

Programme Specifications

B.H.M. Programme



Programme: Bachelor of Hotel Management

**Faculty of Hospitality Management & Catering
Technology**

M. S. Ramaiah University of Applied Sciences

University House, New BEL Road, MSR Nagar, Bangalore – 560 054

www.msruas.ac.in

Programme Specifications: Bachelor of Hotel Management

Faculty	Faculty of Hospitality Management and Catering Technology
Programme	Bachelor of Hotel Management
Dean of Faculty	Prof. Abby Mathew
1	Title of The Award Bachelor of Hotel Management
2	Modes of Study Full Time
3	Awarding Institution /Body M.S. Ramaiah University of Applied Sciences
4	Joint Award Not Applicable
5	Teaching Institution Faculty of Hospitality Management & Catering Technology (FHM&CT) M.S. Ramaiah University of Applied Sciences
6	Date of Programme Specifications February 2017
6	Date of Programme Approval by the Academic Council of MSRUAS 20.11.18
7	Next Review Date: Nov 2022
8	Programme Approving Regulating Body and Date of Approval --
9	Programme Accredited Body and Date of Accreditation --
10.	Grade Awarded by the Accreditation Body --
11.	Programme Accreditation Validity --
12.	Programme Benchmark --

<p>14.</p>	<p>Rationale for the Programme</p> <p>The hotel sector is one of the fastest growing and continuously evolving industries contributing to the world's economy. It demands astute managerial skills and a passion for innovation with a creative bent of mind. The hotel sector is a labour intensive industry and millions of job opportunities are created world-wide annually as endorsed by the United Nations World Tourism Organisation. Hotels, the primary recruiters of hotel management graduates, recommend that there is a need for programmes that offer high level training in operations, management, foreign language, information technology and entrepreneurial skills. In addition, there is a need for high quality hotel professionals with competence and a strong sense of business ethics.</p> <p>The philosophy of the Bachelor of Hotel Management- programme of MSRUAS is to offer an extensive curriculum to provide the global hospitality sector with graduates who possess appropriate attributes and attitudes for a wide range of management positions. The programme focuses on a contemporary technological approach to hotel operations coupled with a strong foundation in management concepts. It also emphasises on proficiency in foreign languages, holistic personality development, ethical values and development of an inquiring mind.</p> <p>M.S.Ramaiah College of Hotel Management, a constituent faculty of MSRUAS, is a 21 year-old pioneer institution in Hotel Management education in the private sector in India.</p> <p>With continuous upgradation, the college has state-of-the-art infrastructure and facilities, which include well- equipped kitchens, restaurants, guest rooms and front desk areas for operational skill development. Digital language laboratories, computer laboratory with property management system software, class rooms with audio-visual aids and a library with an exhaustive collection of resources complement the above facilities.</p> <p>For the overall development of students, cultural and sports activities are facilitated. To give the students an edge over their contemporaries, they are intensively trained for recruitment interviews with an ongoing personality development programme. The placement cell has been successful in consistently achieving 100% placement over the years. More than 50 companies including hotels, stand-alone restaurants, facility management companies, airlines, retailers, banks, multi-national companies and service apartments visit our college for campus recruitments. Our alumni hold key positions in the hospitality industry world over. The Faculty of Hotel Management and Catering technology has a team of committed teaching staff with a strong academic ethos and years of industry and teaching experience with minimum staff turnover. Their student friendly approach and dedication to teaching has ensured that the students excel in their academic and professional life. The industry has recognised the high standard of education provided by this institution and their feedback has enabled us to be ranked amongst the leading colleges of the country.</p>
<p>15.</p>	<p>Educational Objectives of B. H. M. Programme</p> <p>The educational objectives of the programme are:</p> <ol style="list-style-type: none">1. To distinguish the graduates from others as innovative managers and leaders in hospitality sector making use of a high quality and rigorous hospitality management education that is enriched by a flexible curriculum2. To enable graduates to excel in diverse career paths in the hospitality sector including that of an academician, entrepreneur and consultant

16.	<p>Graduate Attributes Outcomes that the Hospitality Graduates are expected to have are:</p> <ol style="list-style-type: none"> 1. Ability to apply knowledge of fundamental operational and financial concepts of hotel management to operate a hospitality establishment efficiently and effectively 2. Ability to collect data, interpret data and arrive at meaningful solutions for solving problems in hospitality sector 3. Ability to design a hospitality system like a restaurant, hotel, a tourist destination etc., considering public health and safety, and the cultural, societal, and environmental considerations 4. Ability to understand and address customer issues in hospitality sector by analysing feedback obtained through interaction with the customers 5. Ability to apply appropriate tools and techniques and understand utilization of resources appropriately to complex hospitality activities 6. Ability to understand the effect of new and innovative solutions in hospitality on legal, cultural, social and public health and safety aspects 7. Ability to develop sustainable solutions and understand their effect on society and environment 8. Ability to apply ethical principles to hospitality practices and professional responsibilities 9. Ability to work as a member of a team, to plan and to integrate knowledge of various hospitality services to provide satisfactory solutions to customers 10. Ability to make effective oral presentations and communicate technical ideas to a broad audience using written and oral means 11. Ability to lead and manage multidisciplinary teams by applying management principles 12. Ability to adapt to the changes and advancements in technology and engage in independent and life-long learning
17.	<p>Programme Aim</p> <p>The aim of the Bachelor of Hotel Management degree programme is to produce hotel management graduates with outstanding managerial skills, a passion for creativity and innovation, professionalism and a strong sense of business ethics to meet the human resource requirement of hospitality sector.</p>
18.	<p>Programme Objectives</p> <p>The Objectives of the Programme are:</p> <ol style="list-style-type: none"> 1. To enhance professional qualities in students to enable them to perform successfully as senior managers 2. To enable students to be leaders and develop inter personal skills to perform effectively in diverse teams of the hospitality sector 3. To develop creative and innovative abilities to meet the challenges of the constantly evolving hospitality industry and to identify entrepreneurial opportunities 4. To facilitate students to develop proficiency in Hospitality Communication in English and Foreign Languages and business etiquette to be globally competent 5. To develop abilities in students to analyse hospitality issues and plan strategies to handle crisis situations 6. To provide students with knowledge of technical and management concepts to enhance competencies in Food & Beverage Production, Food & Beverage Service, Front Office and Housekeeping operations 7. To educate on professional ethics, economics, social sciences and interpersonal skills relevant to professional practice 8. To provide a general perspective on lifelong learning and opportunities for a career in industry, business and commerce

19.	<p>Intended Learning Outcomes of the Programme</p> <p>The intended learning outcomes are listed under four headings:</p> <p>1. Knowledge and Understanding, 2. Cognitive Skills 3. Practical Skills and 4. Capability/Transferable Skills.</p> <p>Knowledge and Understanding</p> <p>After undergoing this programme, a student will be able to:</p> <p>KU1: Discuss theoretical and practical concepts of Food & Beverage Production, Food & Beverage Service, Front Office, House Keeping and Allied Areas</p> <p>KU2: Explain the core concepts of Hotel Accounting, Finance, Marketing and Human Resource Management</p> <p>KU3: Explain the statutory regulations as applicable to the establishment and operations of Hospitality Business</p> <p>KU4: Recognise the significance of effective communication in English and other foreign languages to address global customer needs</p> <p>Cognitive Skills</p> <p>After undergoing this programme, a student will be able to:</p> <p>CS1: Identify and select appropriate products and processes for the relevant area of hotel operations</p> <p>CS2: Demonstrate the ability to integrate concepts and theories across functional business domains such as Finance, Marketing, Human Resource and Hotel Operations</p> <p>CS3: Exhibit personal and professional ethics in decision making and social behaviour</p> <p>CS4: Analyse trends and organisational data and develop business strategies for Hospitality Industry</p> <p>CS5: Plan and propose a new business venture in the Hotel Management context</p> <p>Practical Skills</p> <p>After undergoing this programme, a student will be able to:</p> <p>PS1: Manage inter and intra departmental teams by implementing hotel operational processes effectively</p> <p>PS2: Practice leadership, team work and inter personal skills needed for managing hospitality operations</p> <p>PS3: Display the ability to read, listen and clearly express using written, oral and visual methods to communicate effectively with hotel guests</p> <p>PS4: Demonstrate proficiency in the application of advanced communication and language skills for organisational efficiency</p> <p>PS5: Demonstrate skills in independent thinking, collecting and processing of data for research activity</p> <p>Transferable Skills</p> <p>After undergoing the programme, a student will be able to-</p> <p>TS1: Manage information, develop technical reports and make presentations</p> <p>TS2: Build, Manage and Lead a team to successfully complete a project and communicate across teams and organizations to achieve professional objectives</p> <p>TS3: Work under various constraints to meet project targets</p> <p>TS4: Adopt to the chosen profession by continuously upgrading his/her knowledge and understanding through Life-long Learning philosophy</p>
-----	---

20	Programme Structure						
Semester 1							
S.No.	Code	Course Title	Theory	Tutorials	Practical	Total	Max
			H/W/S	H/W/S	H/W/S	Credits	Marks
1	BO117B	Fundamentals of Food & Beverage Production	2		2	3	100
2	BO118B	Fundamentals of Food & Beverage Service	2		2	3	100
3	BO119B	Fundamentals of Front Office	2		2	3	100
4	BO120B	Fundamentals of Housekeeping	2		2	3	100
5	HL103B	Professional English – Spoken	3			3	100
6	HL104B	Professional English – Reading and Vocabulary	3			3	100
7	HL105B	Professional English – Writing	3			3	100
8	IT102A	Computer Fundamentals	0		4	2	100
9	MC101B	Environmental Studies	2			2	50
Total			19		12	25	850
Total number of contact hours per week			31				
Number of credits can be registered			Minimum	20	Maximum	25	
Semester 2							
S. No	Code	Course Title	Theory	Tutorials	Practical	Total	Max
			H/W/S	H/W/S	H/W/S	Credits	Marks
1	BO121A	Food & Beverage Production - I Theory	3			3	100
2	BO122A	Food & Beverage Production - I Practical			4	2	100
3	BO123A	Food & Beverage Service - I Theory	3			3	100
4	BO124A	Food & Beverage Service - I Practical			4	2	100
5	BO125A	Front Office - I Theory	3			3	100
6	BO126A	Front Office - I Practical			4	2	100
7	BO127A	Housekeeping - I Theory	3			3	100
8	BO128A	Housekeeping - I Practical			4	2	100
9	HL106B	Communication for Professional Effectiveness		4		2	100
10	AS101A	Food Science, Safety & Nutrition	2			2	50
Total			14	4	16	24	950
Total number of contact hours per week			34				
Number of credits can be registered			Minimum	19	Maximum	24	

Semester 3

S. No	Code	Course Title	Theory	Tutorials	Practical	Total	Max
			H/W/S	H/W/S	H/W/S	Credits	Marks
1	BO201B	Food & Beverage Production - II Theory	3			3	100
2	BO202B	Food & Beverage Production - II Practical			4	2	100
3	BO203B	Food & Beverage Service - II Theory	3			3	100
4	BO204B	Food & Beverage Service - II Practical			4	2	100
5	BO205B	Front Office - II Theory	3			3	100
6	BO206B	Front Office - II Practical			4	2	100
7	BO207B	Housekeeping - II Theory	3			3	100
8	BO208B	Housekeeping - II Practical			4	2	100
9	FL201B	Basic Culinary French	1		2	2	100
10	HM201A	Organizational Behaviour	3			3	100
11	HL201A	Business Communication and Life Skills- I		4		2	100
Total			16	4	18	27	1100
Total number of contact hours per week			38				
Number of credits can be registered			Minimum	22	Maximum	27	

Semester 4

S. No	Code	Course Title	Theory	Tutorials	Practical	Total	Max
			H/W/S	H/W/S	H/W/S	Credits	Marks
1	HT 201A	Industrial Exposure Training			48	24	400
Total					48	24	400
Total number of contact hours per week			48				
Number of credits can be registered			Minimum	-	Maximum	24	

Semester 5

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total	Max
			H/W/S	H/W/S	H/W/S	Credits	Marks
1	BO301A	Food & Beverage Production - III Theory	3			3	100
2	BO302A	Food & Beverage Production - III Practical			4	2	100
3	BO303A	Food & Beverage Service - III Theory	3			3	100
4	BO304A	Food & Beverage Service - III Practical			4	2	100
5	BO305A	Front Office - III Theory	3			3	100
6	BO306A	Front Office - III Practical			4	2	100
7	BO307A	Housekeeping - III Theory	3			3	100
8	BO308A	Housekeeping - III Practical			4	2	100
9	HM310A	Economics for Hospitality Management	2			2	50
10	HM301B	Accountancy for Hospitality Management	1	2		2	50
11	HL301A	Business Communication and Life Skills- II		4		2	100
Total			15	6	16	26	1000
Total number of contact hours per week			37				
Number of credits can be registered			Minimum	21	Maximum	26	

Semester 6

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total	Max
			H/W/S	H/W/S	H/W/S	Credits	Marks
1	AO305A	Food & Beverage Production Management	2			2	50
2	AO306A	Housekeeping Management	2			2	50
3	HCE B	Professional Core Elective - I	2		4	4	100
4	IT304A	Hotel Information Systems	2		2	3	100
5	HM308A	Hotel Costing & Finance	1	4		3	100
6	HM305B	Research Methodology and Statistics	3			3	100
7	HM311A	Entrepreneurial Development	2			2	50
8	FL310A	Hospitality French	1		2	2	100
9	MC301B	Personality Development and Soft Skills		4		2	50
Total			15	8	8	23	700
Total number of contact hours per week			31				
Number of credits can be registered			Minimum	19	Maximum	23	

Semester 7

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total	Max
			H/W/S	H/W/S	H/W/S	Credits	Marks
1	HCE B	Professional Core Elective - II	2		4	4	100
2	HM405A	Hospitality Human Resource Management	2			2	50
3	HP401B	Hospitality Project	1		18	10	200
Total			05	0	22	16	350
Total number of contact hours per week			27				
Number of credits can be registered			Minimum	11	Maximum	16	

Semester 8

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total	Max
			H/W/S	H/W/S	H/W/S	Credits	Marks
1	HCE B	Professional Core Elective - III	2		4	4	100
2	AO402A	Food & Beverage Service Management	2			2	50
3	AO403A	Front Office Management	2			2	50
4	HM406A	Hospitality Marketing	3			3	100
5	HC401B	Laws for Hospitality Management	2			2	50
6	HC402A	Hospitality Business Ethics	2			2	50
Total			13	0	04	15	400
Total number of contact hours per week			17				
Number of credits can be registered			Minimum	10	Maximum	15	

	<p>The student has to opt for one Professional Core Elective (HCE) in the 6th, 7th & 8th Semester respectively</p> <p><u>HCE- I (6th Semester)</u></p> <p>HCE301B - Culinary Art HCE302B - Fast Food Chain Management HCE303B - Airlines and Airport Management HCE304B - Hotel Interiors</p> <p><u>HCE- II (7th Semester)</u></p> <p>HCE401B- Advanced Culinary Art HCE402B- Bar and Beverage Management HCE403B- Travel & Tourism Management HCE404B- Hospitality Facility Management</p> <p><u>HCE- III (8th Semester)</u></p> <p>HCE405B- Special Culinary Art and Food Media Studies HCE406B- Food Service Entrepreneurship HCE407B- Event Management HCE408B- Housekeeping Entrepreneurship</p>
21.	<p>Programme Delivery As per the time table</p>
22.	<p>Teaching and Learning Methods</p> <ol style="list-style-type: none">1. Face to Face Lectures using Audio-Visuals2. Workshops-Group Discussions, Debates, Presentations3. Demonstrations4. Guest Lectures5. Laboratory-work/Field work/workshop6. Industry Visit7. Seminars8. Group Exercises9. Project work10. Theme based events11. Quiz12. Role Plays

<p>23.</p>	<p>Assessment and Grading</p> <p>Every Theory Course will be assessed for the marks as mentioned in the Programme Structure There are two components-Component-1 (Continuous Evaluation) and Component-2 (Semester End Evaluation) Component-1 carries a weightage of 50% and Component -2 carries a weightage of 50%. Component -1 (CE) is subdivided into one test and one assignment, test carry 25% weight and assignment carry 25% weight. Component -2 is a written examination (SEE) and carries 50% weight A minimum overall score of 40% in CE and SEE is required for a pass</p> <p>2. Every Laboratory Course will be assessed for the marks as mentioned in the Programme Structure There are two components-Component-1 (Continuous Evaluation) and Component-2 (Semester End Evaluation) Component-1 carries a weightage of 50% and Component -2 carries a weightage of 50%. Component -1 (CE) is subdivided into two laboratory tests. Each test carries 25% weight each Component -2: is a Laboratory Examination (SEE) and carries 50% weight. A minimum overall score of 40% in CE and SEE is required for a pass</p> <p>3. Every course which offers a combination of laboratory and theory elements will be assessed for the marks as mentioned in the Programme Structure</p> <p>There are two components-Component-1 (Continuous Evaluation) and Component-2 (Semester End Evaluation) Component-1 carries a weightage of 50% and Component -2 carries a weightage of 50%. Component -1 (CE) is subdivided into one theory test and one laboratory test. Each test carries 25% weight each Component -2: has a written examination and a Laboratory Examination (SEE) and carries 25% weight each A minimum overall score of 40% in CE and SEE is required for a pass</p> <p>4. Industrial Exposure Training will be assessed for a weight of 400. There are two components-Component-1 and Component 2. Component -1 is the Log Book and carries 25% weight. Component -2: the Training Report carries 50% weight and Viva Voce which carries 25% weight.</p> <p>5. Hospitality Project will be assessed for weight of 200. There are three components-Component-1, Component-2 and Component 3. Component -1 is the Project Report and carries 50% weight. Component -2 is the Project Presentation which carries 25% weight. Component-3 is the Viva Voce which carries 25% weight.</p> <p>6. The marks distribution for each course is given in the programme structure-section 20</p> <p>7. Other flexibilities,(exception) as per the programme regulations</p>
<p>24.</p>	<p>Attendance</p> <p>A minimum of 80% attendance compulsory to sit for semester end examinations. Any condoning is as per the programme regulations.</p>
<p>25.</p>	<p>Award of Class</p> <p>As per the programme regulations</p>

26.	Student support for Learning <ol style="list-style-type: none">1. Course Notes2. Reference Books in the Library3. Magazines and Journals4. Internet Facility5. Computing Facility6. Laboratory Facility7. Staff support8. Any other support that enhances their learning
------------	--

27.	Quality Control Measures <ol style="list-style-type: none">1. Review of Course Notes2. Review of Question Papers and Assignment Questions3. Student Feedback4. Industry Feedback5. Alumni Feedback6. Moderation of assessed work7. Opportunities for students to see their assessed work8. Review by external examiners and external examiners reports9. Staff Student consultative committee meetings10. Student exit feedback11. Subject Assessment Board (SAB)12. Programme Assessment Board (PAB)
------------	---

28. Curriculum Map

Course Code	Intended Learning													
	Knowledge and Understanding				Cognitive (Thinking) Skills					Practical skills				
	KU1	KU2	KU3	KU4	CS1	CS2	CS3	CS4	CS5	PS1	PS2	PS3	PS4	PS5
BO117B	X			X	X		X							
BO118B	X			X	X		X			X	X	X	X	
BO119B	X			X	X		X							
BO120B	X			X	X		X			X	X	X	X	
BO121A	X			X	X		X							
BO122A	X			X	X		X			X	X	X	X	
BO123A	X			X	X		X							
BO124A	X			X	X		X			X	X	X	X	
BO125A	X			X	X		X							
BO126A	X			X	X		X			X	X	X	X	
BO127A	X			X	X		X			X	X	X	X	
BO128A	X			X	X		X			X	X	X	X	
BO201B	X			X	X		X							
BO202B	X			X	X		X			X	X	X	X	
BO203B	X			X	X		X							
BO204B	X			XX	X		X			X	X	X	X	
BO205B	X			X	X		X							
BO206B	X			X	X		X			X	X	X	X	
BO207B	X			X	X		X							
BO208B	X			X	X		X			X	X	X	X	
BO 301A	X			X	X	X	X							
BO 302A	X			X	X		X			X	X	X	X	
BO 303A	X			X	X	X	X							
BO 304A	X			X	X		X			X	X	X	X	
BO 305A	X			X	X	X	X							
BO 306A	X			X	X		X			X	X	X	X	
BO 307A	X			X	X	X	X							
BO 308A	X			X	X		X			X	X	X	X	
AO305A	X	X	X	X	X	X	X	X						
AO306A	X	X	X	X	X	X	X	X						
AO402A	X	X	X	X	X	X	X	X						
AO403A	X	X	X	X	X	X	X	X						
HL103B				X			X				X	X	X	
HL104B				X			X				X	X	X	
HL105B				X			X				X	X	X	
HL106B				X			X				X	X	X	
HL201A				X			X				X	X	X	
HL301A				X			X				X	X	X	
FL 201B				X			X				X	X	X	
FL 310A				X			X				X	X	X	
IT 102A												X	X	
IT302B	X	X	X	X	X	X	X			X	X	X		X
HM201A		X					X	X				X	X	

B.H.M - Programme Specifications- 2016, 2017 &
2018 Batch

RUAS

HM310A		X		X		X	X			X				X
HM301B		X				X	X			X				X
HM308A		X		X		X	X	X			X	X	X	X
HM305B						X			X				X	X
HM311A		X		X		X			X				X	X
HM409A	X	X		X		X	X	X	X	X	X	X	X	X
HM405A		X	X	X	X	X	X							
HM406A		X	X	X		X	X	X	X					
HC302A		X				X		X		X				X
HC401B						X	X							
HC402A			X			X	X							
MC101B			X		X	X	X							
MC301B				X			X				X	X	X	
MC401B			X			X	X							
HT201A				X	X	X	X			X	X	X	X	X
AS101A	X		X		X	X	X			X		X	X	
HCE301B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE302B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE303B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE304B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE401B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE402B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE403B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE404B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE405B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE406B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE407B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HCE408B	X	X	X	X	X	X	X	X	X	X	X	X	X	X
HP401B	X	X	X	X	X	X	X	X	X	X	X	X	X	X

29. Capability/Transferable Skills Map

Course Code	Group Work	Self Learning	Research Skills	Written Communication Skills	Verbal Communication Skills	Presentation Skills	Behavioral Skills	Information Management	Personal Management/ Leadership Skills
BO117B		X		X	X		X	X	X
BO118B	X	X		X	X	X	X	X	X
BO119B		X		X	X		X	X	X
BO120B	X	X		X	X	X	X	X	X
BO121A		X		X	X		X	X	X
BO122A	X	X		X	X	X	X	X	X
BO123A		X		X	X		X	X	X
BO124A	X	X		X	X	X	X	X	X
BO125A	X	X		X	X	X	X	X	X
BO126A	X	X		X	X	X	X	X	X
BO127A	X	X		X	X	X	X	X	X
BO128A	X	X		X	X	X	X	X	X
BO201B	X		X	X		X	X		X
BO202B	X	X		X	X	X	X	X	X
BO203B	X		X	X		X	X		X
BO204B	X	X		X	X	X	X	X	X
BO205B	X		X	X		X	X		X
BO206B	X	X		X	X	X	X	X	X
BO207B	X		X	X		X	X		X
BO208B	X	X		X	X	X	X	X	X
BO 301A	X		X	X		X	X		X
BO 302A	X	X		X	X	X	X	X	X
BO 303A	X		X	X		X	X		X
BO 304A	X	X		X	X	X	X	X	X
BO 305A	X		X	X		X	X		X
BO 306A	X	X		X	X	X	X	X	X
BO 307A	X		X	X		X	X		X
BO 308A	X	X		X	X	X	X	X	X
AO305A	X	X	X	X	X	X	X	X	X
AO306A	X	X	X	X	X	X	X	X	X
AO402A	X	X	X	X	X	X	X	X	X
AO403A	X	X	X	X	X	X	X	X	X
HL103B	X	X		X	X	X	X	X	X
HL104B	X	X		X	X	X	X	X	X
HL105B	X	X		X	X	X	X	X	X
HL106B	X	X		X	X	X	X	X	X
HL201A	X	X		X	X	X	X	X	X

B.H.M - Programme Specifications- 2016, 2017 &
2018 Batch

RUAS

HL301A	X	X		X	X	X	X	X	X
FL 201B	X	X		X	X	X	X	X	X
FL 310A	X	X		X	X	X	X	X	X
IT 102A	X	X		X	X	X	X	X	X
IT302B	X	X		X	X	X	X	X	X
HM201A	X	X		X	X	X	X	X	X
HM310A	X	X		X	X	X	X	X	X
HM301B	X	X		X	X	X	X	X	X
HM308A	X	X		X	X	X	X	X	X
HM305B		X			X	X	X	X	X
HM311A		X			X	X	X	X	X
HM409A	X	X		X	X		X	X	X
HM405A	X	X		X	X		X	X	X
HM406A		X	X	X	X		X	X	X
HC302A		X		X	X		X	X	X
HC401B		X		X	X		X	X	X
HC402A		X		X	X		X	X	X
MC101B		X		X	X		X	X	X
MC301B		X		X	X		X	X	X
MC401B		X		X	X		X	X	X
HT201A		X		X	X		X	X	X
AS101A	X	X		X	X	X	X	X	X
HCE301B		X		X	X	X	X	X	X
HCE302B		X		X	X	X	X	X	X
HCE303B		X		X	X			X	
HCE304B	X	X		X	X				
HCE401B	X	X	X	X	X	X	X	X	X
HCE402B	X	X	X	X	X	X	X	X	X
HCE403B	X	X	X	X	X	X	X	X	X
HCE404B	X	X	X	X	X	X	X	X	X
HCE405B	X	X	X	X	X	X	X	X	X
HCE406B	X	X	X	X	X	X	X	X	X
HCE407B	X	X	X	X	X	X	X	X	X
HCE408B	X	X	X	X	X	X	X	X	X
HP401B	X	X	X	X	X	X	X	X	X
HCE407B	X	X	X	X	X	X	X	X	X
HCE408B	X	X	X	X	X	X	X	X	X
HP401B	X	X		X	X	X	X	X	X

30. Co-curricular Activities
Student are encouraged to take part in co-curricular activities like seminars, conferences, symposium, paper writing, attending industry exhibitions, competitions and related activities for them to enhance their knowledge and network.
31. Cultural and Literary Activities
To remind and ignite the creative endeavors, annual cultural festivals are held and the students are made to plan and organize the activities.
32. Sports and Athletics
Students are encouraged to develop a habit of playing games on daily basis and also take part in annual sports and athletic events.

