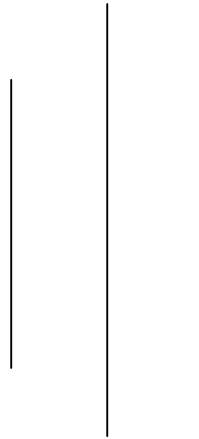


**TRIBHUVAN UNIVERSITY**  
**Faculty of Management**  
**Office of the Dean**



**Bachelor of Hotel Management (BHM)**

**Curriculum**

**(Four Years Program)**

**Effective from 2023 Intake**

**TRIBHUVAN UNIVERSITY**  
**Faculty of Management**

**INTRODUCTION TO FACULTY OF MANAGEMENT**

The Faculty of Management (FoM), Tribhuvan University, has its ultimate objective of educating students for professional pursuits in business, industry and government. It is further dedicated to contributing to an increase in the knowledge and understanding of business and public administration. FoM aims at developing networks with management institutes across the globe to exchange new knowledge, technology. It continuously brings innovation to promote cost-effective, socially relevant and technology-based educational programs in Nepal.

Similarly, the FoM offers bachelor level programs— Bachelor of Business Studies (BBS), Bachelor of Travel and Tourism Management (BTTM), Bachelor of Hotel Management (BHM), Bachelor of Information Management (BIM), Bachelor of Business Administration (BBA), Bachelor of Public Administration (BPA), Bachelor of Mountaineering Studies (BMS), Bachelor of Business Administration - Finance (BBA-F). It also has Post Graduate Diploma in Police Sciences (PGDPS).

Likewise, the FoM offers master level programs— Master of Business Management (MBM), Master of Business Studies (MBS), Master of Public Administration (MPA), Master of Travel and Tourism Management (MTTM), Master of Hospitality Management (MHM), Master of Finance and Control (MFC), Master of Business Administration (MBA) and Master of Business Administration in Global Leadership and Management (MBA-GLM), Master of Business Administration in Information Technology (MBA-IT), Master of Business Administration - Finance (MBA-F), Master of Business Administration in Corporate Leadership (MBA-CL), Master of Business Administration in Marketing (MBA-M) and Master of Adventure Tourism Studies (MATS).

Furthermore, the FoM offers Master of Philosophy (M. Phil.) in Management and Master of Philosophy (M.Phil.) in Public Administration leading to Doctor of Philosophy (Ph.D).

**GOALS**

- Prepare professional managers capable of handling business in a dynamic global environment.
- Produce socially responsible and creative entrepreneurs capable of promoting business and industry for the socio-economic development of Nepal.
- Conduct research and management development programs for updating the knowledge and skills in academia and corporate world.
- Innovate and promote management programs catering to the needs of various social and economic sectors of Nepal.
- Establish linkages with leading universities and management institutes abroad and collaborate with them in development programs and their implementation in the work place.

## **BACHELOR OF HOTEL MANAGEMENT (BHM) PROGRAM**

### **Program Overview:**

Bachelor of Hotel Management (BHM) program, under the Faculty of Management (FoM), Tribhuvan University (TU), is an academic degree course offering professional and innovative curriculum prepared by academicians and industry professionals incorporating foundational courses on management, hospitality, tourism and entrepreneurship. BHM envisions preparing skilled hospitality professionals, service industry practitioners, business and event planners suitable for the market demands of the world. BHM is a professional skill oriented course blending hospitality aptitudes, national and international industry exposures, business expertise, and entrepreneurial mindset to lead and bring transformation in the hospitality industry while managing the hospitality industry operations and guest service facilitations.

### **Program Objectives:**

The BHM program has been designed to prepare the students to enter the hospitality and tourism industry with conceptual knowledge, practical intuitions, professional soft skills, entrepreneurial approaches, Information, Communication and Technology (ICT) and Artificial Intelligence (AI) orientations for the implementation of classical yet modern standards and bringing transformations to the industry by overcoming the challenges and projecting the sustainable future of the industry. The BHM Program envisages the following objectives:

- To provide comprehensive understanding of management, hospitality, tourism, leadership and entrepreneurship;
- To prepare skilled hospitality professionals, service industry practitioners, business and event planners suitable for the global market demands;
- To train students with necessary skills and practical insights required for various positions of hospitality and tourism industry;
- To offer managerial skills required for professional operation of hospitality and tourism industry;
- To develop global experience through internships and industry exposures in the intercultural locations;
- To develop professional aptitudes and hospitality etiquettes for the transformation of the hospitality industry with creative and critical insights in the age of ICT and AI.

### **Course Structure:**

The BHM program recognizes the knowledge and skills required for various jobs in the hotel and catering industry. The program course structure is classified into four main components: the compulsory courses; the core courses; industrial exposure and project work; and the elective courses.

- The Compulsory Courses are designed to provide the students with sound background for English, Principles of Management, Economics, Financial Accounting, Sales and Marketing, Cost and Management Accounting, Financial Management, Nepalese Society and Politics, Entrepreneurship, Statistics, Organizational Behavior and Human Resource Management, Strategic Management, and Research Methodology and Project Report.
- The Core Courses are focused on the functional areas of hotel operations and management. It includes courses of Food Production and Patisserie, Food Production Operations, Food Production Management, Food and Beverage Service, Bar and Beverage Service, Food and Beverage Management, Housekeeping Operations, Front Office Operations, Hotel French, Food Science and Nutrition, Hotel Engineering, E-

Commerce for Hospitality, Event Management for Tourism and Hospitality, Legal Environment for Hospitality, and Cultural Resources of Tourism in Nepal.

- Students are also required to study an Elective Specialized Course in one of the allied areas of the Hospitality Management. The Elective course offered under the program includes Barista and Bartending, Room Division Management, and Advance Food Production.
- Students are required to acquire actual work experience through two semesters of structured practical training as Industrial Exposure in 7<sup>th</sup> and 8<sup>th</sup> semesters. The objective of the industrial exposure is to bridge the gap between theoretical input and the real-life work experiences. In the seventh semester, students have to engage in industrial exposure. Finally, in the eighth semester, students are required to engage in industrial exposure and prepare an internship report and defend through Viva-voce for graduation.

### **Curricular Structure:**

The BHM Program requires completing 126 credits. The curricular structure of the program comprises of the following four separate course components:

<b>A. Compulsory Courses</b>	<b>42 Credit</b>
<b>B. Core Courses</b>	<b>57 Credit</b>
<b>C. Industrial Exposure and Internship Report</b>	<b>24 Credit</b>
<b>D. Elective Course (Any One)</b>	<b>3 Credit</b>

### **Course Composition:**

<b>A. Compulsory Courses</b>	<b>42 Credit</b>
ENG 101 English I	3 Credit
MGT 101 Principles of Management	3 Credit
ENG 151 English II	3 Credit
ACC 151 Financial Accounting	3 Credit
MGT 151 Organizational Behavior and Human Resource Management	3 Credit
MKT 201 Sales and Marketing	3 Credit
ACC 201 Cost and Management Accountancy	3 Credit
FIN 251 Financial Management	3 Credit
SOC 251 Nepalese Society and Politics	3 Credit
MGT 301 Entrepreneurship	3 Credit
STT 301 Statistics	3 Credit
ECO 301 Economics	3 Credit
MGT 351 Strategic Management	3 Credit
RCH 351 Research Methodology and Project Report	3 Credit
<b>B. Core Courses</b>	<b>57 Credit</b>
BHM 101 Hotel French	3 Credit
BHM 102 Food Production and Patisserie I	3 Credit
BHM 103 Food and Beverage Service I	3 Credit
BHM 104 Housekeeping Operations I	3 Credit
BHM 151 Food Production and Patisserie II	3 Credit

BHM 152 Food and Beverage Service II	3 Credit
BHM 153 Housekeeping Operations II	3 Credit
BHM 201 Food Science and Nutrition	3 Credit
BHM 202 Food Production Operations	3 Credit
BHM 203 Bar and Beverage Service	3 Credit
BHM 204 Front Office Operations I	3 Credit
BHM 251 Hotel Engineering	3 Credit
BHM 252 Food Production Management	3 Credit
BHM 253 Food and Beverage Management	3 Credit
BHM 254 Front Office Operations II	3 Credit
BHM 301 E-Commerce for Hospitality	3 Credit
BHM 302 Event Management for Tourism and Hospitality	3 Credit
BHM 351 Legal Environment for Hospitality	3 Credit
BHM 352 Cultural Resources of Tourism in Nepal	3 Credit
<b>C. Industrial Exposure and Internship Report</b>	<b>24 Credit</b>
BHM 449/ 491 Industrial Exposure	21 Credit
BHM 492 Internship Report	3 Credit
<b>D. Elective Course (Any One)</b>	<b>3 Credit</b>
ELH 385 Barista and Bartending	
ELH 386 Room Division Management	
ELH 387 Advance Food Production	

### **Eligibility for Admission:**

The candidates applying for admission to BTTM program must have:

- Successfully completed twelve-year schooling or its equivalent from any university, board or institution recognized by Tribhuvan University;
- Minimum D grade in each subject of Grade 11 and 12 with CGPA 1.80 or more / Minimum D+ grade in each subject of grade 11 and 12 with CGPA 1.80 or more who passed in 2078 or before 2078 / Secured at least second division in the 10+2, PCL or equivalent program;
- Complied with all the application procedures.

### **Admission Criteria:**

#### **Written Test:**

Applicants are required to appear in the entrance test commonly known as Central Management Admission Test (CMAT) conducted by the Faculty of Management. The test will follow the international testing pattern and standards. It includes the areas like:

- Verbal Ability
- Quantitative Ability
- Logical Reasoning
- General Awareness

There shall be altogether one hundred (100) objective questions in the CMAT containing twenty (25) questions in each section with a total weight of 100 marks. Student must secure a minimum of 40% in the CMAT in order to qualify for the interview.

**Interview:**

Only short-listed candidates from the written test will be interviewed and selected for admission. Candidates selected for admission will have to produce original certificates /testimonials for all examinations passed at the time of admission.

**Examination, Evaluation and Grading System**

The BHM program will be executed through the semester system. There will be altogether eight semesters required to complete the regular program. The internal (ongoing) evaluation and the external end-semester examination shall carry 40% and 60% weightage respectively for theory-based courses. The internal (ongoing) evaluation, the external end-semester examination and external practical examination shall carry 20%, 30% and 50% weightage respectively for practical-based courses. The final grade of the student shall be determined on the overall performance in the internal and external examinations.

The internal (ongoing) evaluation shall be conducted by the Campus/College. The internal (ongoing) evaluation is conducted through continuous monitoring of the student's periodic assessments and progress reports. Classroom assignments, home assignments, unit tests, mid-terminal tests, end-semester tests etc. are the tools to measure student knowledge, skill, and ability. Similarly, attendance, punctuality, discipline, grooming and overall behavior of the students are also used to assess the learners' achievement.

The external end-semester examination is conducted through written tests at the end of each semester and shall be conducted by the Faculty of Management, Tribhuvan University.

Evaluation of the external practical examination shall be conducted jointly by the internal examiners (concerned subject faculty of college) and external examiners (appointed by FoM, TU). Students must secure a grade point of 3.0 with Letter grade 'B' in order to pass in the practical examination.

**Passing Grade and Grading System**

The final evaluation of students is done through the examination conducted by Tribhuvan University. Students must secure a minimum of grade 'B' or Grade Point Average (GPA) of 3.00 in the internal evaluation in order to qualify to appear in the semester examination. In order to pass the semester examination the student must secure a minimum of grade 'B' or the Cumulative Grade Point Average (CGPA) of 3.00. The grading system shall be as follows:

<b>Letter Grade</b>	<b>Cumulative Grade Point Average (CGPA)</b>	<b>Marks Obtained in Percent</b>	<b>Divisions / Remarks</b>
A	4.00	90 - 100	Distinction
A-	3.70 - 3.99	80 - 89.9	Very Good
B+	3.30 - 3.69	70 - 79.9	First Division
B	3.00 - 3.29	60 - 69.9	Second Division
B-	2.70 - 2.99	50 - 59.9	Pass in Individual Subject
F	Below 2.70	Below 50	Fail

**Failing in a Course:**

In case of failure in one or more courses at the end-semester examinations, students can appear in a make-up/chance examination to be arranged in subsequent semester.

**Attendance Requirement:**

- Students are required to have a minimum of 80% attendance in Theory and Practical classes of each subject to qualify for end-semester examination.
- Students are also required to have a minimum 80% attendance during Industrial Exposure in Seventh and Eighth semester.

**Industrial Exposure and Internship Report**

The students are required to complete their Industrial Exposure and Internship during the seventh and eighth semesters for minimum of 44 weeks. The internship placement allows the students to access the future prospective employment opportunities through trainings and professional exposures at the global level at the hospitality partner industries located in Nepal and abroad.

During the industrial exposure, the students would be attached to acclaimed hotels or hospitality and tourism industry. The students should maintain a weekly logbook in the prescribed format of Tribhuvan University. The logbook has to be duly signed and stamped by the authority of the respective department of the attached hospitality industry. The students must prepare and submit an internship report upon the completion of industrial exposure and attend viva voce for the fulfillment of the BHM degree.

**Credit Transfers and Withdrawal:**

- The program allows students to transfer the credits earned by them in similar program of other universities recognized by Tribhuvan University.
- A student who has partially completed the BHM program and would like to discontinue his / her studies shall also be allowed to withdraw from the program. In such cases, a certificate specifying the credit earned by the student in the program shall be provided.

**Graduation Requirements:**

The BHM Program extends over eight semesters (four academic years). The BHM degree is awarded upon the successful completion of all the following requirements specified by the curriculum:

- Successful completion of 126 credit hours as prescribed by the course with minimum passing grade in all subject with GPA 3.
- Successful completion of Industrial Exposure with minimum of grade 'B'.
- Completion of courses for the fulfillment of BHM Program must occur within seven years from the date of initial registration to the program.

## Course Cycle for Bachelor of Hotel Management (BHM)

### First Semester

S. N.	Course No.	Subjects	Credit	Internal	Theory	Practical	Total
1	ENG 101	English-I	3	40	60	-	100
2	MGT 101	Principles of Management	3	40	60	-	100
3	BHM 101	Hotel French	3	40	60	-	100
4	BHM 102	Food Production and Patisserie I	3	20	30	50	100
5	BHM 103	Food and Beverage Service I	3	20	30	50	100
6	BHM 104	Housekeeping Operations I	3	20	30	50	100
<b>Total</b>			<b>18</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>600</b>

### Second Semester

S.N .	Course No.	Subjects	Credit	Internal	Theory	Practical	Total
1	ENG 151	English II	3	40	60	-	100
2	MGT 151	Organizational Behavior and Human Resource Management	3	40	60	-	100
3	ACC 151	Financial Accounting	3	40	60	-	100
4	BHM 151	Food Production Patisserie II	3	20	30	50	100
5	BHM 152	Food and Beverage Service II	3	20	30	50	100
6	BHM 153	Housekeeping Operations II	3	20	30	50	100
<b>Total</b>			<b>18</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>600</b>

### Third Semester

S.N .	Course No.	Subjects	Credit	Internal	Theory	Practical	Total
1	MKT 201	Sales and Marketing	3	40	60	-	100
2	ACC 201	Cost and Management Accountancy	3	40	60	-	100
3	BHM 201	Food Science and Nutrition	3	40	60	-	100
4	BHM 202	Food Production Operations	3	20	30	50	100
5	BHM 203	Bar and Beverage Service	3	20	30	50	100
6	BHM 204	Front Office Operations I	3	20	30	50	100
<b>Total</b>			<b>18</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>600</b>



**Fourth Semester**

S.N .	Course No.	Subjects	Credit	Internal	Theory	Practical	Total
1	FIN 251	Financial Management	3	40	60	-	100
2	SOC 251	Nepalese Society and Politics	3	40	60	-	100
3	BHM 251	Hotel Engineering	3	40	60	-	100
4	BHM 252	Food Production Management	3	20	30	50	100
5	BHM 253	Food and Beverage Management	3	20	30	50	100
6	BHM 254	Front Office Operations II	3	20	30	50	100
<b>Total</b>			<b>18</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>600</b>

**Fifth Semester**

S.N .	Course No.	Subjects	Credit	Internal	Theory	Practical	Total
1	MGT 301	Entrepreneurship	3	40	60	-	100
2	STT 301	Statistics	3	40	60	-	100
3	ECO 301	Economics	3	40	60	-	100
4	BHM 301	E-Commerce for Hospitality	3	20	30	50	100
5	BHM 302	Event Management for Tourism and Hospitality	3	20	30	50	100
<b>Total</b>			<b>15</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>500</b>

**Sixth Semester**

S.N .	Course No.	Subjects	Credit	Internal	Theory	Practical	Total
1	MGT 351	Strategic Management	3	40	60	-	100
2	RCH 351	Research Methodology and Project Report	3	40	60	-	100
3	BHM 351	Legal Environment for Hospitality	3	40	60	-	100
4	BHM 352	Cultural Resources of Tourism in Nepal	3	40	60	-	100
<b>Elective Course (Any One)</b>							
5	ELH 385	Barista and Bartending	3	20	30	50	100
6	ELH 386	Room Division Management	3	20	30	50	100
7	ELH 387	Advance Food Production	3	20	30	50	100
<b>Total</b>			<b>15</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>500</b>

**Seventh Semester**

S. N.	Course No.	Subjects	Credit	Total
1	BHM 449	Industrial Exposure	12	400
<b>Total</b>			<b>12</b>	<b>400</b>

**Eighth Semester**

<b>S. N.</b>	<b>Course No.</b>	<b>Subjects</b>	<b>Credit</b>	<b>Total</b>
1	BHM 491	Industrial Exposure	9	300
2	BHM 492	Internship Report	3	100
<b>Total</b>			<b>12</b>	<b>400</b>

**Total Credit Hours: 126 Credits**