



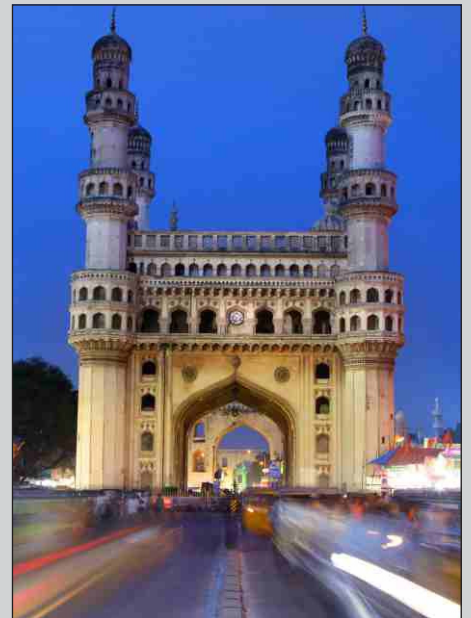
Global Academy of Hotel Management

(Affiliated to Osmania University)

PROSPECTUS

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

Namaste



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Global Academy of Hotel Management



A message from the Director...

A new challenge! New premises! New batch of students ...

2018..... Beginning of a new academic year, let's start our journey of churning ourselves to be a pure professional by heart, a true and a kind host, a dedicated hotelier with a common motive of moulding ourselves as recognized hospitality professionals.

I am very delighted and happy to share with all the experiences and the journey I have in the hospitality field, the establishment of **Global Academy of Hotel Management**, a graduate college affiliated under the prestigious **Osmania University-Hyderabad**. With an additional responsibility we will ensure to transform the budding students to become true professionals in the world of Hotel, Travel and Tourism.

GAHM has its infrastructure designed for students to gain hands on experience on par with the existing hotel needs. Experienced and dedicated teaching professionals to motivate students in realizing their goals and guiding to achieve the same is our core strength.

Our TEAM GAHM encourage students to take an advantage of the opportunities provided and ensure that they are involved in other extracurricular activities which come along to keep a healthy and active surrounding. The motive of teaching is not only to educate the student with the knowledge required in the HOTEL and HOSPITALITY sector but also involves in an overall development of mind and body.

GAHM offers a **Bachelor's** course in **HOTEL MANAGEMENT AND CATERING TECHNOLOGY**.

A student pursuing the course in Hotel Management is exposed to the various departments of the hotel and also gains practical experience as a part of the course curriculum where one can choose the right career option. The students learn about the various cuisines as a part of Food Production, Bartending, Food styling, Front office, Accommodation operations and overall working conditions of HOTEL.

Hard work, Dedication, Discipline, Positive Attitude and Patience are essential to become a true hotelier!

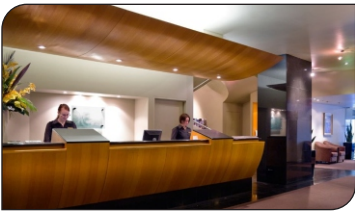
"Our goal is to make your ambitions happen"

Wishing the student aspirants good luck and a promising career....

E.Chetan Reddy

COLLEGE INFRASTRUCTURE

Global Academy of Hotel Management is established with the latest trends in the infrastructure and creating an eco friendly and a beautiful environment. Incorporating the standard requirements and facilities as per the HOTEL, the college is equipped with all the working conditions. equipments and other requirements needed in various departments.



FRONT OFFICE:

The front office or the reception is the foremost area where the guest meets the host. Students are trained here to handle various guests and their requests. An area which works 24 hours only to give maximum comfort to the guests. Students are taught to handle the important aspects like receiving, registering communicating and cashiering when dealing with the guest.

RESTAURANT:

Training the students to handle food presentation and its service is flair by itself. Food and wine service is an integral part of the hotel and students are well trained as a part of their everyday activity and curriculum to do the same with elegance.



ACCOMMODATION OPERATIONS:

A guest room designed according to the hotel rooms help the student learn the operations of the same and practice helps them to be a quick and smart student. Both with the labs and the rooms in operation, students here are taught to maintain the aesthetics of the hotel along with practicing concepts like cleaning, upkeep of the hotel rooms, flower arrangements etc., as designed in the curriculum.

BASIC TRAINING KITCHEN AND BAKERY:

A beginner’s kitchen, exposing the students to the art of cooking and understand the various concepts of culinary and food presentation. The chef here concentrates on ensuring that the student learns the importance of food handling, equipment operations, hygiene and sanitation and providing a pleasing and acceptable appetite.



QUANTITY TRAINING KITCHEN:

Catering for a large number is always an extra effort and an area which needs more attention. With complete concentration and experience, at GAHM students are trained to cook in large number and the same food is served to everyone as a part of everyday lunch. Students are supervised by chefs who are responsible for everyday food preparations.

LIBRARY:

Books, magazines, newspapers and newsletters benefits students to improve and acquire worldly knowledge. The library is equipped with sufficient books, journals and magazines that are related to tourism, hotel, hospitality and other catering sectors.



CLASSROOMS:

A learning place, where training sessions are conducted without interruptions. The classrooms are equipped with basic comforts for students along with projectors to make it more of an interactive session.

COMPUTER LAB:

A well equipped lab with the latest software required to learn the aspects of the hotel industry . Every departmental operations are integrated into the systems for the students to understand the technical operations and its functions.



SCHEME OF INSTRUCTION AND EXAMINATION (CHOICE BASED CREDIT SYSTEM) FOR BHMCT

FIRST YEAR - 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

FIRST YEAR - 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

SECOND YEAR - FIRST SEMESTER

SYLLABUS REF. NO	SUBJECT	Category	Periods / Week (60 MIN)		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Sess.	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	ELECTIVE – I (Discipline Specific Elective)	HS	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	1000	25

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 : 1.Kitchen Operations & Management 2.Bar Management
3.Tends in Accommodation Operation 4. Travel & Tourism

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

SECOND YEAR – SECOND 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

THIRD YEAR – FIRST SEMESTER

SYLLABUS REF. NO	SUBJECT	Category	Periods / Week (60 MIN)		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Sess.	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	ELECTIVE -II (Intra Discipline)	HS	4	-	25	75	3	4
BHMT 506	Hotel A/c & Financial Mgt.	HS	3	-	25	75	3	3
BHMT 507	Researching for Hospitality & Tourism Mgt.	HS	2	-	25	-	-	2
BHMP 508	Advanced Training Kitchen	DSC	-	8	25	50	6	4
BHMP 509	Advanced Food & Beverage Services	DSC	-	2	25	50	3	1
BHMP 510	Interior Design & Flower Arrangements	DSC	-	2	25	50	3	1
BHMP 511	Front Office Accounting Management	DSC	-	2	25	50	3	1
Total			19	14	275	650	925	26

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 : 1. Bread Art 2. Professional Culinary Arts
3. Gastronomy & Culture 4. Visual Foods

SCHEME OF INSTRUCTION AND EXAMINATION (CHOICE BASED CREDIT SYSTEM) FOR BHMCT

THIRD YEAR – SECOND SEMESTER

SYLLABUS REF. NO	SUBJECT	Category	Periods / Week (60 MIN)		MARKS		Duration of Exam(hrs)	Credits
			Theory	Practical	Sess.	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	ELECTIVE -III (Open Elective)	HS	4	-	25	75	3	4
BHMT 606	Hotel Facility Planning.	DSC	3	-	25	75	3	3
BHMP 607	Larder Kitchen Management	DSC	-	8	25	50	6	4
BHMP 608	Banqueting & Cold Buffet	DSC	-	2	25	50	3	1
BHMP 609	Project Report	SEC	-	4	25	50	3	2
Total			17	14	225	600	885	24

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

1. **ELECTIVE – III : Open Elective Course** :
- | | |
|----------------------|-----------------------|
| 1. Hospitality Laws | 2. Event Management |
| 3. Hotel Engineering | 4. Retail Management. |

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	Saree	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.							

- 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)	28,000	33,000	37,000
Lunch	10,000	7,000	10,000
Soft skill development / Spoken English / Extra Curricular Activities and miscellaneous charges.	17,000	20,000	23,000

- 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:

Subject	Sessional marks	Univ. Examination Marks.
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	
	BHM&CT	Number of credits prescribed for I-Semester and II-Semester	Number of credits permitted as backlogs
		47/48	24
	BCT&CA	Number of credits prescribed for I-Semester and II-Semester	Number of credits permitted as backlogs
		56	28
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	BHM&CT	Number of credits prescribed for III-Semester and IV-Semester	Number of credits permitted as backlogs
		41/42	21
	BCT&CA	Number of credits prescribed for III-Semester and IV-Semester	Number of credits permitted as backlogs
		42	21
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)

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

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.

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

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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