement	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	Revenue 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	Competitive 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 Requirement	0	0	0	0	0	0
16	MOOCS							
1		Marketing Research and Analysis	0	0	0	0	0	2
			16		12	5	33	
Total Credit Points for 5th Semester			23					

BHHA Course Structure : Session 2026 – 2027									
Sixth 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	BHHA601	International Cuisine - II	4	0	0	0	4	2	
2	BHHA602	Food & Beverage Management	3	0	0	0	3	2	
3	BHHA603	Tourism Culture and Heritage	3	0	0	0	3	2	
4	BHHA604A	Consumer Behaviour	3	0	0	0	3	2	
	BHHA604B	Tour Guiding & Interpretation							
5	BHHA605	Financial Management	3	0	0	0	3	2	
6	BHHASDP601	General Studies & Current Affairs - VI	2	0	0	0	2	2	
7	BHHA691	International Cuisine Lab - II	0	0	4	0	4	2	
8	BHHA692	Food & Beverage Management Lab	0	0	3	0	3	2	
9	BHHA693	Airlines Catering Management	0	0	3	0	3	2	
			0	0		0			
SESSIONAL									
10	BHHA671	Retail Management						1	
11	BHHA695	Project Work & Dissertation - II				3	3	3	
12	BHHAGS681	Competitive Aptitude Training - VI				2	2	1	
			18		10	5	33		
Mandatory Industry and Value Added Courses (IVC)									
		MAR						0	
MOOCS									
		Consumer Behaviour	0	0	0	0	0	2	
Total Credit Points for 6th Semester			23						

BHHA Course Structure : Session 2026 – 2027										
Seventh 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	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 competitive Advantage								3
Total Credit Points for 8th Semester			20					
Grand Total Credit Points for all Semester			180					