



**Global Institute of Hotel Management**  
**Global Academy of Hotel Management**  
(Affiliated to Osmania University)

**PROSPECTUS**

*“Our Goal is to Make Your  
Ambitions Happen”*









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### *A message from the director...*

**GLOBAL group of HOTEL MANAGEMENT** colleges with an experience of 19 years has set many standards in the field of hospitality education. 2018 once again has been an exciting year with many achievements and we have also established a new trend setting college - Global Academy of Hotel Management.

A **Bachelor's** course in **Hotel Management and Catering Technology** provides opportunity to students opting to work and make a career in this flourishing and promising industry. A student who has completed a course in HOTEL MANAGEMENT will learn and experience the working of a hotel and They get a chance to explore the various sections and then decide to make a career in their choice or area of interest. Students who enjoy cooking are exposed to various different forms and styles of the culinary world. Bar tending and food styling creates an option for students interested in food and beverage industry and provides job opportunities in restaurants, pubs, and other service related areas. Offering services and providing comfort to guests by maintaining aesthetics and beautiful atmosphere in hotel comes to those interested in front office and accommodation services.

**Graduates in Hotel Management** are in a great demand for the operations in the Hotel and Tourism Sector. With an enormous range of options, this is one career oriented course where one can look forward to travel places, meet new people and also allows rapid career development.

A right path to achieve one's own goal in the most happening world of business and hospitality awaits to welcome you!

We wish you good luck and a most rewarding career ....

**E.Chetan Reddy**



## ***A message from Principal GAHM***

A passion to explore the cuisines of the world, flaring of food and beverage service, be a social person, receiving guests to ensure complete guest satisfaction during their stay is only possible when you choose to make a prospective career in HOTEL MANAGEMENT.

Pursuing a course in Hotel Management will provide an opportunity to develop the skills needed and knowledge required to be in the prospering Hotel industry. At GLOBAL, we aim to build confidence in students by improving their knowledge, motivating them to accept new challenges, aspire to make them to become true professionals with complete dedication and support.

With an experience of 19 years, i have learnt to understand the students need and expectations that they have when they intend to do a course in Hotel Management. I personally believe in moulding a student on individual basis to help them develop in all matters of concern both academically and personally. Building a strong mind, with a healthy and happy note has always been my motto to get the real person out of every student.

At GLOBAL, we ensure every individual student is guided to achieve their goal in all possible ways and active methods which helps build a strong and comfortable learning environment.

TEAM GLOBAL is a team of strong and efficient staff who have been true mentors and guides with only motive of being committed and working efficiently for overall student development.

Students can be sure of a promising beginning when they think of joining us!

Wishing all the best to the student aspirants!

**E. Prajeeda Reddy**

DIRECTOR - GLOBAL  
PRINCIPAL - GAHM





### ***From the Principal's Desk***

*My experience as a mentor has only taught me to identify and sculpt a niche for every aspirant to help them achieve their goal and be a winner in themselves. A true and dedicated student will surely follow the guidelines framed and would look forward to the mentor who can help and guide achieve the same and become a true hotelier !*

**Global Institute of Hotel Management** is proud to be associated and affiliated to **Osmania University** offering **3 years Bachelors in Hotel Management and Catering Technology**. My aim at GIHM has always been to guide and support every student to attain his/her goal with required guidance and support at all times. My motive always has been to build the students confidence, expose them to the industry during the course and help them learn the concepts and subjects in all innovative ways possible.

Experienced faculty and my **TEAM GLOBAL** constantly work on improving the students and incorporating knowledge into them to make them a part of the hotel and hospitality industry. We aim to train the students keeping in mind the potential interest of the student and the existing industry trends.

The curriculum is designed by a panel of experts ensuring that the student is exposed enough to the industry requirements right from the beginning of the academics. It includes all theoretical and practical subjects with real time experience in the second year enabling the student to understand and decide the career option and specialize in the final year. The course is well balanced with various other extra curricular activities and both intra and inter college competitions to keep up the students sportsmanship.

GIHM is connected both personally and professionally with all the Hotels and Tourism sectors to keep up with the industry requirements and help train the students by providing maximum exposure. Students are allowed to interact with these trainers by providing them on the job training as well as providing guest lectures and industrial visits during the course.

I wish best of luck to every aspirant of hotel management and look forward to welcome you!

**Dr. C. Prabhaker Reddy**













PRINCIPAL - GIHM

DHMCT(IHM-BOM),DPM,MBA(HR),M.Phil(Mngt.),Ph.D





Member Board of Studies-Hotel Management-Osmania University

# “TEAM GLOBAL”

## GIHM

 <p><b>Dr. C. PRABHAKER REDDY</b> B.Sc,DHMCT(IHM –BOM) DPM, MBA(HR), M.Phil (Mgmt), Ph.D <i>“Experienced Academician and committed Administrator ”</i> Exp.: 38 Yrs</p>	 <p><b>MEENAL PERSHAD</b> DC &amp;FT, Bsc (T&amp;HM), Msc (T&amp;HM) <i>“Guiding light and a silent inspirer ”</i> Exp.: 28 Yrs</p>	 <p><b>V. GOVARDHAN</b> B.Sc. (Catering Science) <i>“Master innovator &amp; great carver”</i> Exp.: 17 Yrs</p>
 <p><b>DEEPAK JETTA</b> BHMCT, MIHHM (Australia) DIP EVENT MGMT (Australia) <i>“Proactive service with a smile”</i> Exp.: 14 Yrs</p>	 <p><b>SK. KAREEMULLA</b> BCTCA, MBA (HRM) <i>“Bringing a touch of creativity in cooking and novelty in presentation”</i> Exp.: 9 Yrs</p>	 <p><b>G. PREETHI</b> BCOM, MA (PPM) <i>“An efficient and result oriented administrator”</i> Exp.: 15 Yrs</p>
 <p><b>SHIVANI PANDE</b> BCTCA <i>“Hold the capability to guide students towards the right path for achieving their career goals”</i> Exp.: 8 Yrs</p>	 <p><b>SYED AZHERUDDIN AHMED</b> BCTCA <i>“Enjoys cooking and shares the same with students preparing them to understand the art and science of culinary skills ”</i> Exp.: 4 Yrs</p>	 <p><b>B.NAVEEN</b> BSCHM <i>“Ready to accept challenges and a good student co ordinator”</i> Exp.: 8 Yrs</p>
 <p><b>PRIYANKA BALDAWA</b> BHMCT <i>“Efficient and aggressive at work for overall students development ”</i> Exp.: 7 Yrs</p>	 <p><b>B. VEERESHALINGAM</b> BA <i>An organised, flexible, easy to co ordinate and an efficient administrator.</i> Exp.: 11 Yrs</p>	 <p><b>T. ARCHANA</b> B.Com, BLisc <i>“Knowledge is of no value unless you put it into practice”</i> Exp.: 3 Yrs</p>

## GAHM

 <p><b>E.PRAJEEEDA REDDY</b> DHMCT/MBA <i>“Team leader and a guiding mentor”</i> Exp.: 19 Yrs</p>	 <p><b>R. JITENDAR</b> BCTCA, MBA <i>“Perfectionist with excellent time management in the art of bakery and culinary skills ”</i> Exp.: 13 Yrs</p>	 <p><b>B.V. NARAYANA REDDY</b> BHMCT, PGDHMCT, MBA <i>“Student friendly , well experienced and a dedicated teacher”</i> Exp.: 17 Yrs</p>
 <p><b>PANKAJ SHARMA</b> B.Sc(Hospitality and Hotel Administration) <i>“A guide who believes in ensuring the student is always updated”</i> Exp.: 14 Yrs</p>	 <p><b>SOUJANYA SURESH</b> DHMCT <i>“A true student’s person helping them achieve their goals”</i> Exp.: 8 Yrs</p>	 <p><b>A. SWAPNA</b> Masters in Library Science <i>“Believes in learning at every step of life to give efficient results when it comes to administration”</i> Exp.: 1 Yr</p>





# GIHM Batch Photographs 2018-19



**GIHM - Principal, Faculty with 1st Year 1st Sec BHMCT Students**



**GIHM - Principal, Faculty with 1st Year 2nd Sec BHMCT Students**

# GIHM Batch Photographs 2018-19



**GIHM - Principal, Faculty with 2nd Year 1st Sec BHMCT Students**



**GIHM - Principal, Faculty with 2nd Year 2nd Sec BHMCT Students**



# GIHM Batch Photographs 2018-19



**GIHM - Principal, Faculty with 3rd Year 1st Sec BHMCT Students**

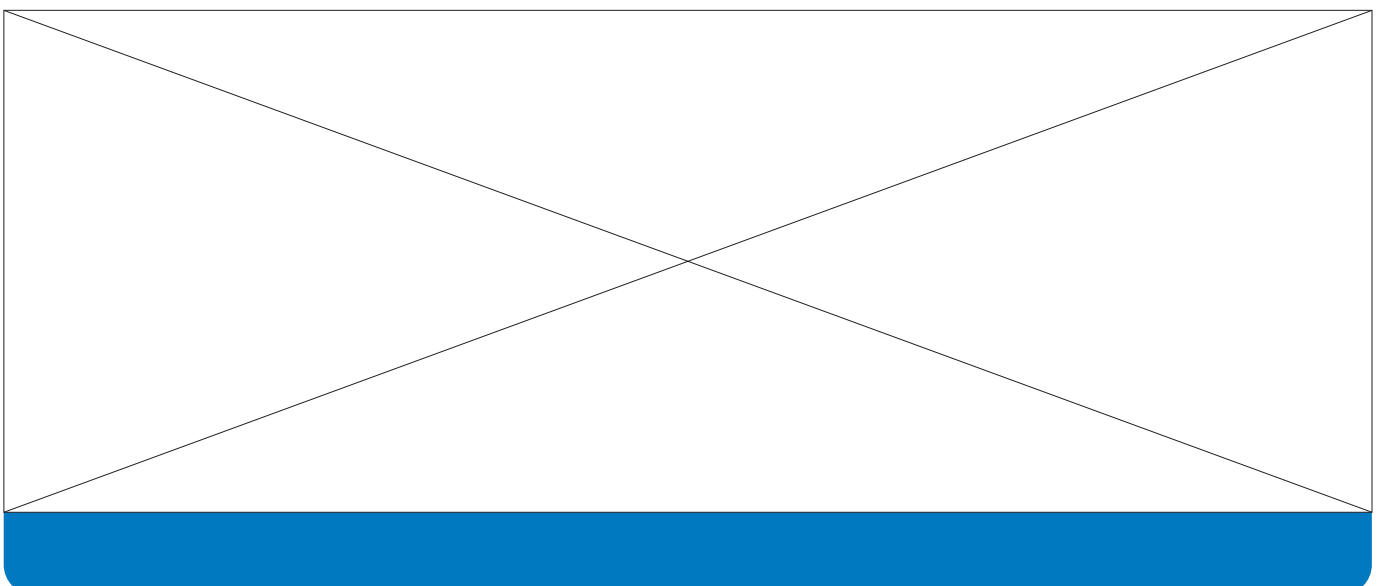


**GIHM - Principal, Faculty with 3rd Year 2nd Sec BHMCT Students**

# GAHM Batch Photograph 2018-19



**GAHM - Principal, Faculty with 1st Year BHMCT Students**





# Achievements 2018-19

## GIHM

- 1) Mr.DILEEP of BHMCT 3rd year, GIHM won 3rd Prize in Flower Arrangement, conducted by Association of Catering Professionals, Hyderabad – 2018.
- 2) Mr. ROHITH of BHMCT 2nd year , GIHM won 1st Prize-Consolation in Budding Star Chefs competition 2018 conducted by Hands in Hospitality organization, Hyderabad
- 3) Ms.SRITHIKA won 1st Prize under the category Food Tales Concept in National competitions held in Hyderabad –Sept 2018.
- 4) Mr. JAY NIVAS of BHMCT 3rd year, GIHM won 2nd Prize under the category Table Laying in National competitions held in Hyderabad –Sept 2018.
- 5) Mr. CHANAKYA and Mr. NARESH of BHMCT 3rd year, GIHM have won 1st Prize in International Culinary Challenge. Students have actively participated in various competitions held at BCIHMCT-New Delhi October 2018.
- 6) Mr. S.MADHUSUDHAN of BHMCT 1st year , GIHM won 1st Prize in Ikebana Style Flower Arrangement Competition held at State level, Hyderabad –January 2019.



## GAHM

- 1) Mr. NIHAL JETHUMAL of BHMCT 1st year, GAHM won Best Theme Presentation in Flower Arrangement, conducted by Association of Catering Professionals, Hyderabad – 2018.
- 2) Mr. PRAVEEN KUMAR of BHMCT 1st year, GAHM, won 2nd prize in National Level RANGOLI Competition 2018 held in Hyderabad.
- 3) Team of Mr. G.VINEETH and Mr. PRAVEEN KUMAR of BHMCT 1st year, GAHM won 1st prize in Carrom Competition held at State level, Hyderabad –Feb 2019.
- 4) Mr V.RAKESH of BHMCT 1st year GAHM won 2nd Prize in Chess Competition held at State level, Hyderabad –Feb 2019.



# Events 2018-19

## GIHM / GAHM



**INTERNATIONAL YOGA DAY** was celebrated on 21/06/2018.

Shri Acharya Brij Bhushan, a famous Yoga teacher was the chief Guest and he organized the programme enlightening the concept of yoga in life.

**ORIENTATION PROGRAMMES** were conducted for the academic year 2018-19 with well noted speakers on personality development and the requisites for building hospitality professionals.



We have celebrated **15th August 2018** to mark the 72nd Independence Day in our college. On this occasion we have conducted competitions in Poster Presentation and Face painting on the concept of Independence Day and winners were awarded with Prizes and appreciation letters.

On 24/08/2018 festival **ONAM WAS CELEBRATED**. On this day students have organized a well decorated Rangoli with flowers on the theme “A Tribute to Kerala”



**FRESHERS DAY** was organized by the seniors at Jalavihar on 31/08/2018. All students and faculties participated on this Occasion.

**TEACHERS DAY** celebrations were organized by the students on 5th September.



**GANESH FESTIVAL** was celebrated on 13/09/2018 with the idol being eco-friendly clay Ganesh. All the faculties, students participated in the event and made it a grand success.



# Events 2018-19

## GIHM / GAHM



**SPORTS WEEK** was organized for both the branches from 23/09/2018 to 29/09/2018. Carrom, Chess, Table Tennis were conducted in the college premises. Cricket and volleyball were conducted as outdoor events.

**CAKE MIXING CEREMONY** held on 22/11/2018 was an occasion to celebrate and add memories. Chef Partha Chakravarthy, Executive Chef, Marigold and Pastry Chef, Taj Krishna were the guests on this occasion.



**Christmas Celebrations** were in full swing where all the students participated. On this occasion the Christmas cake was prepared by the students in the college and distributed among everybody.

New year had a wonderful start with celebrations of **Sankranti Festival** on 11th January 2019. Students participated in Rangoli and Kite flying competitions followed by special lunch.



At GAHM, flower arrangement classes and competition on **IKEBANA** were conducted from 07/02/19 to 13/02/19.

**BLOOD DONATION CAMP** was held in the college on 29/03/2019 organized by Sanjeevini Blood Bank, Hyderabad.

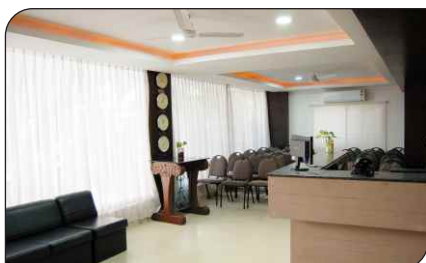


All the traditional festivals like Ramzan, Dussera, Diwali etc have been celebrated in both the colleges with active participation of students, staff and guests to ensure students enjoy the festive season all through the year along with academic activities.

# COLLEGE INFRASTRUCTURE AND FACILITIES

**GIHM / GAHM** infrastructure meets equally to the standard setups of any hotel industry. The college campus is planned with required facilities where students get hand on approach with the working conditions of a commercial establishment. Student trained in such atmosphere are easily adaptable in all working conditions

Quick round up of our facilities at  
**GIHM**



## FRONT OFFICE

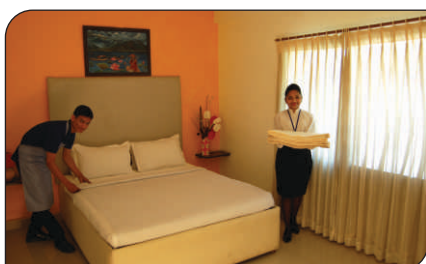
The first and most important area in a hotel where the guest meets the host and is guided through for a comfortable stay. Students are trained here to receive the guest, provide all the required comfort and assistance. Students are taught the important aspects of receiving, communicating and handling various situations while talking to a guest

Quick round up of our facilities at  
**GAHM**



## RESTAURANT

“Food is the only way to reach a person’s heart”, and well served food in a beautiful surrounding is always welcomed. The restaurant is designed to give the same atmosphere what a guest would find anywhere in a hotel. The students get a real life experience when trained in our restaurant, they not only practice but also are a part of the service team at all time.



## HOUSE KEEPING/MODEL GUEST ROOM

“A comfortable stay for a guest is very important when the guest arrives in the hotel”. In this department, students are taught how to keep the areas clean, provide a comfortable stay and other aesthetics of a hotel.

A guest room is designed for the students to practice the same.



## BASIC TRAINING KITCHEN

The name itself indicates that this kitchen is for beginners. Students are exposed to the working conditions of a kitchen for the first time and they learn the basic concepts.

BTK is designed for easy working with easy to understand equipments which allow a student to learn the working procedure.



## QUANTITY TRAINING KITCHEN

Bulk cooking is always required for any chef to become confident in oneself. QTK is an area where Chinese cooking, Tandoor and bulk cooking is given importance. A kitchen where food can be prepared for around 500 people at one time handled by experienced chefs and students.







### BAKERY

A beautiful cake, mouth watering cookies, and any delightful dessert comes from this kitchen. Bakery is handled by a master chef, well experienced in making all the desserts and teaches the same to the student who is ready to show his skill when introduced to the hotelier.



### ADVANCED TRAINING KITCHEN

A student from the beginner level reaches to a higher level and is taught the various cuisines with the help of sophisticated equipments to get the right product. All kinds of international cuisines, plate presentations etc., are taught here.



### BANQUETS

The **only college** in the twin cities to have an in built exclusive AC seminar hall with a capacity of 200 seating and an option for LCD projectors. The banquet hall is planned in a manner where all the college gatherings, programmes, seminars can be held.



### LIBRARY

Reading is fun and also helps in gaining more knowledge when it becomes a habit. Students are exposed to books, magazines, newspapers to keep them updated in everyday life. The library here is updated with all the respective journals and books related to tourism, hotel and hospitality areas.



### COMPUTER LAB

Computers have become a part of human life today. Every individual needs to know the basic operations of the system where he or she works. The students learn all the required programmes as per the need in the various departments of the hotel.



### CLASS ROOMS

Well ventilated rooms along with facilities required for presentations always makes the student feel comfortable and helps to concentrate in gaining knowledge through the various sessions and one can find the same at GLOBAL.



**SCHEME OF INSTRUCTION AND EXAMINATION  
(CHOICE BASED CREDIT SYSTEM)  
FOR BHMCT (For the Batch Admitted in 2016-2017)**

**FIRST SEMESTER**

SYLLABUS REF. NO	SUBJECT	Category	Periods / Week (60 MIN)		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Sess.	Exam		
BHMT 101	Fundamentals of Food Production	DSC	3	-	25	75	3	3
BHMT 102	Introduction to Food & Beverage Service	DSC	2	-	25	75	3	2
BHMT 103	Accommodation Operations- I	DSC	2	-	25	75	3	2
BHMT 104	Introduction to Front Office	DSC	2		25	75	3	2
BHMT 105	Elementary French	SEC	2	-	25	75	3	2
BHMT 106	Communicative English	AECC	2	-	25	75	3	2
BHMT 107	Hygiene, Sanitation & HACCP	DSC	3	-	25	75	3	3
BHMP 108	BTK-Indian & Bakery -Lab	DSC	-	8	25	50	6	4
BHMP 109	Food & Beverage Service Lab-I	DSC	-	2	25	50	3	1
BHMP 110	Accommodation Operations Lab-I	DSC	-	2	25	50	3	1
BHMP 111	Front Office Lab-I	DSC	-	2	25	50	3	1
BHMP 112	Basic Computer Applications	SEC	-	2	25	50	3	1
Total			16	16	300	775	1075	24

**Note:** Discipline Specific Core Course (DSC) ; Discipline Specific Elective Course (DSE)  
Ability Enhancement Compulsory Courses (AECC) ; Skill Enhancement Course (SEC)



**SCHEME OF INSTRUCTION AND EXAMINATION  
(CHOICE BASED CREDIT SYSTEM)  
FOR BHMCT (For the Batch Admitted in 2016-2017)**

**SECOND SEMESTER**

SYLLABUS REF. NO	SUBJECT	Category	Periods / Week (60 MIN)		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Sess.	Exam		
BHMT 201	Introduction to Continental Cookery	DSC	3	-	25	75	3	3
BHMT 202	Fundamentals in Food & Beverage Operations	DSC	2	-	25	75	3	2
BHMT 203	Accommodation Operation -II	DSC	2	-	25	75	3	2
BHMT 204	Basic Front Office Procedures	DSC	2		25	75	3	2
BHMT 205	Communicative French	SEC	2	-	25	75	3	2
BHMT 206	Hotel Communicative English & Etiquettes	AECC	2	-	25	75	3	2
BHMT 207	Environmental Studies	HS	3	-	25	75	3	3
BHMP 208	BTK – Continental Lab-II	DSC	-	8	25	50	6	4
BHMP 209	Food & Beverage Operations Lab-II	DSC	-	2	25	50	3	1
BHMP 210	Accommodation Operation Lab-II	DSC	-	2	25	50	3	1
BHMP 211	Front Office Lab-II	DSC	-	2	25	50	3	1
Total			16	14	275	725	1000	23

**Note:** Discipline Specific Core Course (DSC) ; Discipline Specific Elective Course (DSE)  
Ability Enhancement Compulsory Courses (AECC) ; Skill Enhancement Course (SEC)

**SCHEME OF INSTRUCTION AND EXAMINATION  
(CHOICE BASED CREDIT SYSTEM)  
FOR BHMCT (For the Batch Admitted in 2016-2017)**

**THIRD SEMESTER**

SYLLABUS REF. NO	SUBJECT	Category	Periods / Week(60 Min)		MARKS		Duration of Exam (hrs)	Credits
			Theory	Practical	Sess.	University Exam		
BHMT -301	Indian Regional Cuisine	DSC	3	-	25	75	3	3
BHMT -302	Beverages Service	DSC	3	-	25	75	3	3
BHMT 303	Linen & Laundry Operations	DSC	2	-	25	75	3	2
BHMT 304	Front Office Operations	DSC	2	-	25	75	3	2
BHMT 305	<b>ELECTIVE – I</b> (Discipline Specific Elective)	DSEC	4	-	25	75	3	4
BHMT 306	F&B Management	HS	2	-	25	75	3	2
BHMT 307	Principles & Practices of Mgt.	HS	2	-	25	75	3	2
BHMP 308	Quantity Training Kitchen	DSC	-	8	25	50	6	4
BHMP 309	Beverages Service	DSC	-	2	25	50	3	1
BHMP 310	Laundry Operations	DSC	-	2	25	50	3	1
BHMP 311	Front Office Operations	DSC	-	2	25	50	3	1
		Total	18	14	275	725		25
					1000			

**Note:** Discipline Specific Core Course (DSC) ; Discipline Specific Elective Course (DSEC)  
Ability Enhancement Compulsory Courses (AECC) ; Skill Enhancement Course (SEC)

**ELECTIVE – I: Discipline Specific Elective Course:**

305/A --Production –Anthropology of food.

305/B--Service ---Bar Management

305/C--Accommodation Operations--Trends in Accommodation Operation

305/D--Front Office ---Front Office Administration

**SCHEME OF INSTRUCTION AND EXAMINATION  
(CHOICE BASED CREDIT SYSTEM)  
FOR BHMCT (For the Batch Admitted in 2016-2017)**

**FOURTH SEMESTER**

SYLLABUS REF. NO	SUBJECT	Category	No of Weeks	MARKS		Duration of Exam(hrs)	Credits
				Sess.	Exam		
BHMIT 401	Industrial Exposure Training	HS	16	80	120	3	16

Note: Skill Enhancement Elective Course (SEC)



# SCHEME OF INSTRUCTION AND EXAMINATION (CHOICE BASED CREDIT SYSTEM) FOR BHMCT (For the Batch Admitted in 2016-2017)

## FIFTH SEMESTER

SYLLABUS REF. NO	COURSES	Category	Hours / Week		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Continuous Internal Evaluation	Semester end Exam		
BHMT 501	Advanced Food Production	DSC	3	-	25	75	3	3
BHMT 502	Advanced Food & Beverage Service	DSC	3	-	25	75	3	3
BHMT 503	Interior Design & Flower Arrangements	DSC	2	-	25	75	3	2
BHMT 504	Front Office Accounting Management	DSC	2	-	25	75	3	2
BHMT 505	<b>ELECTIVE -II</b> (Intra Discipline)	IDEC	3	-	25	75	3	3
BHMT 506	Hotel A/c & Financial Mgt.	SEC	3	-	25	75	3	3
BHMT 507	Introduction to Research in Hospitality & Tourism	SEC	2	-	25	-	-	2
BHMP 508	Advanced Training Kitchen	DSC	-	8	25	50	6	4
BHMP 509	Advanced Food & Beverage Services Lab	DSC	-	2	25	50	3	1
BHMP 510	Interior Design & Flower Arrangements Lab	DSC	-	2	25	50	3	1
BHMP 511	Front Office Accounting Management	DSC	-	2	25	50	3	1
			18	14	275	650		25
Total					925			

**Note:** Discipline Specific Core Course (DSC) ; Discipline Specific Elective Course (DSEC)  
Ability Enhancement Compulsory Courses (AECC) ; Skill Enhancement Course (SEC)  
Intra-discipline Elective Course (IDEC)

**ELECTIVE – II: Intra Discipline Elective Course:**

- (505-A) -- 1. Bread Art
- (505-B) -- 2. Cruise line Operations & Galley Familiarization
- (505-C)-- 3. Visual Foods

**SCHEME OF INSTRUCTION AND EXAMINATION  
(CHOICE BASED CREDIT SYSTEM)  
FOR BHMCT (For the Batch Admitted in 2016-2017)**

**SIXTH SEMESTER**

SYLLABUS REF. NO	COURSES	Category	Hours / Week		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Continuous Internal Evaluation	End Semester Exam		
BHMT 601	Larder & Kitchen Management	DSC	3	-	25	75	3	3
BHMT 602	Food & Beverage Service Management	DSC	3	-	25	75	3	3
BHMT 603	Accommodation Operations Management	DSC	2	-	25	75	3	2
BHMT 604	Front Office Management	DSC	2	-	25	75	3	2
BHMT 605	<b>ELECTIVE -III</b> (Open Elective)	OEC	3	-	25	75	3	3
BHMT 606	Hotel Facility Planning.	DSC	3	-	25	75	3	3
BHMP 607	Larder Kitchen Lab	DSC	-	8	25	50	6	4
BHMP 608	Banqueting & Cold Buffet Lab	DSC	-	2	25	50	3	1
BHMP 609	Project Report	SEC	-	4	25	50	3	2
		Total	16	14	225	600		23
Total Marks					825			

**Note:** Discipline Specific Core Course (DSC) ; Discipline Specific Elective Course (DSEC)  
Ability Enhancement Compulsory Courses (AECC) ; Skill Enhancement Course (SEC)  
Open Elective (OE)

**ELECTIVE – III: Open Elective Courses :**

<b>BHMT 605-A</b>	Labour & Food Laws
<b>BHMT 605-B</b>	Hotel Engineering
<b>BHMT 605-C</b>	Customer Relationship & Retail Management.
<b>BHMT 605-D</b>	Entrepreneurship in Food Industry



## Uniforms:

First Year							
Front Office		House Keeping		Food Production		F & B Service	
Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls
Black Pant White Shirt Full Tie Black Shoe / Socks	Black Pant White Shirt Full Tie Black Shoe / Socks	T-Shirt Apron  Cotton Dusters	T-Shirt Apron  Cotton Dusters	Double Breasted White Chef Coat  B & W Checked pant  Apron Scarf Chef Cap Black Shoe Black Socks Kitchen Kit	Double Breasted White Chef Coat  B & W Checked pant  Apron Scarf Chef Cap Black Shoe Black Socks Kitchen Kit	Black Pant White Shirt Waist Coat Bow Tie Serviettes Black Shoe Black Socks Service Kit	Black Skirt/ Pant White Shirt Waist Coat Serviettes Black Shoe Black Stockings Service Kit
Second Year:							
Two Piece Suit for Boys and Girls, White Shirt and Tie / Saree for Girls							

- Student will be required to purchase uniforms and other material as per requirement.
- Shoes and Socks need to be purchased separately by the student.

## Fee Details:

Particulars	First Year	Second Year	Third Year
University Tuition Fee	35,000	35,000	35,000
Practical Material Fee (all departments)	35,000	40,000	40,000
Lunch	13,000	10,000	12,000
Soft skill development / Spoken English / Extra Curricular Activities and miscellaneous charges.	17,000	25,000	28,000

- Uniforms to be purchased separately.
- Caution deposit should be paid separately.
- University registration fee and examination fee to be paid separately as per notification.

**RULES AND REGULATIONS**  
**Under Choice Based Credit Scheme**  
**(EFFECTIVE FROM ACADEMIC YEAR 2016 - 2017)**

Note:- All the rules and regulations, hereinafter, Specified, shall be read as a whole for the purpose of interpretation.

**PART- I : ADMISSION**

1.A candidate for admission to the Three Year Degree course in The Degree of Bachelor of Hotel Management & Catering Technology / Bachelor of Catering Technology & Culinary Arts must have passed the Intermediate examination of the Telangana State Board of Intermediate Education or any other examination recognized by the Osmania University as equivalent thereto.

2. All the eligible applicants will have to pass the Entrance Examination /Aptitude tests/Personnel interview conducted by the Colleges. The candidates will be admitted strictly in accordance with the merit secured at the Entrance Examination / Aptitude tests/ Personnel Interview keeping in view of the rules in force regarding the reservation of seats to various categories of candidates.

**PART-II: DURATION OF THE COURSE**

1. Each of the subsequent three academic years shall be divided into two semesters hereinafter referred to as the first semester and second semester in chronological order. Each semester shall comprise of

Instruction	16 weeks minimum
Preparation for examination	10 days

2. The three year degree courses offered at affiliated colleges, Osmania University under the Faculty of Technology are

**BHM&CT and BCT&CA**

3. Candidates who fail to fulfill all the requirements for the award of the degree as specified hereinafter within six academic years from the time of admission will forfeit their seat in the course.

**PART III: AWARD OF DEGREE**

1. The Degree of Bachelor of Hotel Management & Catering Technology / Bachelor of Catering Technology & Culinary Arts will be conferred on a candidate who has pursued a 'Regular Course of Study' for three academic years as hereinafter prescribed in the scheme of instruction and has passed all the examinations as prescribed in the scheme of examination.

2.

- i. A 'Regular course of Study' for eligibility to appear at the BHM&CT/ BCT&CA examination of any year/semester shall mean making with attendance of not less than 75% aggregate in theory subjects and 75% aggregate in practical subjects listed in the scheme of instructions of a semester, provided that in special cases and for sufficient cause shown, the Vice-Chancellor on the recommendation of the Principal, may condone the deficiency not exceeding 10% in attendance for ill-health when the application submitted at the time of the actual illness is supported by a certificate from an authorized Medical Officer and approved by the Principal. The fee for condonation in theory / practical's on Medical grounds shall be Rs. 250/-



- ii. Attendance at NCC camps / Inter-collegiate / Inter-University / International matches / Debates / Educational excursions or such other activities as approved by the authorities will not be counted as absence. However, such absence should not exceed 4 weeks of the total period of instruction.
- iii. In any semester of the course, if a candidate fails to secure the minimum percentage of attendance ,he/she shall not be eligible to appear in the examination of that semester and he/she shall have to enroll himself/herself to undergo afresh a 'Regular course of study' of the corresponding semester in subsequent academic session in order to become eligible to appear for the examination.
- iv. The attendance shall be calculated from the date of commencement of the classes as per the Almanac communicated by the University.
- v. The candidates who have secured not less than 40% of attendance in a semester can seek re-admission without appearing for the Entrance Test during subsequent academic year and such admissions shall be treated as supernumerary.
- vi. In respect of others who have put in less than 40% attendance in first semester they have to seek admission afresh after going through the Entrance Test along with fresh candidates in the subsequent academic year.
- vii. The cumulative attendance of the students will be displayed preferably every month, on the Notice Board of the College. However, it shall be the responsibility of the student to check his attendance periodically so as to ensure to secure the required attendance.
- viii. No admission/readmission/promotions to be made after 4 weeks after commencement of instruction in a semester. In case there is any court cases consequent on which the College is compelled to admit any one after the announced last date of admissions, the admission (seat) of such a student be reserved for the subsequent year on a supernumerary basis.
3. If a candidate who has pursued a 'Regular Course of Study' of any semester, wishes to undergo the same course again, he/she may be permitted to enroll again as a regular student for the course of that year/semester when next offered, depending on the availability of seats, provided that he/she undertakes to forego his/her attendance secured by him/her for that semester previously and provided further that he/she not pursued a 'Regular Course of Study' in any higher semester other than the immediately next higher semester. For the award of the division, however, he/she shall have the benefit of the higher of the aggregate secured in that semester.

#### **PART-IV: SCHEMES OF INSTRUCTION, EXAMINATION AND SYLLABI**

1. Instruction in various subjects in each semester shall be provided by the college.
2. The medium of instruction and examination shall be in English.
3. All the three years of programme instruction of BHM&CT / BCT&CA course shall be on the semester pattern as specified earlier.
4. The Division of marks for Sessionals (based on internal assessment concerned by the respective teacher/ college) and University examinations shall be as follows:

<b>Subject</b>	<b>Sessional marks</b>	<b>Univ. Examination Marks.</b>
Each Theory subject	25	75
Each Practical subject	25	50
Industrial Training	80	120
Project Report	25	50

5. The programme of instruction, vacation and industrial tour, shall be notified by the College at the commencement of each academic year.

**Grades and Grade Points :**

For each subject, Grade and Grade Points will be allotted for the total marks secured by the candidate combinedly at the University Examination and Sessionals.

Percentage of Marks	Grade	Grade Points
90 – 100	S	10
80 – 89	A	9
70 – 79	B	8
60 – 69	C	7
50 – 59	D	6
40 – 49	E	5
0 – 39	F	0

(Conversion factor : From Average Grade Point to Percentage Marks is 10.)

6.

- a) At the end of the each year/semester, University examination shall be held as prescribed in the respective schemes of examination.

**AT THE END OF I SEMESTER**

Main	Supplementary
BHM&CT /BCT&CA First year First Sem.	----
BHM&CT /BCT&CA Second year First sem.	BHM&CT /BCT&CA First year Second sem
BHM&CT/BCT&CA Third year First sem.	BHM&CT /BCT&CA Second year Second sem.

**AT THE END OF II SEMESTER**

Main	Supplementary
BHM&CT /BCT&CA First year Second Sem.	BHM&CT /BCT&CA First year First Sem.
BHM&CT /BCT&CA Second year Second sem.	BHM&CT /BCT&CA First year First sem
BHM&CT/BCT&CA Third year Second sem.	BHM&CT /BCT&CA Second year First sem.

A supplementary (make up) examination in the Third year, Second semester in all subjects shall be conducted immediately after the declaration of BHM&CT /BCT&CA Third year Second semester examination results.

- b) The subject titled **Industrial Exposure** in Second year Second semester is allotted 16 credits in the scheme of Instruction & Examination and hence considered as equivalent to five subjects while calculating the total number of second year first and second semester subjects put together for promotion to third year first semester,

7.The award of Sessional Marks shall be as follows :

**(a) Theory courses**

For Class Tests	20
For quizzes and slip test	05
	-----
Total	25



In every Semester, for all the three years, there shall be **two Class Tests** each of one hour duration. Both the Class Tests shall be considered for the evaluation of Sessional Marks.

**Pattern of the Test Question paper for Sessionals**

The test question paper in each subject shall consist Part-A of short answers for 8 marks (four questions with 2 marks each) and Part-B of Long answers for 12 Marks (two questions to be answered out of three, each carrying 6 marks). Questions of Part-A and Part-B should cover all the units of the subject concerned. In case a candidate fails to appear in any of the Class Tests due to Medical emergency requiring hospitalization or attendance at NCC camps / Inter-collegiate/ Inter-University/ Inter-State/ International matches/ Debates or such other Inter University activities as approved by the University authorities, the candidate shall be allowed to take only one make up Class Test in those subjects as per convenience of the college. The make up Test shall be counted as only one of the tests for the evaluation of sessional marks. This facility is given to the student if and only if the candidate personally or through parents informs the College on the day of hospitalization along with the Medical Certificate.

**Pattern of the End Semester Examination**

The Question paper will be in two parts, Part-A and Part-B. Part –A is compulsory and should cover the entire syllabus, and carries 25 marks (10 questions). Part –B carries 50 marks (five questions to be answered out of seven each carrying 10 marks) and should cover all the units into which the syllabus has been divided.

**(b) Practical courses:**

Practical class work	20
Slip Test/Viva	05
	-----
Total	25

( c) There shall be no Make up for Quizzes/Slip Tests/Viva for practicals.

8.The University examinations (Regular/ Supplementary) prescribed for the BHM&CT / BCT&CA degree may be conducted by means of written papers, practical's and inspection of certified Sessional work in Laboratory or Industrial Trainings or Project Report or by means of any combination of these methods as may be deemed necessary. Candidates will be required to produce complete Lab records of the Practical work done by them in each subject of the examinations, along with other materials prepared or collected as part of Lab work/Industrial Training / Project

9.All the general rules for examination (given under Sec VIII) shall be adhered to.

**10. A candidate shall be deemed to have fully passed the examination of an semester, if he /she secures not less than the minimum marks as hereinafter prescribed.**

**Minimum pass marks in the University examinations be:**

Each Theory subject	40%
Each practical subject	50%
Combined aggregate of Sessional marks and University Theory examination put together in each theory subject of the semester	40%
Combined aggregate of Sessional marks and University Practical examination put together in each Practical subject of the semester	50%
Project Report	50%

11. If a candidate in any semester examination of the course fails to secure the minimum marks in any subject, then he shall appear only in the failed subjects of the semester.

**Rules of Promotion for CBCS systems.**

S.No.	Semester	Condition to be fulfilled or promotion	
1	From BHM&CT/BCT&CA I-Semester to II-Semester	Regular course of study of BHM&CT/BCT&CA I-Semester	
2	From BHM&CT/BCT&CA II-Semester to III-Semester	Regular course of study of BHM&CT/BCT&CA II-Semester	
		Number of backlog credits, if any of BHM&CT/BCT&CA I-Semester & II-Semester put together shall not exceed 50% of the total number of credits prescribed for the BHM&CT/BCT&CA I-Semester & II-Semester	
	<b>BHM&amp;CT</b>	Number of credits prescribed for I-Semester and II-Semester	Number of credits permitted as backlogs
		<b>47/48</b>	<b>24</b>
	<b>BCT&amp;CA</b>	Number of credits prescribed for I-Semester and II-Semester	Number of credits permitted as backlogs
		<b>56</b>	<b>28</b>
3	From BHM&CT/BCT&CA III-Semester to IV-Semester	Regular course of study of BHM&CT/BCT&CA III-Semester	
	From BHM&CT/BCT&CA IV-Semester to V-Semester	Regular course of study of BHM&CT/BCT&CA IV-Semester (Industrial Training)	
		Number of backlogs credits, if any of BHM&CT/BCT&CA I-Semester, II-Semester, III-Semester & IV-Semester put together shall not exceed 50% of the total number credits prescribed for the BHM&CT/BCT&CA III-Semester & IV-Semester	
4	<b>BHM&amp;CT</b>	Number of credits prescribed for III-Semester and IV-Semester	Number of credits permitted as backlogs
		<b>41/42</b>	<b>21</b>
	<b>BCT&amp;CA</b>	Number of credits prescribed for III-Semester and IV-Semester	Number of credits permitted as backlogs
		<b>42</b>	<b>21</b>
5	From BHM&CT/BCT&CA V-Semester BHM&CT/BCT&CA VI-Semester	Regular course of study of BHM&CT/BCT&CA III year, I-Semester	

☒ **As per the Rule 6 b.**

Note: Environmental Study which is the subject of the BHM&CT /BCT&CA II semester shall not be considered as backlog; however the candidate has to pass the subject for the award of degree.



## **PART-VI: DECLARATION OF RESULT & AWARD OF DIVISION ON A SCALE OF 10 AND AWARD OF DIVISION**

For each semester on successful completion, the memorandum of marks show the grade secured in each subject along with respective credit, of University Exam . For each Semester SGPA (**Semester Grade Point Average**) will be calculated based on the Credit Value and Grade Weightage as shown below.

Percentage of Marks	Grade	Grade Points
90 – 100	S	10
80 – 89	A	9
70 – 79	B	8
60 – 69	C	7
50 – 59	D	6
40 – 49	E	5
0 – 39	F	0

(Conversion factor : From Average Grade Point to Percentage Marks : 10)

$$\text{SGPA} = \frac{G_1 C_1 + G_2 C_2 + G_3 C_3 + \dots + G_n C_n}{C_1 + C_2 + C_3 + \dots + C_n}$$

Where G-Grade Points , C-Credit Value of each course

Candidates who have passed all the examinations of the BHM&CT/BCT&CA Programme shall be awarded Division in accordance with the marks secured by them in First and Second semesters examinations of First , Second and Third year taken together. At the end of Third year CGPA (**Cumulative Grade Point Average**) will be calculated based on SGPA and total credit value of the Semester under consideration.

$$\text{CGPA} = \frac{A_1 T_1 + A_2 T_2 + \dots + A_n T_n}{T_1 + T_2 + \dots + T_n}$$

Where A-SGPA of each semester, T-Total Credit Value for a Semester

The final results are declared based on CGPA on a scale of 10 as shown below.

Classification	CGPA
First Class with Distinction	7 & Above
First Class	6 & Above but less than 7

Second Class	5 & Above but less than 6
Pass Division	4 & Above but less than 5

**A Minimum of 4 CGPA is required for the award of Degree.** However, if CGPA is less than 4 but passed in all the subjects, he/she can appear for the Examination (Main / Supplementary) as and when they are conducted by the College to acquire the maximum of 4 CGPA only.

### **PART VII : IMPROVEMENT OF CGPA**

A candidate who wishes to improve his/her division may do so within one academic year immediately after having passed all the examinations of the BHM&CT/BCT&CA degree programme , by reappearing at not more than two semesters (all subjects pertaining to these semesters taken together) examinations. For the award of Division, he/she will have the benefit of the higher of the two aggregates of marks secured in the corresponding semester (s) provided the candidate passes the improvement examination fully.

## **PART- VIII : GENERAL RULES OF EXAMINATIONS**

1. All examinations of the Osmania University shall be held at such places as it may be decided and at such other centres on such dates as may be notified.
2. Application for permission to appear at every examination shall be made on the prescribed form accompanied by three passport size full face photographs (not profile) which along with the necessary certificates regarding attendance, practical work etc. , and the prescribed fee should be sent to the Controller of Examinations on or before the date fixed for this purpose.
3. When a candidate's application is found in order and he/she is eligible to appear at examination, the Controller of Examinations, shall furnish him with Hall Ticket with the photograph attached to it enabling the candidate to appear the Examination and this Hall Ticket shall have to be produced by the candidate before he/she can be admitted to the premises where the examination is being held or to a part of the said premises as well as to the examination hall.
4. A candidate who fails to present himself/herself for the examination for any reason whatsoever, excepting shortage of attendance and wherever prescribed or he/she fails to pass the examination shall not be entitled to claim refund of the whole or part of the examination fee nor for the reservation of the examination fee for a subsequent examination or examinations.
5. A candidate after he/she has been declared successful in the whole examination shall be given a certificate setting forth the year of examination, the subject in which he/she was examined and, the division in which he/she was placed.
6. No candidate shall be allowed to put in attendance for or appear at examinations for different degrees and different faculties at one and the same time.
7. Students who have appeared once at any examination of the course need not put in fresh attendance, if they want to reappear at the corresponding examination, notwithstanding the fact that new subject may have been introduced by the University. They will however have to appear at the examination according to the scheme of examination and syllabus in force.
8. Whenever, course or scheme of instruction is changed in a particular year, two more examinations immediately following thereafter shall be conducted according to the old syllabus/regulations. Candidates not appearing at the examinations or failing in them shall take the examination subsequently according to the changed syllabus/regulations.

## **PART IX: TRANSITORY REGULATIONS**

Whenever, course or scheme of instruction is changed in a particular year, two more examinations immediately following thereafter shall be conducted according to the old syllabus/ regulations. Candidates not appearing at the examinations or failing in them shall take the examination subsequently according to the changed syllabus/regulations or with the regulations prevailing at the time of his / her Admission.

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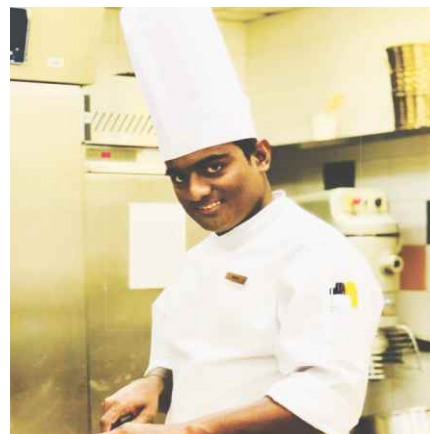
## GLOBAL ALUMNI



**NAME** : Aditthya  
**DESIGNATION** : Commis  
**HOTEL** : Fitz Carlton Grand Canal  
**PLACE** : Abu Dhabi



**NAME** : Amarnath  
**DESIGNATION** : Chef de Partie  
**HOTEL** : Ritz Carlton  
**PLACE** : Ras Al Khaimah



**NAME** : Naresh Angadi  
**DESIGNATION** : Chef de Partie  
**HOTEL** : Park Hyatt  
**PLACE** : Abu Dhabi



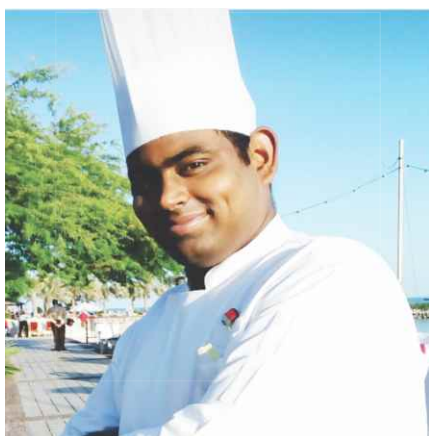
**NAME** : Bharadwaj  
**DESIGNATION** : Bartender  
**HOTEL** : Double Tree Hilton Marjan  
**PLACE** : Ras Al Khaimah



**NAME** : Shekar  
**DESIGNATION** : Commis  
**HOTEL** : Mandarin Oriental  
**PLACE** : Doha Qatar



**NAME** : Chandrakanth  
**DESIGNATION** : Waiter  
**HOTEL** : Sherton  
**PLACE** : Australia



**NAME** : D. Vijay  
**DESIGNATION** : Commis  
**HOTEL** : Sheraton Grand Doha  
**PLACE** : Doha, Qatar



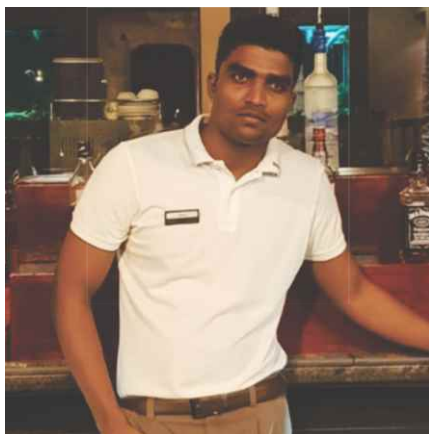
**NAME** : Arun Kumar  
**DESIGNATION** : Commis  
**HOTEL** : Sherton  
**PLACE** : Qatar



**NAME** : G. Akhil  
**DESIGNATION** : Commis I  
**HOTEL** : Constance Halaveli  
**PLACE** : Maldives



## GLOBAL ALUMNI



**NAME** : Arun G  
**DESIGNATION** : Bartender  
**HOTEL** : Radisson Blu  
**PLACE** : Bahrain



**NAME** : Gotimukula Ashwin  
**DESIGNATION** : House Keeping Supervisor  
**HOTEL** : Holiday Inn  
**PLACE** : Dubai



**NAME** : Jaideep Munipally  
**DESIGNATION** : Asst. Manager FO  
**HOTEL** : Hyatt Place  
**PLACE** : Dubai



**NAME** : Sai Kumar  
**DESIGNATION** : Commis I  
**HOTEL** : Aloft  
**PLACE** : Abu Dhabi



**NAME** : Praveen Koyada  
**DESIGNATION** : Team Lead  
**HOTEL** : Atlantis Palm Jumeriah  
**PLACE** : Dubai



**NAME** : Mithun Reddy  
**DESIGNATION** : Commis I  
**HOTEL** : Rotana  
**PLACE** : Abu Dhabi



**NAME** : Ravi Shankar  
**DESIGNATION** : Faculty  
**PLACE** : India



**NAME** : Sachin  
**DESIGNATION** : Team Lead  
**HOTEL** : Kempinski  
**PLACE** : Muscat



**NAME** : Sai Prasad  
**DESIGNATION** : Demi de Partie  
**HOTEL** : Beach Rotana  
**PLACE** : Abu Dhabi

## GLOBAL ALUMNI



**NAME** : Samuel Paul  
**DESIGNATION** : Commis I  
**HOTEL** : Rotana  
**PLACE** : Doha



**NAME** : Sandeep Goud  
**DESIGNATION** : Chef de Partie  
**HOTEL** : Rotana  
**PLACE** : Bahrain



**NAME** : Sandeep  
**DESIGNATION** : F & B Supervisor  
**HOTEL** : Hilton Al Habtoor  
**PLACE** : Dubai



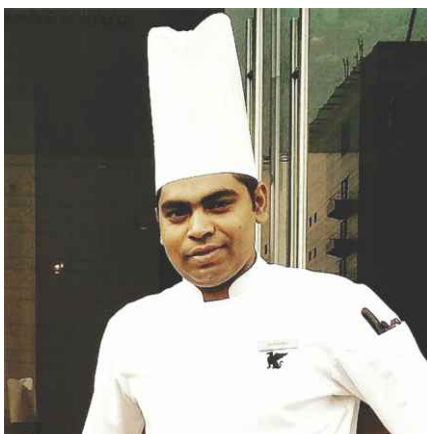
**NAME** : Sharath Tumma  
**DESIGNATION** : Bartender  
**HOTEL** : Queen Elizabeth  
**PLACE** : United Kingdom



**NAME** : Shiva Dhatrak  
**DESIGNATION** : Jr Sous Chef  
**HOTEL** : 21 Spices Restaurant  
**PLACE** : USA



**NAME** : Sridhar Alle  
**DESIGNATION** : Team Lead  
**HOTEL** : Grand Hyatt  
**PLACE** : Dubai



**NAME** : Srikanth N  
**DESIGNATION** : Commis I  
**HOTEL** : Ritz Carlton  
**PLACE** : Ras Al Khaimah



**NAME** : Srujan  
**DESIGNATION** : Commis I  
**HOTEL** : Rixos Palm Jumeriah  
**PLACE** : Dubai



**NAME** : Madhu Sunkari  
**DESIGNATION** : F & B Supervisor  
**HOTEL** : Park Hyatt  
**PLACE** : Abu Dhabi



## GLOBAL ALUMNI



**NAME** : Thirupathi Palika  
**DESIGNATION** : Team Lead F & B  
**HOTEL** : W Hotels  
**PLACE** : Bahrain



**NAME** : Vishnu Teja  
**DESIGNATION** : Commis I  
**HOTEL** : Marriott H Hotel  
**PLACE** : Dubai



**NAME** : H. Manoj Kumar  
**DESIGNATION** : Demi Chef de Partie  
**HOTEL** : Westin Mindspace  
**PLACE** : Hyderabad



**NAME** : Jaya Prakash  
**DESIGNATION** : Asst. Manager  
**HOTEL** : OYO Rooms  
**PLACE** : Hyderabad



**NAME** : R. Reddy Mandha  
**DESIGNATION** : Commis I Hot Kitchen  
**HOTEL** : Maldives by Cenizaro  
**PLACE** : Maldives



**NAME** : R. Nikhil Kumar  
**DESIGNATION** : Asst. Rest. Manager  
**ORGANIZATION** : KFC  
**PLACE** : Hyderabad



**NAME** : Sivva Sai Charan  
**DESIGNATION** : Trainer  
**ORGANIZATION** : Flipkart  
**PLACE** : Hyderabad



**NAME** : Praveen Kumar  
**DESIGNATION** : Head Chef  
**HOTEL** : 5 Spice Indian Cuisine  
**PLACE** : Australia



**NAME** : Niraj Solanki  
**DESIGNATION** : Lead Associate  
**ORGANIZATION** : Four Seasons  
**PLACE** : Qatar





**RITZ CARLTON, GRAND CANAL, ABUDHABI**



**PARK HYATT , ABU DHABI**



**RITZ CARLTON DUBAI**



**HYATT PLACE, AL RIGGA , DUBAI**



**ROTANA, ABUDHABI**



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