

# Bachelor of HOTEL MANAGEMENT(BHM)

Affiliated to T.U.



## **BALKUMARI COLLEGE**

Bharatpur-2, Narayangarh, Chitwan,

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## Message from CMC Chairman

Dear Students & Guardians,

Education is one of the most important priorities of human life. In order to generate widely accepted social, moral, cultural and economic values, education play vital role. Educated mass can contribute far more well-being of the country. Considering that quality education is the major thing we have to stress on, Balkumari College has implemented ISO 9001:2015 in its system. Now it is an ISO certified institution.



**Pramod Kumar Shrestha**  
Chairman

## Principal's Message



It is accepted worldwide that education is training for a successful life. Despite numerous desires, each individual has to think of future career that leads him or her to success. It largely depends on making the right choice among hundreds of alternatives. We feel proud that number of academic reform projects are on progress in this college under Higher Education Reform Project (HERP) of UGC and World Bank.

I would like to invite you all to one of our programs. Our faculties are looking forward to giving you their best for your higher education as well as development of your skills.

**Jagadiswor Khanal**  
Principal

## Introduction

The hospitality industry is one of the world's most dynamic industries & continues to grow year after year. Balkumari College is proud to announce Bachelor of Hotel Management (BHM) program in affiliation with Tribhuvan University, Nepal. The Bachelor of Hotel Management (BHM) aims to provide students with a broad understanding of the operational aspects of the hotel and hospitality industry.

BHM program first started in academic session 2067-2068 at Balkumari College. Balkumari College in Chitwan is the first community college to offer academic course on Hospitality management for the next generation of leaders. Industry experience combined with T.U. curriculum ensures good course content and practical training that meets industry requirement. Balkumari College administration offers a combination of inspired classroom teaching and innovative practical experience. We actively prepare students to be leaders in a global standard. As a community based institution, it has occupied a prominent place in the educational sphere of Chitwan. Its leading programs include BHM, BICIT, BED, BBS, BSc., MED. & MBS.

In addition to a scientific building with comfortable classrooms & considerable physical facilities, the college consists of well-equipped HM labs, spacious library, well-managed computer lab with unlimited internet access. A center for excellence in imparting quality education, Balkumari has implemented ISO 9001: 2008 for Quality Management System. The college has extensive links with renowned Scholars, Universities, Social Institution and Business Firms throughout the world.

## Vision

Balkumari College will be valued to turn itself into an Autonomous / Deemed University of excellence pursuing innovation, experiences, principles and guidelines of great philosophers and scholars in order to make best use of their contributions for persistent and continued betterment of people and society in local, national, regional and international level.

## Mission

Balkumari College aims to provide quality education, to maximize the potential of our learners and promote individual achievement at the highest level.

## Values

Our values and beliefs are:

- To place the interest of learner at the centre of our activities
- To create a challenging academic environment by dedicated teaching and research
- To provide productive internships and intensive career counselling
- To adhere to common ethical and moral standards
- Diversity
- Equality
- Collaborative leadership
- Community Service

## Objectives

- To provide students with a broad understanding of the operational aspects of the hotel and hospitality industry.
- To offer academic course on hospitality management for the next generation of leaders for the world's largest and most dynamic industry.
- To ensure the course content and practical training which meet industry's requirements.
- To offer a combination of inspired classroom teaching and innovative practical experience.
- To prepare students to be leaders in a global standard.



### Program In-Charge

**Prakash Pandey, 9855093132**

E-mail: [bhmbalkumaricollege@gmail.com](mailto:bhmbalkumaricollege@gmail.com)

## Code of Conduct

Considering the basic requirement of the hospitality industry's rules and regulations maintained by the college, all the students of hotel management at Balkumari College should strictly follow the rules below:

- Students must appear in proper uniforms for lectures, which must be clean and ironed.
- White chef coat, check pant, white apron, scarf, chef's cap and black leather shoes with laces must be worn during food preparations and baking. Hair must be tucked completely under the Chef's cap.
- Hair length of male students must be kept short (trimmed), neat and combed.
- All male students are to be clean shaven at all the time.
- Female students with long hair must secure their hair with hair net.
- Finger nails length must be kept to a minimum at all the times. No nail polish is permitted.
- Excessive make-up, heavy perfume and colognes are not allowed.
- Bracelets and finger rings are not permitted for both male and female students.
- Earrings are not permitted for male students; fashionable earrings are not permitted for ladies.
- Payment of fee must be prompt on time.
- Smoking, use of drugs and consumption of alcoholic drinks are prohibited.
- Attendance marking at least 80 % is mandatory for eligibility for final examination.
- Students are required to be present at least 5 minutes in advance for classes.
- Every student is required to purchase a set of kitchen and service kits.
- The use of cell phone during lectures is prohibited.

## Facilities & Infrastructures:

- Well equipped Basic Kitchen.
- Well equipped Bulk Kitchen.
- Well equipped Demo Kitchen.
- Well equipped Bakery.
- Well equipped Training Restaurants.
- Well facilitated Suite Room & Standard Room.
- Well facilitated Classrooms.





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

T.U. Affiliated

	S.N	SUBJECT	CREDIT HOUR	THEORY		PRACTICAL	TOTAL
				Internal	External		
Semester: First	1	English	3	40	60		100
	2	Principals of Management	3	40	60		100
	3	Food Production & Patisserie-I	3	20	30	50	100
	4	Food & Beverage Service-I	3	20	30	50	100
	5	Housekeeping Operations	3	20	30	50	100
			Total	15			
Semester: Second	1	Business Communication	3	40	60		100
	2	Hotel Accounting	3	40	60		100
	3	Food Production & Patisserie-II	3	20	30	50	100
	4	Food & Beverage Service-II	3	20	30	50	100
	5	Housekeeping Management	3	20	30	50	100
			Total	15			
Semester: Third	1	Food Science & Nutrition	3	40	60		100
	2	Cost & Management Accountancy	3	40	60		100
	3	Food Production & Patisserie-III	3	20	30	50	100
	4	Food & Beverage Service-III	3	20	30	50	100
	5	Front Office Operations	3	20	30	50	100
			Total	15			
Semester: Fourth	1	Human Resources Management	3	40	60		100
	2	Financial Management	3	40	60		100
	3	Food Production Management	3	20	30	50	100
	4	Food & Beverage Management	3	20	30	50	100
	5	Front Office Management	3	20	30	50	100
			Total	15			
Semester: Fifth	1	Hospitality Marketing & Sales	3	40	60		100
	2	Statistics	3	40	60		100
	3	Economics	3	40	60		100
	4	Fundamentals of Tourism	3	40	60		100
	5	Facility Planning & Management	3	40	60		100
	6	Management Information System	3	20	30	50	100
		Total	18				500
Sem.: Sixth	1	Industrial Exposure	15				500
		Total	15				500
Semester: Seventh	1	Industrial Exposure	9				300
	2	Project work	3				100
	3	Internship Report	3				100
		Total	15				500
Semester: Eighth	1	Legal Environment for Hospitality	3	40	60		100
	2	Organizational Behavior	3	40	60		100
	3	Strategic Management	3	40	60		100
	4	Entrepreneurship for Hospitality	3	40	60		100
	5	Nepalese Society & Politics	3	40	60		100
	6	ELECTIVE Course (AnyOne)					
		A. Cultural Resources of Tourism in Nepal	3	40	60		100
		B. Quality Management					
		Total	18				600