SEMESTER: 1

S. NO.	COURSE NO.	SUBJECT	F	PERIODS	S	EV	ALUAT	ION SCI	HEME		CREDITS
	(THEORY)		L	T	P	SESSIC	SESSIONAL EXAM		ESE	SUB	
						TA	CT	TOT	-	TOTAL	
1	HM101	FOUNDATION COURSE IN FOOD PRODUCTION - 1	3	1		10	20	30	70	100	3
2	HM102	FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE -I	3	1		10	20	30	70	100	3
3	HM103	FOUNDATION COURSE IN FRONT OFFICE	3	1		10	20	30	70	100	3
4	HM104	FOUNDATION COURSE IN HOUSE KEEPING	3	1		10	20	30	70	100	3
5	HM105	COMMUNICATION	3	1		10	20	30	70	100	2
6	HM106	APPLICATION OF COMPUTERS	2	1		10	20	30	70	100	2
	(PRACTICAL / P	ROJECT)								'	
1	HM191	FOOD PRODUCTION PRACTICAL - 1			3	20	20	40	60	100	2
2	HM192	FOOD & BEVERAGE SERVICE PRACTICAL - 1			3	20	20	40	60	100	2
3	HM193	FRONT OFFICE PRACTICAL - 1			3	20	20	40	60	100	2
4	HM194	HOUSE KEEPING PRACTICAL - 1			3	20	20	40	60	100	2
5	HM196	APPLICATION OF COMPUTERS PRACTICAL - 1			2	20	20	40	60	100	2
		TOTAL	17	6	14					1100	26

TA = TEACHERS ASSESSMENT CT = CLASS TEST ESE = END SEMESTER EXAMINATION TOTAL MARKS: 1100 TOTAL PERIODS: 37 TOTAL CREDITS: 26

SEMESTER: 2

S. NO.	COURSE NO.	SUBJECT	F	PERIODS	S	EV	ALUAT	ION SCI	HEME		CREDITS
	(THEORY)		L	T	P	SESSIC	ONAL E	EXAM	ESE	SUB	
						TA	CT	TOT		TOTAL	
1	HM201	FOUNDATION COURSE IN FOOD PRODUCTION -II	3	1		10	20	30	70	100	3
2	HM202	FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE -II	3	1		10	20	30	70	100	3
3	HM203	FRONT OFFICE OPERATION - 1	3	1		10	20	30	70	100	3
4	HM204	HOUSE KEEPING OPERATION - 1	3	1		10	20	30	70	100	3
5	HM205	FOOD SCIENCE & NUTRITION	3	1		10	20	30	70	100	2
6	HM206	BUSINESS COMMUNICATION	3	1		10	20	30	70	100	2
	(PRACTICAL/ P	ROJECT)			ı	1					
1	HM291	FOOD PRODUCTION PRACTICAL - II			3	20	20	40	60	100	2
2	HM292	FOOD & BEVERAGE SERVICE PRACTICAL -II			3	20	20	40	60	100	2
3	HM293	FRONT OFFICE PRACTICAL - II			3	20	20	40	60	100	2
4	HM294	HOUSE KEEPING PRACTICAL - II			3	20	20	40	60	100	2
		TOTAL ()	18	6	12					1000	24

TA = TEACHERS ASSESSMENT CT = CLASS TEST ESE = END SEMESTER EXAMINATION TOTAL MARKS: 1000 TOTAL PERIODS: 36 TOTAL CREDITS: 24

SEMESTER: 3

S. NO.	COURSE NO.	SUBJECT	I	PERIOD	S	EV	ALUAT	TON SCI	HEME		CREDITS
_	(THEORY)		L	T	P	SESSIONAL EXAM		ESE	SUB		
						TA	CT	TOT		TOTAL	
1	HM301	FOOD PRODUCTION OPERATION-I	3	1		10	20	30	70	100	3
2	HM302	FOOD & BEVERAGE SERVICE OPERATIONS - 1	3	1		10	20	30	70	100	3
3	HM303	FRONT OFFICE OPERATION - II	3	1		10	20	30	70	100	3
4	HM304	HOUSE KEEPING OPERATION - II	3	1		10	20	30	70	100	3
5	HM305	HOTEL INFORMATION SYSTEM	3	1		10	20	30	70	100	2
6	HM306	FOOD & BEVERAGE CONTROLS & MANAGEMENT	3	1		10	20	30	70	100	2
	(PRACTICAL/ PR	ROJECT)		ı	1					l .	
1	HM391	FOOD PRODUCTION PRACTICAL- III			3	20	20	40	60	100	2
2	HM392	FOOD & BEVERAGE SERVICE PRACTICAL -III			3	20	20	40	60	100	2
3	HM393	FRONT OFFICE PRACTICAL - III			3	20	20	40	60	100	2
4	HM394	HOUSE KEEPING PRACTICAL - III			3	20	20	40	60	100	2
		TOTAL (38)	18	6	12					1000	24

TA = TEACHERS ASSESSMENT CT = CLASS TEST ESE = END SEMESTER EXAMINATION TOTAL MARKS: 1000 TOTAL PERIODS: 36 TOTAL CREDITS: 24

SEMESTER: 4

S. NO.	COURSE NO.	SUBJECT		PERIODS		EV	ALUAT	CREDITS			
- CI			L	Т	P	SESSIC	ONAL E	EXAM	ESE	SUB	
C	THEORY)					TA	CT	TOT	1	TOTA	
1	HM401	FOOD PRODUCTION OPERATION-II	3	1		10	20	30	70	100	3
2	HM402	FOOD & BEVERAGE SERVICE OPERATIONS -II	3	1		10	20	30	70	100	3
3	HM403	FRONT OFFICE MANAGEMENT	3	1		10	20	30	70	100	3
4	HM404	HOUSE KEEPING MANAGEMENT	3	1		10	20	30	70	100	3
5	HM405	BASIC ACCOUNTING	3	1		10	20	30	70	100	2
6	HM406	INTRODUCTION TO MANAGEMENT	3	1		10	20	30	70	100	2
PF	RACTICAL/ PROJ	ECT)		1		I.					
1	HM491	FOOD PRODUCTION PRACTICAL - IV			4	20	20	40	60	100	2
2	HM492	FOOD & BEVERAGE SERVICE PRACTICAL - IV			4	20	20	40	60	100	2
3	HM493	FRONT OFFICE PRACTICAL - IV			2	20	20	40	60	100	2
4	HM494	HOUSE KEEPING PRACTICAL - IV			2	20	20	40	60	100	2
	F	TOTAL (37)	18	6	12					1000	24

1

TA = TEACHERS ASSESSMENT CT = CLASS TEST ESE = END SEMESTER EXAMINATION TOTAL MARKS: 1000 TOTAL PERIODS: 36 TOTAL CREDITS: 24

SEMESTER: 5

S. NO.	COURSE NO.	SUBJECT	F	PERIOD	S	EV	ALUAT	ION SCI	HEME		CREDITS
	(THEORY)		L	T	P	SESSIC	NAL E	XAM	ESE	SUB	
,	J					TA	CT	TOT			
1	HM501	HOTEL ACCOUNTING	3	1		10	20	30	70	100	3
2	. HM502	FACILITY PLANNING - I	3	1		10	20	30	70	100	3
3	HM503	HOSPITALITY MARKETING	3	1		10	20	30	70	100	3
4	HM504	TOURISM MANAGEMENT	3	1		10	20	30	70	100	3
5	HM 505	ENVIRONMENTAL ISSUES	3	1		10	20	30	70	100	3
			15	5							15
(PRAC	PRACTICAL / PROJECT)										
1	HM595	PERSONALITY DEVELOPMENT PRACTICAL -I			3	20	20	40	60	100	2

TA = TEACHERS ASSESSMENT CT = CLASS TEST ESE = END SEMESTER EXAMINATION TOTAL MARKS: 600 TOTAL PERIODS: 23 TOTAL CREDITS: 17

SEMESTER: 6

S. NO.	COURSE NO.	SUBJECT	P	ERIODS		EVALUATION SCHE			EME		CREDITS
	(PRACTICAL/ PF	(PRACTICAL/ PROJECT)		T	P	SESSIC	SESSIONAL EXAM			SUB	
						TA	CT	TOT		TOTAL	
1	HM681	INDUSTRIAL TRAINING (MIN 20 TO MAX 22 WEEKS)									10
		TOTAL									
		ASSESSMENT PROCEDURE FOR HM 601									
		Industrial Training Report							60		
		Report Presentation							20		
		Viva-Voice ON Industrial Training							20		
									100	100	

TA = TEACHERS ASSESSMENT CT = CLASS TEST ESE = END SEMESTER EXAMINATION TOTAL MARKS: 100 TOTAL PERIODS: 20 weeks TOTAL CREDITS: 10

SEMESTER: 7

S. NO.	COURSE NO.	SUBJECT	P	ERIODS	\$	EV	ALUATI	ON SCH	IEME		CREDITS
	(THEORY)		L	T	P	SESSIC	NAL E	XAM	ESE	SUB	
						TA	CT	TOT		TOTA	
1	HM701A/B/C/D	ADVANCED FOOD PRODUCTION AN PATISSERIE SPECIALISATION/ADVANCED FOOD AND BEVERAGE SERVICE -II SPECIALISATION/FRONT OFFICE MANAGEMENT (FOM) SPECIALISATION/HOUSEKEEPING MANAGEMENT(HKM)SPECIALISATION (CHOOSE ANY ONE)	3	1		10	20	30	70	100	3
2	HM702	RESEARCH METHODOLOGY	3	1		10	20	30	70	100	3
3	HM703	ORGANIZATIONAL BEHAVIOUR	2	1		10	20	30	70	100	2
4	HM704	BUSINESS LAW	2	1		10	20	30	70	100	2
5	HM705	FINANCIAL MANAGEMENT	2	1		10	20	30	70	100	2
6	HM706	HUMAN RESOURCE MANAGEMENT	2	1		10	20	30	70	100	2
	(PRACTICAL / PR	ROJECT)					1				
1	HM791A/B/C/D	ADVANCED FOOD PRODUCTION AN PATISSERIE SPECIALISATION LAB/ADVANCED FOOD AND BEVERAGE SERVICE -II SPECIALISATION LAB/FRONT OFFICE MANAGEMENT (FOM) SPECIALISATION LAB/HOUSEKEEPING MANAGEMENT(HKM)SPECIALISATION LAB (CHOOSE ANY ONE)			3	20	20	40	60	100	3
2	HM795	PERSONALITY DEVELOPMENT PRACTICAL -II			3	20	20	40	60	100	2
		TOTAL	14	6	6					800	19

Maulana Abul Kalam Azad University of Technology, West Bengal (Formerly West Bengal University of Technology) Syllabus for Bachelor in Hotel Management & Catering Technology (HMCT)

(Applicable from the academic session 2019)

TA = TEACHERS ASSESSMENT CT = CLASS TEST ESE = END SEMESTER EXAMINATION TOTAL MARKS : 900 TOTAL PERIODS : 26 TOTAL CREDITS : 19

SEMESTER: 8

S. NO.	COURSE NO.	SUBJECT	F	PERIODS	S	EV	EVALUATION SCH				CREDITS
	(SESSIONAL)		L	Т	P	SESSIONAL EXAM			ESE	SUB	
						TA	CT	TOT		TOTAL	
1	HM881	SUPERVISORY WORK EXPERIENCE IN SELECTED DEPARTMENT / CHOICE DEPARTMENT								200	8
	HM882	Research Project ON THE DEPARTMENT WHERE THE WORK EXPERIENCE IS HAPPENING								200	8
	TOTAL									400	16

 $TA = TEACHERS \ ASSESSMENT \ CT = CLASS \ TEST \ ESE = END \ SEMESTER \ EXAMINATION \ TOTAL \ MARKS: 600 \ TOTAL \ PERIODS: \ TOTAL \ CREDITS: 16$

ONE SEMESTER = 90 WORKING DAYS OF WHICH AT LEAST 80 DAYS OF TEACHING TOTAL CLASS ROOM / LABORATORY CONTACT HOURS PER WEEK 36 HOURS.