Integral University Lucknow
Faculty of Commerce & Management
STUDY& EVALUATION SCHEME

Diploma in Hotel Management **Semester-III**

S.No.	Course code	Course Title	Type of Paper	Period Per/hr/week/ Sem.			Evaluation Scheme				Sub Total	Credit	Total Credits	Attributes							
				L	T	P	CT	TA	Total	ESE				Employability	Entrepreneurship	Skill Development	Gender Equality	Environment& Sustainability	HumanValue	Professional Ethics	Sustainable Development Goal
1	BHM201	Food Production Operations-1 (Theory)	Theory	3	0	0	15	10	25	75	100	3:0:0	3	√	√	√				√	4,8 & 17
2	BHM201P	Food Production operations-1(Practical)	Practical	0	0	2	15	10	25	75	100	0:0:2	1	√		√	√		√	√	SDG-8
3	BHM202	Food Beverage Service Operation-1 (Theory)	Theory	3	0	0	15	10	25	75	100	3:0:0	3	√		√				√	SDG-4,8
4	BHM202P	Food Beverage Service Operation-1 (Practical)	Practical	0	0	2	15	10	25	75	100	0:0:2	1	√		√				√	SDG-4
5	BHM203	Accommodation & Front Office Operations -1 (Theory)	Theory	3	0	0	15	10	25	75	100	3:0:0	3	√		√	√		√	√	SDG-4,8,9
6	BHM203P	Accommodation & Front Office Operations-1 (Practical)	Practical	0	0	2	15	10	25	75	100	0:0:2	1	√		√				√	SDG-4,9
7	BHM204	Hotel Accountancy	Theory	5	1	0	15	10	25	75	100	5:1:0	6	√		√					SDG-4
8	BHM205	Bar Management	Vocational	2	1	0	00	00	00	100	100	2:1:0	3		√				√	√	SDG-8
9	BHM206	Hospitality Management	Co-curricular	2	0	0	15	10	25	75	100	2:0:0	2	√	√	√			√	√	SDG-3
Total				**18**	**02**	**06**	**135**	**90**	**225**	**675**	**900**		**23**								

Integral University Lucknow
Faculty of Commerce & Management
STUDY& EVALUATIONSCHEME

Diploma in Hotel Management **Semester-4**

S.No.	Course Code	Course Title	Type of Paper	Period Per/hr/week/ Sem.			Evaluation Scheme				Sub Total	Credit	Total Credits	Attributes							
				L	T	P	CT	TA	Total	ESE				Employability	Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	Sustainable Development Goal
1	BHM207	Food Production Operations-2 (Theory)	Theory	3	0	0	15	10	25	75	100	3:0:0	3	√	√	√				√	4,8 & 17
2	BHM207P	Food Production Operations- 2 (Practical)	Practical	0	0	2	15	10	25	75	100	0:0:2	1	√		√	√		√	√	4,5&17
3	BHM208	Food Beverage Service Operation-2 (Theory)	Theory	3	0	0	15	10	25	75	100	3:0:0	3	√		√				√	4,8,9 & 17
4	BHM208P	Food Beverage Service Operation-2 (Practical)	Practical	0	0	2	15	10	25	75	100	0:0:2	1	√		√				√	4,8&17
5	BHM209	Accommodation & Front Office Operations -2 (Theory)	Theory	3	0	0	15	10	25	75	100	3:0:0	3	√		√	√		√	√	4,8,9 & 17
6	BHM209P	Accommodation & Front Office Operations-2 (Practical)	Practical	0	0	2	15	10	25	75	100	0:0:2	1	√		√				√	4,9&17
7	BHM210	Food & Beverages Management	Theory	05	1	0	15	10	25	75	100	5:1:0	6	√		√					SDG-4
8	BHM211	Hotel Engineering	Vocational	02	1	0	00	00	00	100	100	2:1:0	3		√				√	√	SDG-8
9	Z040401T	Physical Education & Yoga	Co-curricular	02	0	0	15	10	25	75	100	2:0:0	2	√	√	√			√	√	SDG-3
Total				**18**	**02**	**06**	**135**	**90**	**225**	**675**	**900**		**23**								