

SEMESTER WISE COURSE OFFERINGS:

Bachelor in Hospitality Management (BHM)

Total Credit Hours =132

1st Semester

Subject	Total Credit	Theory Credit	Practical Credit
The Contemporary Hospitality and Tourism Industry	3	2	1
Room Division Operation I	3	1	2
Food & Beverage Service Operation & Management I	3	1	2
Fundamental of Hospitality Management & Leadership	3	3	0
Food Production Operation & Management I	3	1	2
English for Hospitality	3	2	1
	18	10	8

2nd Semester

Subject	Total Credit	Theory Credit	Practical Credit
Food & Beverage Service Operation & Management II	3	1	2
Travel and Tourism Service Operation	3	2	1
Food Production Operation & Management II	3	1	2
Food Science, Nutrition and Sanitation	3	2	1
Room Division Operation II	3	1	2
Success Skill (Professionalism in Hospitality)	3	2	1
	18	9	9

3rd Semester

Subject	Total Credit	Theory Credit	Practical Credit
Food Production Operation & Management III	3	1	2
Financial Management in Hospitality Industry	3	3	0
Hospitality Business Software Applications	3	2	1
Business Communication & Writing Skills	3	2.5	0.5
Oenology & Beverage Knowledge	3	1	2
International Foreign Language	3	3	0
(Chinese/German/French/Spanish)	18	12.5	5.5

4th Semester

Subject	Total Credit	Theory Credit	Practical Credit
Industrial Experience (Internship One)	14	0	14
Internship Report I	1	1	0
	15	1	14

5th Semester

Subject	Total Credit	Theory Credit	Practical Credit
Industrial Experience (Internship Two)	14	0	14
Internship Report II	1	1	0
	15	1	14

6th Semester

Subject	Total Credit	Theory Credit	Practical Credit
Sustainable Hospitality Environment	3	2.5	0.5
Ethics and Fair Society	3	3	0
Property, Safety and Security Management	3	2.5	0.5
Managerial Accounting for Hospitality Industry	3	2.5	0.5
Specialization (any two)	6	3	3
Food and Beverage Operation and Management Advanced			
Room Division Operation and Management			
Management of Function & Events			
Tourism Product Development			
Airlines Operation and Management			
Adventure Tourism			
	18	13.5	4.5

7th Semester

Subject	Total Credit	Theory Credit	Practical Credit
Hospitality Industry Law	3	2.5	0.5
Behavioral Economic	3	3	0
Organizational Behavior and Productivity Management	3	2.5	0.5
Research Methodology, Statistics	3	3	0
Marketing & Sales for Hospitality Businesses	3	2	1
	15	13	2

8th Semester

Subject	Total Credit	Theory Credit	Practical Credit
Research Project and Diploma Paper	3	2	1
Entrepreneurship for Hospitality	3	2	1
Tourism Destination Management	3	2	1
Managing Productivity through People	3	3	0
Elective (any one)	3	2	1
Customer Relationship Management			
Service Quality Management			
E-Marketing and Distribution			
Hospitality & Tourism Development Seminar			
Information Technology in Hospitality			
Hospitality Brand Management			
Social Media in Hospitality			
	15	11	4

Total Credit Hours

132

Module Description

Module Assessment

Class Hour: 1

Course Work: 60%

Practical Course credits: 61

Examination: 40%

Theory Course Credits: 71

Note: The semester for industrial experience is subject to change depending on global circumstances.

SEMESTER EDUCATIONAL AIMS:

Semester I

The first semester introduces students to the contemporary concepts and issues of hospitality & tourism industry. Hospitality core subjects will provide foundational knowledge and skills to the students in four departments of a hotel (Food Production, Food & Beverage Service, Front office and Housekeeping). The course, "English for Hospitality", enhances English language competency needed in hospitality industry.

Semester II

Hospitality core courses of this semester build on the contents covered in first semester courses mainly in Food Production, Food & Beverage Service, and Room Division (covers front office and housekeeping). These courses will broaden the operational knowledge and practical skills of students applicable in the hotel industry. Basic concepts of food science, nutrition and sanitation, being an essential element in the service industry, is introduced in this semester. Students will also broaden their skill set in tourism sector via "Travel & Tourism Service Operation" course.

Semester III

The third semester provides two advanced level courses in food production and service along with some general foundation and management courses necessary at the operational level. General foundation course, namely Hospitality Business Software Applications, orient students about the ongoing digitalization initiatives in hospitality sector. Students are offered international language courses to better prepare them for guest service in global hospitality brands.

Semester IV and V

These two semesters have internship program in which students work in hospitality or tourism industry within or outside Nepal. During this period, students will apply operational knowledge and skills gained in the first three semesters. Reports will need to be submitted each semester with details related to their internship experience.

Semester VI

Specialization courses are offered in this semester. Students will take two subjects from the choices given in the field of hospitality or tourism sector. Additionally, management related courses allow students to gain essential managerial knowledge such as accounting, business environment, business ethics, etc. Short trekking, trainings, hotel visits and case studies are included as part of the practical classes in which students apply the managerial concepts in the hospitality setting.

Semester VII

In seventh semester, courses that enhance managerial concepts, critical thinking, research, data analysis and communication skills of the students are offered. Essential concepts related to understanding and managing behaviors of employees and customers in hospitality service giving environment, marketing and sales of hospitality products/services, guests' purchasing behavior and decision making process, legal environment of hospitality industry including labor laws are discussed in the courses.

Semester VIII

The students apply hospitality management concepts, technical and soft skills to develop research project in their area of interest. The course, "Entrepreneurship for Hospitality" covers broader aspects of entrepreneurship and underlying elements of new business development in hospitality sector. The practical classes will provide opportunities to creatively think, plan and test new hospitality ventures. The elective courses are offered to better prepare students for career in their area of specialization.