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)

CREDITS			8	E	3	3	2	2		2	2	2	2	2	26
	SUB	TOTAL	100	100	100	100	100	100		100	100	100	100	100	1100
IEME	ESE		70	70	70	70	70	70		09	09	09	09	09	
EVALUATION SCHEME	XAM	TOT	30	30	30	30	30	30		40	40	40	40	40	
ALUAT	SESSIONAL EXAM	CT	20	20	20	20	20	20		20	20	20	20	20	
EV	SESSI	TA	10	10	10	10	10	10		20	20	20	20	20	
S	ط									3	ε	3	С	7	14
PERIODS	Н		-			-	-	-							9
	J		ε	E	3	ε	8	7							17
SUBJECT			FOUNDATION COURSE IN FOOD PRODUCTION - 1	FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE -I	FOUNDATION COURSE IN FRONT OFFICE	FOUNDATION COURSE IN HOUSE KEEPING	COMMUNICATION	APPLICATION OF COMPUTERS	PROJECT)	FOOD PRODUCTION PRACTICAL - 1	FOOD & BEVERAGE SERVICE PRACTICAL - 1	FRONT OFFICE PRACTICAL - 1	HOUSE KEEPING PRACTICAL - 1	APPLICATION OF COMPUTERS PRACTICAL - 1	TOTAL
COURSE NO.	(THEORY)		HM101	HM102	HM103	HM104	HM105	HM106	(PRACTICAL / PROJECT)	HM191	HM192	HM193	HM194	HM196	
S. NO.			1	2	3	4	5	9			2	3	4	5	

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

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)

ATION COURSE IN FOOD & 3 1 ATION COURSE IN FOOD & 3 1 ATION COURSE IN FOOD & 3 1 ACTION -II ATION COURSE IN FOOD & 3 1 AGE SERVICE -II OFFICE OPERATION - 1 3 1 KEEPING OPERATION - 1 3 1 SCIENCE & NUTRITION 3 1 1 SCIENCE & NUTRITION 3 1 1 EXECUTION PRACTICAL - II REPURG SERVICE ICAL -II KEEPING PRACTICAL - II KEEPING PRACTICAL - III	S														
ATION COURSE IN FOOD & 3 1 10 20 30 70 CTION-II ATION COURSE IN FOOD & 3 1 10 20 30 70 AGE SERVICE-II OFFICE OPERATION - 1 3 1 10 20 30 70 SCIENCE & NUTRITION 3 1 10 20 30 70 SCIENCE & NUTRITION 3 1 10 20 30 70 SEBVERAGE SERVICE - II OFFICE PRACTICAL - II OFFICE PRACTICAL - II KEEPING PRACTICAL - II OFFICE PRACTICAL - II KEEPING PRACTICAL - II OFFICE PRACTICAL - II KEEPING PRACTICAL - II SA 20 20 40 60 KEEPING PRACTICAL - II OFFICE PRACTICAL - II O	CREDIT			κ	κ	3	3	2	2		2	2	2	2	24
ATION COURSE IN FOOD CTION-II ATION COURSE IN FOOD CTION-II ATION COURSE IN FOOD AGE SERVICE-II OFFICE OPERATION - 1 3 1 10 20 30 SCIENCE & NUTRITION 3 1 1 10 20 30 SCIENCE & NUTRITION 3 1 1 0 20 30 SCIENCE TOT ATION COURSE IN FOOD & 30 SCIENCE OPERATION - 1 3 1 1 0 20 30 SCIENCE AND		SUB	TOTAL	100	100	100	100	100	100		100	100	100	100	1000
ATION COURSE IN FOOD ATION COURSE IN FOOD & 3 1 1 1 ATION COURSE IN FOOD & 3 1 1 1 ATION COURSE IN FOOD & 3 1 1 1 AGE SERVICE-II OFFICE OPERATION - 1 3 1 1 1 KEEPING OPERATION - 1 3 1 1 1 SCIENCE & NUTRITION 3 1 1 1 REEPING OPERATICAL - II 3 2 KEEPING PRACTICAL - II 3 3 3 KEEPING PRACTICAL - II 3	HEME	ESE		70	70	70	70	70	70		09	09	09	09	
ATION COURSE IN FOOD ATION COURSE IN FOOD & 3 1 1 1 ATION COURSE IN FOOD & 3 1 1 1 ATION COURSE IN FOOD & 3 1 1 1 AGE SERVICE-II OFFICE OPERATION - 1 3 1 1 1 KEEPING OPERATION - 1 3 1 1 1 SCIENCE & NUTRITION 3 1 1 1 REEPING OPERATICAL - II 3 2 KEEPING PRACTICAL - II 3 3 3 KEEPING PRACTICAL - II 3	TON SCI	XAM	TOT	30	30	30	30	30	30		40	40	40	40	
ATION COURSE IN FOOD ATION COURSE IN FOOD & 3 1 1 1 ATION COURSE IN FOOD & 3 1 1 1 ATION COURSE IN FOOD & 3 1 1 1 AGE SERVICE-II OFFICE OPERATION - 1 3 1 1 1 KEEPING OPERATION - 1 3 1 1 1 SCIENCE & NUTRITION 3 1 1 1 REEPING OPERATICAL - II 3 2 KEEPING PRACTICAL - II 3 3 3 KEEPING PRACTICAL - II 3	ALUAT	ONAL E	CT	20	20	20	20	20	20		20	20	20	20	
ATION COURSE IN FOOD & 3 1 ATION COURSE IN FOOD & 3 1 ATION COURSE IN FOOD & 3 1 ACTION -II ATION COURSE IN FOOD & 3 1 AGE SERVICE -II OFFICE OPERATION - 1 3 1 KEEPING OPERATION - 1 3 1 SCIENCE & NUTRITION 3 1 SCIENCE & NUTRITION 3 1 ESS COMMUNICATION 3 1 SERVERAGE SERVICE 11 REPING PRACTICAL - II KEEPING PRACTICAL - II KEEPING PRACTICAL - II KEEPING PRACTICAL - II KEEPING PRACTICAL - II OFFICE PRACTICAL - II KEEPING PRACTICAL - II OFFICE PRACTICAL - II KEEPING PRACTICAL - II OFFICE PRACTICAL - II OFFICE PRACTICAL - II KEEPING PRACTICAL - II OFFICE PRACTICAL - III OFFICE PRAC	EV	SESSI	TA	10	10	10	10	10	10		20	20	20	20	
ATION COURSE IN FOOD ATION COURSE IN FOOD & 3 CTION - II ATION COURSE IN FOOD & 3 AGE SERVICE - II OFFICE OPERATION - 1 3 KEEPING OPERATION - 1 3 SCIENCE & NUTRITION 3 SSIENCE & NUTRITION 3 SSIENCE & NUTRITION 3 SESS COMMUNICATION 3 CELLII CAL - II KEEPING PRACTICAL - II KEEPING PRACTICAL - II CAL - II	SO	Ь									3	ε	3	3	12
ATION COURSE IN FOOD ATION COURSE IN FOOD & 3 CTION - II ATION COURSE IN FOOD & 3 AGE SERVICE - II OFFICE OPERATION - 1 3 KEEPING OPERATION - 1 3 SCIENCE & NUTRITION 3 SCIENCE & NUTRITION 3 SSS COMMUNICATION 3 SSS COMMUNICATION 3 ESS COMMUNICATION 3 ENODUCTION PRACTICAL - II EXEEPING PRACTICAL - II KEEPING PRACTICAL - II	PERIOL	L		-	-	_	_	-	_						9
SUBJECT FOUNDATION COURSE IN FOOD PRODUCTION - II FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE - II FRONT OFFICE OPERATION - 1 HOUSE KEEPING OPERATION - 1 FOOD SCIENCE & NUTRITION BUSINESS COMMUNICATION SOJECT) FOOD PRODUCTION PRACTICAL - II FOOD & BEVERAGE SERVICE PRACTICAL - II		П		ε	ε.	3	3	3	3						2
, , , , , , , , , , , , , , , , , , , 	SUBJECT			FOUNDATION COURSE IN FOOD PRODUCTION - II		FRONT OFFICE OPERATION - 1	HOUSE KEEPING OPERATION - 1	FOOD SCIENCE & NUTRITION	BUSINESS COMMUNICATION	(PRACTICAL/ PROJECT)	FOOD PRODUCTION PRACTICAL - II	FOOD & BEVERAGE SERVICE PRACTICAL -II	FRONT OFFICE PRACTICAL - II	HOUSE KEEPING PRACTICAL - II	TOTALO
, , , , , , , , , , , , , , , , , , , 	S. NO. COURSE NO.			-	2	3	4	5	9		1	2	3	4	

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

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)

CREDITS			3	3	3	3	2	2		2	2	2	2	24
	SUB	TOTAL	100	100	100	100	100	100		100	100	100	100	1000
HEME	ESE		70	70	70	70	70	70		09	09	09	09	
EVALUATION SCHEME	XAM.	TOT	30	30	30	30	30	30		40	40	40	40	
ALUAT	SESSIONAL EXAM	CT	20	20	20	20	20	20		20	20	20	20	
EV	SESSIG	TA	10	10	10	10	10	10		20	20	20	20	
S	Ь									3	8	8	3	12
PERIODS	L			П	_	1	_							9
Ь	Т		3	3	3	3	3	3						18
SUBJECT			FOOD PRODUCTION OPERATION-I	FOOD & BEVERAGE SERVICE OPERATIONS - 1	FRONT OFFICE OPERATION - II	HOUSE KEEPING OPERATION - II	HOTEL INFORMATION SYSTEM	FOOD & BEVERAGE CONTROLS & MANAGEMENT	PROJECT)	FOOD PRODUCTION PRACTICAL- III	FOOD & BEVERAGE SERVICE PRACTICAL -III	FRONT OFFICE PRACTICAL - III	HOUSE KEEPING PRACTICAL - III	TOTAL (38)
COURSE NO.	(THEORY)		HM301	HM302	HM303	HM304	HM305	HM306	(PRACTICAL/ PROJECT)	HM391	HM392	HM393	HM394	
S. NO.	_		1	2	3	4	S	9		1	2	3	4	

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

(Formerly West Bengal University of Technology) Syllabus for Bachelor in Hotel Management & Catering Technology (HMCT) (Applicable from the academic session 2019) SEMESTER: 4 Maulana Abul Kalam Azad University of Technology, West Bengal

S. NO.	COURSE NO.	SUBJECT	ď	PERIODS	S	EVA	LUATI	EVALUATION SCHEME	EME		CREDITS
E			Г	Н	Ь	SESSIONAL EXAM	NAL E	KAM	ESE	SUB	
	CTHEORY)					TA	CT	TOT		TOTA	
1	HM401	FOOD PRODUCTION OPERATION-II	3	_		10	20	30	70	100	3
2	HM402	FOOD & BEVERAGE SERVICE OPERATIONS -II	3	_		10	20	30	70	100	3
3	HM403	FRONT OFFICE MANAGEMENT	c	_		10	20	30	70	100	3
4	HM404	HOUSE KEEPING MANAGEMENT	3	-		10	20	30	70	100	3
S	HM405	BASIC ACCOUNTING	3	_		10	20	30	70	100	2
9	HM406	INTRODUCTION TO MANAGEMENT	ε			10	20	30	70	100	2
PR,	PRACTICAL/ PROJECT)	aCT)									
	HM491	FOOD PRODUCTION PRACTICAL - IV			4	20	20	40	09	100	2
2	HM492	FOOD & BEVERAGE SERVICE PRACTICAL - IV			4	20	20	40	09	100	2
3	HM493	FRONT OFFICE PRACTICAL - IV			2	20	20	40	09	100	2
4	HM494	HOUSE KEEPING PRACTICAL - IV			2	20	20	40	09	100	2
	Īτ	TOTAL (37)	18	9	12					1000	24

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

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)

S. NO.	S. COURSE NO. SUBJECT	SUBJECT	[H	PERIODS		EVA	LUATI	EVALUATION SCHEME	IEME		CREDITS
	(THEORY)		П	L	Ъ	SESSIONAL EXAM	NAL E	XAM	ESE	SUB	
J						TA	CT	TOT			
1	HM501	HOTEL ACCOUNTING	3	-		10	20	30	70	100	3
2	HM502	FACILITY PLANNING - I	3	-		10	20	30	70	100	3
3	HM503	HOSPITALITY MARKETING	8	-		10	20	30	70	100	3
4	HM504	TOURISM MANAGEMENT	3	-		10	20	30	70	100	3
5	HM 505	ENVIRONMENTAL ISSUES	3	-		10	20	30	70	100	3
			15	5							15
(PRAC	(PRACTICAL / PROJECT)	T)									
-	HM595	PERSONALITY DEVELOPMENT PRACTICAL -I			3	20	20	40	09	100	2

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