## **Scheme: School of Hotel Management**

## 2<sup>nd</sup> Semester

ВНМСТ						
<b>Course Code</b>	Course Title					
HM201	Food Production & Patisserie	The. 3 Hrs/week/8Hrs week Practical				
HM202	Food & Beverage Advance	The. 3 Hrs/week/8Hrs week Practical				
HM203	Hotel Housekeeping Management	The. 3 Hrs/week/8Hrs week Practical				
HM204	Hotel Accounting	The. 3 Hrs/week/8Hrs week Practical				
HM205	Front Office Operation & Management	The. 3 Hrs/week				
HM206	Food Science	The. 3 Hrs/week				

	Subject	Assessment Scheme			
Code		Int.	Sem-End Th.	Sem-End Pr.	Total
HM201	Food Production & Patisserie	30	70	50	150
HM202	Food & beverage advance	30	70	50	150
HM203	Hotel Housekeeping Management	30	70	50	150
HM204	Hotel Accounting	30	70	-	100
HM205	Front Office Operation & Management	30	70	50	150
HM206	Food Science	30	70	-	100
	800				

BHMCT(2<sup>nd</sup> Sem) wef 2015-16