# **Bachelor of Hotel Management and Catering Technology [BHMCT] - Course Overview**

STREAM

#### HOTEL MANAGEMENT

DURATION

### 3 YEARS

COURSE

### CATERING TECHNOLOGY

COURSE TYPE

### **GRADUATION**

### BHMCT Top Colleges, Syllabus, Scope and Salary

BHMCT or Bachelor of Hotel Management and Catering Technology is a 4-year undergraduate course which is offered by many universities in India. The colleges offering this course should be affiliated to the **National Council of Hotel Management and Catering Technology (NCHMCT)**. The course is focused on training enthusiastic students for the hospitality industry. The eligibility for pursuing this course is that the students should have completed their 10+2 from a recognized school.

The admissions are done through both entrance exams and also through merit lists.

The course of BHMCT focuses on teaching students about specializations like Food Production, Housekeeping Operations, Catering Services, Communication Fundamentals, Accommodation Operations, Basic Accounting, Principles of Management and also about fields of travel and tourism. The average course fee ranges from INR 2.5-5 Lakhs.

After completing this course of bachelors in hotel management and catering technology, students can find jobs majorly in the hotel industry and also in many other sectors like tourism, airlines, food craft institutes, cruise ships, etc. They can work in profiles like Steward, Front Office Manager, Bartender, Receptionist, Housekeeping Supervisor, Sous-Chef, etc. The average starting salary ranges from INR 2-5 Lakhs.

### **BHMCT: Highlights**

Course Level	Bachelors
Examination Type	Semester-wise/Year-wise
Eligibility for the program	10+2 qualified with a good school.
Duration of the program	4 years
Average Tuition Fee	INR 2.5-5 Lakhs
Average Salary (per annum)	INR 2-5 Lakhs
Job Profiles	Steward, Front Office Manager, Bartender, Receptionist, Housekeeping Superviso

### **BHMCT: What is it about?**

This course is a vocational course focusing on the professional skills and knowledge necessary for jobs in either the hotel industry or helping students encourage opening their own business in the catering or hotel industry. The hospitality industry is a growing sector in today's commercialized world opening new opportunities for students to pursue their interests in the field of hotel management and catering.

Any student who wants a career in the hospitality industry should opt for this course. This course is also the best-integrated course for students who are keen on learning new techniques for cooking and who want to make a career out of it. The course provides students the platform to learn cooking of a level equivalent to chefs and pursue it as their career. This course is also the best place for students interested in the field of hotel management, travel, and tourism. It is an extensive course which incorporates both, subject knowledge and industrial training for real-life situations.

# **BHMCT: Subjects**

Food and Beverage Service	Housekeeping Operations
Front Office Operations	Communication Fundamentals
Catering Science	Basic French for Hotel Industry
Basic Accounting	Hotel Engineering
Hotel Accountancy	Hospitality Marketing
Travel and Tourism	Hotel Related Laws

# **BHMCT: Top Institutes**

		Average Fees (per an.
University School of Hotel Management and Catering Technology, Rayat Bahra University	Mohali	INR 80,000
Guru Nanak Institute of Hotel Management	Kolkata	INR 1,80,000
Shri Shakti College of Hotel Management	Hyderabad	INR 91,000
Institute of Hotel Management Catering Technology and Applied Nutrition	Meerut	INR 74,600
SAMS Institute of Hotel and Business Management	Varanasi	INR 1,07,000

Panjab University	Chandigarh	INR 65,000
Tuli College of Hotel Management	Nagpur	INR 56,000
MM Institute of Hotel Management and Catering Technology	Ambala	INR 85,500
Pioneer Institute of Hotel Management	Hyderabad	INR 90,000
IIMT College of Hotel Management and Catering Technology	Meerut	INR 83,000

# **BHMCT: Eligibility**

The eligibility criterion for pursuing this course is that the students should have completed their 12<sup>th</sup> from a recognized school. The school should be affiliated to a board recognized by the government of India. The student should have obtained certain minimum marks in the qualifying examination as mentioned by the universities individually.

### **BHMCT: Eligibility**

The eligibility criterion for pursuing this course is that the students should have completed their 12<sup>th</sup> from a recognized school. The school should be affiliated to a board recognized by the government of India. The student should have obtained certain minimum marks in the qualifying examination as mentioned by the universities individually.

# Latest Bachelor of Hotel Management and Catering Technology [BHMCT] Admission Alert

Birla Institute of Technology (BIT), Mesra Admission 2020: Courses, Application Form,
 Cut Off, Placement, Fees

- Guru Nanak Institute of Hotel Management (GNIHM) Kolkata Admission 2020, Fees

  Structure, Placement, Courses, Entrance Exam
- SPSU B.Tech, M.Tech & MBA Admission 2020: Eligibility, Application Process, Result
- Subhas Bose Institute of Hotel Management (SBIHM) Kolkata Admission 2020: Fees

  Structure, Placement, Ranking, Courses
- Ramaiah University of Applied Sciences (RUAS) Admission 2020: B.Tech, Fees,
   Eligibility, Review
- AIMS Institute Bangalore Admission 2020: MBA Admission, Application form

### Direct Admission

Certain institutes like IHM, Meerut and JP Institute of Hotel Management also offer merit-based direct admission to the BHMCT program. Some of the other institutes and universities which offer direct admission to the Bachelor of Hotel Management and Catering Technology program are:

- Sanskriti Group of Institutions
- Bundelkhand University
- Surya Group of Institutions
- Pacific Institute of Hotel Management

## **BHMCT: Career Prospects**

Jobs

Students after graduating from this course can find opportunities in many sectors. Some of the prominent job profiles are:

- Steward
- Front Office Manager
- Bartender
- Receptionist
- Housekeeping Supervisor
- Sous-Chef