# SHRI GOVIND GURU UNIVERSITY, GODHRA -389001



(For UG - Bachelors of Hotel & Tourism Management Regular Programme)

# **Rules and Regulations**

(For the candidates to be admitted from the academic year 2020 - 2021 onwards)

**1. Eligibility:** 1. For Admission: A pass in the Higher Secondary Examination (with Arts / Commerce / Science/ Humanities) conducted by the Government of Gujarat; or an examination accepted as equivalent thereto by the Executive Council / MHRD, India or 10th and 3 years Diploma holders (10+3).

For the Degree: The candidates shall have subsequently undergone the prescribed course of study in a college affiliated to this University for a period of not less than three academic years, passed the examinations prescribed and fulfilled such conditions as have been prescribed therefore.

**2. Duration:** Duration of Regular Programme is three years. Each academic year shall comprise of two semester's viz. Odd and Even semesters. Odd semesters I / III / V shall be from October to March and Even Semesters II / IV / VI shall be from April to September. There shall be not less than 90 working days which shall comprise 450 teaching clock hours for each semester. (Exclusive of the days for the conduct of University or external endsemester examinations). A candidate can avail a maximum of 12 Semester (6 Years), in a continuous stretch of 6 Years from the year of enrolment to complete Bachelor's Degree

**3.Semesters:** An academic year is divided into two semesters. In each semester, courses are offered in 15 teaching weeks and the remaining 5 weeks are to be utilized for conduct of examinations and evaluation purposes. Each week has 36 working hours spread over 6 days a week.

- **4. Attendance:** Students must have 75% of attendance in each course for appearing in the examination.
- **5. Examinations:** There shall be examinations at the end of each semester. The minimum passing marks shall be 36%:

1. Internal Theory: 11 out of 30

2. Internal Practical: 18 out of 50

3. University Theory: 26 out of 70

4. University Practical 36 out of 100

## 6. Teaching Staff Eligibility:

Post Graduate in Hospitality / Tourism or MBA from a recognized University with minimum of 55% marks in aggregate or its equivalent grade

OR

Graduate in Hotel Management with an experience of minimum 02 years of Industry / teaching.

#### 7. Course Structure and Marks Scheme:

Bachelors of Hotel & Tourism Management
BHTM 1st Year Course Structure & Marks Scheme

Code		Subjects		No. of Hours per week			Internal Assessment	University Exam	Total Marks
16			Theory	Practical	Tutorial			- 45-	
		SEMESTER - I							
BHTM-101	DSE	Introduction to Hotel & Tourism Industry	5	0	1	6	30	70	100
BHTM-102	AECC	English for Hotel & Tourism Industry - I	4	0		4	30	70	100
BHTM-103	DSC	Introduction to Front Office Theory - I	2	0		2	30	70	100
		Introduction to Front Office - I (Practical)		1		1	50	100	150
BHTM-104	DSC	Introduction to Housekeeping Theory -I	2			2	30	70	100
		Introduction to Housekeeping - I (Practical)		1		1	50	100	150
	DSC	Introduction to Food Production Theory - I	2			2	30	70	100
BHTM-105		Introduction to Food Production - I (Practical)		1		1	50	100	150
BHTM-106	DSC	Introduction to Food & Beverage Services Theory -I	2			2	30	70	100
BH1M-106		Introduction to Food & Beverage Services - I (Practical)		1		1	50	100	150
ВНТМ-107	SEC	Basics of Accounting & Book Keeping	4	0		4	30	70	100
1124		Total	21	4	1.	26	410	890	1300

Code		Subjects	No. of Hours per week			Credit	Internal Assessment	University Exam	Total Marks
			Theory	Practical	Tutorial				
		SEMESTER - II							
BHTM-108	DSC	Introduction to Front Office Theory II	2			2	30	70	100
BH 11VI-108		Front Office Practical II		1		1	50	100	150
BHTM-109	DSC	Introduction to Housekeeping Theory II	2			2	30	70	100
		Housekeeping Practical II		1		1	50	100	150
BHTM-110	DSC	Introduction to Food Production Theory II	2			2	30	70	100
D11114-110		Food Production Practical II		1		1	50	100	150
BHTM-111	DSC	Introduction to Food & Beverage Service Theory II	2			2	30	70	100
BHTW-111		Food & Beverage Services Practical II		1		1_	50	100	150
BHTM-112	DSC	Principles Of Management	5		. 1	6	30	70	100
BHTM-113	DSE	Human Resource Management	5		1	6	30	70	100
BHTM-114	DSE	Hotel & Tourism Law	5	0	1	6	30	70	100
8		Total	23	4	3	30	410	890	1300

## **Bachelors of Hotel & Tourism Management**

#### BHTM 2nd Year Course Structure & Marks Scheme

Code		Subjects		No. of Hours per week			Internal Assessment	University Exam	Total Marks
		SEMESTER III	Theory	Practical	Tutorial				
		Advance Front Office Theory	4	0		4	30	70	100
BHTM-201	DSC	Advance Front Office Practical		2		2	50	100	150
		Advance House Keeping Theory	4			4	30	70	100
BHTM-202	DSC	Advance House Keeping Practical		2		.2	50	100	150
BHTM-203	DSC	Advance Food Production Theory	4			4	30	70	100
		Advance Food Production Practical		2		2	50	100	150
		Advance Food & Beverage Services Theory	4			4	30	70	100
BHTM-204	DSC	Advance Food & Beverage Services Practical		2		2	50	100	150
BHTM-205	AECC	Business Communication & Soft Skills	4			4	30	70	100
BHTM-206	DSC	Travel & Tourism	5		1	6	30	70	100
2111 200		Total	25	8	1	34	380	820	1200
								¥1	Total
Code		Subjects	No.	of Hours p	er week	Credit	Internal Assessment	University Exam	Marks
		SEMESTER IV	Theory	Practical	Tutorial				
BHTM-207	SEC	Industrial Training	0	0		4	200		200

Note: Every student will have to undergo his\her Industrial Training in one of the leading hotel in 4th semester, after due approval from the institute. Though the institute may help the student in arranging their training in a suitable hotel, the sole responsibility in this context will rest on the student. The student have to submit a complrehensive training report along with training certificate duly signed by the competent authority of the training hotel to the institute for evaluation by a panel of experts.

# **Bachelors of Hotel & Tourism Management**

#### BHTM 3rd Year Course Structure & Marks Scheme

Code		Subjects		No. of Hours per week			Internal Assessment	University Exam	Total Marks
		SEMESTER V	Theory	Practical	Tutorial				
		Kitchen Management	4	0		4	30	70	100
BHTM-301	DSC	Kitchen management Practical	0	2		2	50	100	150
		Banquet & Event Management Theory	4	0		4	30	70	100
BHTM-302	DSC	Banquet & Event Management Practical	0	2		2	50	100	150
BHTM-303	DSE	Facilities Management & Design	5	0	1	6	30	70	100
BHTM-304	SEC	French	4	0		4	30	70	100
BHTM-305	DSE	Sales & Marketing Management	5	0	1	6	30	70	100
BHTM-306	DSE	Project Project	5		1	6	200		200
BH1M-306	DSE	Total	27	4	3	34	450	550	1000
Code		Subjects	No.	of Hours p	er week	Credit	Internal Assessment	University Exam	Total Marks
		SEMESTER VI	Theory	Practical					***
BHTM-307	SEC	On The Job Training	0	0		4	200		200

Note: Every student will have to undergo the On The Job Training in specific division of the leading hotel in sixth semester, after due approval from the institute. Though the institute may help the student in arranging their training in a suitable hotel, the sole responsibility in this context will rest on the student. The student have to submit a complrehensive training report along with training certificate duly signed by the competent authority of the training hotel to the institute for evaluation by a panel of experts.