

Bachelor of HOTEL MANAGEMENT(BHM)

Affiliated to T.U.



BALKUMARI COLLEGE

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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: 2015 for Quality Management System. The college has extensive links with renowned Scholars, Universities, Social Institution and Business Firms throughout the world.

FEW WORDS BY PROGRAM IN-CHARGE

As the Program In - Charge of the Bachelor of Hotel Management (BHM) program, I aim to cultivate industry-ready professionals equipped with essential skills in hospitality management, customer service, and leadership. Our curriculum emphasises hands-on experience, industry internships, and innovative coursework to prepare students for success in the dynamic field of hospitality. We strive to foster a culture of excellence, creativity, and lifelong learning within our student body, ensuring they are well-prepared to excel in diverse roles within the hospitality industry of Nepal and other countries.

MISSION

The mission of a Bachelor of Hotel Management (BHM) program at Balkumari College is to prepare students for successful careers in the hospitality industry by providing them with a comprehensive understanding of hotel operations, management principles, customer service skills, and industry trends. This includes practical training, theoretical knowledge, and experiential learning opportunities to develop the necessary skills and competencies required for leadership roles within the hospitality sector.

VISION

The vision of a Bachelor of Hotel Management (BHM) program at Balkumari College is to be recognized as a leading educational institution in Nepal that produces highly skilled and globally competitive professionals in the hospitality industry. This involves fostering a culture of excellence, innovation, and continuous improvement in teaching, research, and industry engagement. Additionally, the program aims to contribute positively to the growth and sustainability of the hospitality sector by producing graduates who are equipped to meet the evolving needs and challenges of the industry.



Prakash Pandey

Program In-Charge

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OBJECTIVES

The objectives of a Bachelor of Hotel Management program at Balkumari College typically include:

1. Equipping students with a strong foundation in hospitality management principles, including hotel operations, food and beverage management, front office operations, and housekeeping.
2. Providing practical training and hands-on experience through internships, industry projects, and experiential learning opportunities.
3. Developing students' leadership, communication, and interpersonal skills necessary for effective management and customer service in the hospitality industry.
4. Fostering a global perspective by exposing students to diverse cultures, international hospitality trends, and best practices.
5. Facilitating critical thinking, problem-solving, and decision-making abilities to address the challenges and opportunities within the hospitality sector.
6. Promoting ethical and sustainable practices in hotel operations and management.
7. Preparing graduates for entry-level management positions in hotels, resorts, restaurants, event management companies, and other hospitality-related organisations.



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

- Star hotel rated kitchen labs (Demo Kitchen, Basic Kitchen, Advance Kitchen, Bakery & Pastry Lab)
- Well equipped training Restaurant (Basic Restaurant and Fine dining Restaurant)
- Well furnished star hotel rated Suite Room for Housekeeping practical.
- Standard classrooms with Projector.
- CCTV Surveillance





Course Cycle of Bachelor of Hotel Management(BHM)

T.U. Affiliated

	S.N	Course No.	SUBJECT	CREDIT HOUR	THEORY		PRACTICAL	TOTAL
					Internal	External		
Semester: First	1	ENG 101	English	3	40	60	-	100
	2	MGT 101	Principals of Management	3	40	60	-	100
	3	BHM 101	Hotel French	3	40	60	-	100
	4	BHM 102	Food Production & Patisserie I	3	20	30	50	100
	5	BHM 103	Food & Beverage Service I	3	20	30	50	100
	6	BHM 104	Housekeeping Operations I	3	20	30	50	100
				Total	18			
Semester: Second	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
				Total	18			
Semester: Third	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
				Total	18			
Semester: Fourth	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
				Total	18			
Semester: Fifth	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
				Total	15			
Semester: Sixth	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
			Elective Course (Any One)					
	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
			Total	15				500
Sem.: Seventh	1	BHM 449	Industrial Exposure	12				400
			Total	12				400
Sem.: Eighth	1	BHM 491	Industrial Exposure	9				300
	2	BHM 492	Internship Report	3				100
			Total	12				400