

# MUTHAYAMMAL COLLEGE OF ARTS AND SCIENCE

(An Autonomous College)

Affiliated to Periyar University, Salem | Accredited by NAAC with 'A' Grade  
Recognized by UGC under Section 2(f) & 12 (B)



**MUTHAYAMMAL**  
**COLLEGE OF ARTS**  
**AND SCIENCE**  
(Autonomous)  
A UNIT OF VANETRA GROUP

Learn.  
Lead

## DEGREE OF BACHELOR OF SCIENCE

Learning Outcomes - Based Curriculum Framework  
- Choice Based Credit System

### Syllabus for B.Sc., Hotel Management & Catering Science (Semester Pattern)

(For Candidates admitted from the academic year  
2023-2024 and onwards)

[www.muthayammal.in](http://www.muthayammal.in)

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**REGULATIONS AND SYLLABUS FOR**  
**B.Sc HOTEL MANAGEMENT AND CATERING SCIENCE**  
**(With effect from the Academic year 2023-2024)**

**Vision:**

To redefine the scope of higher education by infusing into each of our pursuits, initiatives that will encourage intellectual, emotional, social and spiritual growth, thereby nurturing a generation of committed, Knowledgeable and socially responsible citizens.

**Mission:**

- \*To Ensure State of the world learning experience
- \*To espouse value based Education
- \*To empower rural education
- \*To instill the sprite of entrepreneurship and enterprise
- \*To create are source pool of socially responsible world citizens

**QUALITY POLICY**

To Seek–To Strive–To Achieve greater heights in Arts and Science, Engineering, Technological and Management Education without compromising on the Quality of Education.

## **DEPARTMENT OF HOTEL MANAGEMENT AND CATERING SCIENCE**

### **Vision:**

- To train the students to keep par with international standards of hospitality industry.
- To imbibe knowledge, skill and attitude for providing suitable man power in hospitality and service industry.

### **Mission:**

- Imparting adequate knowledge to make the students to strive for excellence
- Equipping the students to encounter and overcome the challenges in future

### **PREAMBLE:**

In the dynamic world of hospitality and culinary arts, Hotel Management and Catering Science stand as pivotal disciplines, harmonizing the art of service with the science of management. This field blends diverse aspects such as strategic planning, guest relations, and culinary creativity, fostering an environment where innovation meets tradition. Students are trained to excel in various domains, including Food production, front office operations, housekeeping, food and beverage services, and event management. Emphasizing practical skills and theoretical knowledge, the curriculum is designed to produce industry-ready professionals who are adept at navigating the complexities of the hospitality sector. Ethical practices, sustainability, and cultural sensitivity are integral to our approach, ensuring that graduates not only meet but exceed the expectations of a global clientele. As ambassadors of hospitality, our students are equipped to deliver exceptional service, uphold the highest standards of quality, and contribute to the continual evolution of the industry. In essence, Hotel Management and Catering Science is dedicated to crafting experiences that leave an indelible mark on guests, fostering a spirit of excellence that permeates every aspect of their professional journey.

### **PROGRAMME LEARNING OUTCOME**

#### **NATURE AND EXTENT OF THE PROGRAMME**

Hotel Management and Catering Science are designed to equip students with comprehensive knowledge and skills relevant to the hospitality industry. Graduates will develop a deep understanding of core hospitality management principles, including operations, finance, marketing, and human resource management. They will acquire hands-on experience in catering

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and culinary arts, mastering food production, presentation, and service techniques. The curriculum emphasizes sustainable and ethical practices, preparing students to implement environmentally friendly and socially responsible strategies within their workplaces. Students will enhance their problem-solving and decision-making abilities, enabling them to effectively manage real-world challenges in dynamic and diverse hospitality settings. Strong communication and interpersonal skills will be fostered, essential for providing exceptional guest experiences and leading multicultural teams. The program also focuses on innovation and entrepreneurship, encouraging graduates to drive industry advancements and pursue their ventures. Through industry internships and practical training, students will gain valuable exposure to contemporary hospitality trends and operational standards. Ultimately, the PLOs aim to produce well-rounded professionals who are adaptable, culturally aware, and ready to excel in various roles within the global hospitality and catering sector.

### **AIM OF THE PROGRAMME**

Hotel Management and Catering Science programme aims to develop highly skilled professionals equipped with comprehensive knowledge and practical expertise in the hospitality industry. Graduates will be proficient in culinary arts, hotel operations, and catering services, demonstrating excellence in customer service and managerial roles. The curriculum is designed to encourage critical thinking, creativity, and adaptability, essential for thriving in various hospitality settings. Practical experience through internships and industry collaborations ensures students are well-prepared for real-world challenges. The programme emphasizes sustainable practices and ethical standards, preparing graduates to lead with integrity and environmental consciousness. Graduates will be capable of managing diverse teams, innovating service delivery, and enhancing guest experiences in a global context. The programme balances theoretical and practical learning, providing a solid foundation for a successful career in hotel management and catering science. Ultimately, the aim is to produce graduates who are not only proficient in hospitality skills but also innovative, ethical, and adaptable leaders in the industry.

### **GRADUATE ATTRIBUTES**

Graduates of the Hotel Management and Catering Science programme possess a diverse array of attributes that prepare them for successful careers in the hospitality industry. They exhibit strong professional competence, with a thorough understanding of culinary arts, food and beverage management, hotel operations, and customer service excellence. Equipped with critical thinking and problem-solving skills, they can navigate complex hospitality environments, making informed decisions to enhance guest satisfaction and operational efficiency. Their ability to communicate effectively with diverse stakeholders, including guests, team members, and industry partners, underscores their interpersonal skills and cultural sensitivity. Graduates demonstrate leadership qualities, capable of inspiring and managing teams, fostering a collaborative and productive work environment. They uphold ethical standards and embrace sustainability practices, ensuring responsible and environmentally-conscious hospitality services.

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Innovation and creativity are integral to their approach, enabling them to design unique and memorable guest experiences. Additionally, they are adept at adapting to industry trends and technological advancements, ensuring their skills remain relevant in a rapidly evolving sector. Practical experience gained through internships and industry projects equips them with hands-on expertise and a deep understanding of industry dynamics. Overall, graduates are not only prepared to excel in traditional hospitality roles but also to innovate and lead in a global context, contributing positively to the growth and development of the hospitality industry.

GA 1 Analytical Reasoning

GA 5 Leadership Quality

GA 2 Critical Thinking

GA 6 Team work

GA 3 Problem Solving Skills

GA 7 Lifelong Learning

GA 4 Communication Skills

### **PROGRAMME EDUCATIONAL OBJECTIVES (PEOs):**

**PEO1:** Graduates will be able to promote learning environment to meet the industry expectation.

**PEO2:** Graduates will be incorporated the critical thinking with good Communication and Leadership skills to become a self-employed

**PEO3:** Graduates will be upholding the human values and environmental sustenance for the betterment of the society

### **PROGRAMME OUTCOMES (POs):**

On completion of the programme , the students will be able to

**PO1:** Graduates will acquire dynamic skills through proper perception of the course objectives that leads to scientific and analytical comprehension of the concepts;

**PO2:** Graduates will focus on sustainable goals that might bring about spherical developments

**PO3:** Graduates will infuse a spirit converging on bricking a team work, interpersonal and administrative skills to think critically and execute effectively

**PO4:** Graduates will apply reasoning appropriately to scale the humps in learning and solute them to the core.

**PO5:** Graduates will engage the skills obtained in independent and collaborative learning as a perennial process.

### **PROGRAMME SPECIFIC OUTCOMES (PSOs):**

On completion of the programme, the students will be able to

**PSO1:** Acquire technical skills in the core areas of the hotel and other hospitality sectors



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**PSO2:** Ability to understand professional techniques and use tools competently in the preparation, presentation and service of quality foods

**PSO3:** Endorse sustainable environment and corporate social responsibility initiatives as well as ethical practices in the hospitality business

**PSO4:** Apply the knowledge of Hotel Management and Catering Science in the domain of Hospitality Industry.

**PSO5:** Unique Industrial Exposure Training cum Placement will engage the student in perennial process.

## **REGULATIONS (2023-2024)**

### **1. DURATION OF THE PROGRAME:**

**1.1** Three years (six semesters).

**1.2** Each academic year shall be divided into two semesters. The odd semesters shall consist of the period from June to November of each year and the even semesters from December to May of each year

**1.3** There shall be not less than 90 working days for each semester.

### **2. ELIGIBILITY FOR ADMISSION:**

**2.1.** Candidate seeking admission to the first year degree of Bachelor of Science in Hotel management and catering science shall be required to have passed the Higher Secondary Examination conducted by the Government of Tamil nadu or any other examination accepted by the syndicate of Periyar University, subject to such condition as, may be prescribed thereto, are permitted to appear and qualify for B.Sc., Degree of this University after a course of three academic years. Pass in any three year Diploma in Hotel Management related course is eligible to admit in direct second (Lateral Entry) year of this B.Sc. Hotel Management and Catering science programme (10+3,10+2+3).

### **3. CREDIT REQUIRMENTS AND ELIGIBILITY FOR AWARD OF DEGREE**

**3.1.** A Candidate shall be eligible for the award of the Degree only if he/she has undergone the prescribed course of study in a College affiliated to the University for a period of not less than three academic years and passed the examinations of all the Six Semesters prescribed earning a minimum of 140 credits as per the distribution given in Regulation for Part I, II, III, IV & V and also fulfilled such other conditions as have been prescribed there of.

### **4. COURSE OF STUDY, CREDITS AND SCHEME OF EXAMINATION**

**4.1** The Course Components and Credit Distribution shall consist of the

following: (Minimum Number of Credits to be obtained)

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Part Wise Distribution	Study Components	Credit Distribution
<b>PART I</b>	Tamil or Other Languages	12
<b>PART II</b>	English	12
<b>PART III</b>	Core, Allied, Elective	91
<b>PART IV</b>	i. Basic Tamil/ Advanced Tamil/ NME	4
	ii. Soft Skill Courses / SBEC	8
	iii.Environmental Studies	2
	iv.Value Education	2
	v. Project work	2
	v. Internship	2
	vi.Foundation Course	2
	vii.Professional Competency Skills	2
<b>PART V</b>	Extension Activity	1
Total Credits		140

**4.2 DETAILS OF COURSE OF STUDY OF PARTS I - V**

**4.2.1 PART I:** Tamil and Other Languages Hindi or French at the option of candidates and according to the syllabus and text-books prescribed from time to time:

**4.2.2 PART II:** English: According to the syllabus and text-books prescribed from time to time

**4.2.3 PART III:** Core, Allied ,and Elective Courses: As prescribed by the concerned Board of Studies

**4.2.4 PART IV:**

**i. Basic Tamil / Advanced Tamil/NME:**

- a. Students who have not studied Tamil up to XII STD and have taken any Language other than Tamil in Part I shall take Basic Tamil comprising of Two Courses (level will be at 6th Standard).
- b. Students who have studied Tamil up to XII STD and have taken any Language other than Tamil in Part – I shall take Advanced Tamil comprising of Two Courses.
- c. Students who have studied Tamil up to XII STD and also have taken



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Tamil in Part – I shall take Non-Major Elective comprising of Two Courses.

- Soft Skill Courses/SBEC
- Environmental Studies
- Value Education
- Project work
- Internship
- Foundation Course
- Professional Competency Skills(Online)

#### **4.2.5 PART V: Extension Activity:**

Students shall be awarded a maximum of 1 Credit for Compulsory Extension Service. All the Students shall have to enroll for NSS /NCC/ NSO (Sports & Games) Retract / Youth Red Cross or any other Service Organizations in the College and shall have to put in compulsory minimum attendance of 40 hours which shall be duly certified by the Principal of the College before 31st March in a year. If a student lacks 40 hours attendance in the first year, he or she shall have to compensate the same during the subsequent years.

Those students who complete minimum attendance of 40 hours in one year will get ‘half-a- credit and those who complete the attendance of 80 or more hours in Two Years will get ‘one credit’. Literacy and Population Education and Field Work shall be compulsory components in the above extension service activities.

#### **4.3. Inclusion of the Massive Open Online Courses (MOOCs)available on SWAYAM and NPTEL**

**4.3.1** Students can choose the MOOC Course Available on SWAYAM and NPTEL under Core, Elective or Soft skill category. He/ she will be awarded degree only after producing valid certificate of the MOOC course for credit Mobility.

### **5 REQUIREMENTS FOR PROCEEDING TO SUBSEQUENT SEMESTER**

**5.1 Eligibility:** Students shall be eligible to go to subsequent semester only if they earn sufficient attendance as prescribed by the Periyar University.

**5.2. Attendance:** All Students must earn 75% and above of attendance for appearing for the End Semester Examination.(Theory/Practical)

**5.3. Condonation of shortage of attendance:** If a Student fails to earn the minimum attendance (Percentage stipulated), the Principals shall condone the

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shortage of attendance up to a maximum limit of 10% (i.e. between 65% and above and less than 75%) after collecting the prescribed fee for Theory/Practical examination separately, towards the condonation of shortage of attendance. Such fees collected and should be remitted to the University.

**5.4. Non-eligibility for condonation of shortage of attendance:** Students who have secured less than 65% but more than 50% of attendance are NOT ELIGIBLE for condonation of shortage of attendance and such Students will not be permitted to appear for the regular examination, but will be allowed to proceed to the next year/next semester of the program and they may be permitted to take next University examination by paying the prescribed condonation fee

**5.5. Detained students for want of attendance:** Students who have earned less than 50% of attendance shall not be permitted to proceed to the next semester and to complete the Program of study. Such Students shall have to repeat the semester, which they have missed by rejoining after completion of final semester of the course, by paying the fee for the break of study as prescribed by the College from time to time.

**5.6. Condonation of shortage of attendance for married women students:** In respect of married women students undergoing UG programs, the minimum attendance for condonation (Theory/Practical) shall be relaxed and prescribed as 55% instead of 65% if they conceive during their academic career. Medical certificate from the Doctor (D.G.O) from the Government Hospital and the prescribed fee along with attendance details shall be forwarded to the college to consider the condonation of attendance mentioning the category

**5.7. Zero Percent (0%) Attendance:** The Students, who have earned 0% of attendance, have to repeat the program (by rejoining) without proceeding to succeeding semester and they have to obtain prior permission from the College/University immediately to rejoin the program.

**5.8 Transfer of Students and Credits:** The strength of the credits system is that it permits inter Institutional transfer of students. By providing mobility, it enables individual students to develop their capabilities fully by permitting them to move from one Institution to another in accordance with their aptitude and abilities by obtaining necessary permission from the university.

**5.8.1** Transfer of Students is permitted from one Institution to another Institution for the same program with same nomenclature.

Provided, there is a vacancy in the respective program of Study in the

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Institution where the transfer is requested.

Provided the Student should have passed all the courses in the Institution from where the transfer is requested.

**5.8.2** The marks obtained in the courses will be converted and grades will be assigned as per the College norms.

**5.8.3** The transfer students are eligible for classification.

**5.8.4** The transfer students are not eligible for Ranking, Prizes and Medals.

**5.8.5** Students who want to go to foreign Universities up to two semesters or Project Work with the prior approval of the Departmental/College Committee are allowed to get transfer of credits and marks which will be converted in to Grades as per the University norms and are eligible to get CGPA and Classification; they are not eligible for Ranking, Prizes and Medals.

**5.9** Students are exempted from attendance requirements for online courses of the College and MOOC's.

## **6. EXAMINATION AND EVALUATION:**

**6.1 Register for all subjects:** Students shall be permitted to proceed from the First Semester up to Final Semester irrespective of their failure in any of the Semester Examination. For this purpose, Students shall register for all the arrear subjects of earlier semesters along with the current (subsequent) Semester Subjects.

**6.2 Marks for Internal and End Semester Examinations for PART I, II, III, and IV:**

Category	Theory	Practical
<b>Internal Assessment</b>	<b>25</b>	<b>40</b>
<b>End semester Examination</b>	<b>75</b>	<b>60</b>

**6.3 Procedure for Awarding Internal Marks**

**Internal Examination Mark –Theory:**

Components	Marks
<b>CIAI&amp;II</b>	<b>15</b>
<b>Attendance</b>	<b>5</b>
<b>Assignment/Quiz</b>	<b>5</b>
<b>Total</b>	<b>25</b>

**6.4 Awarding Marks for Attendance(out of 5):**

Percentage of Attendance	Marks
<b>Below60%</b>	<b>0marks</b>
<b>60%to 75%</b>	<b>3marks</b>
<b>75%to 90%</b>	<b>4marks</b>
<b>Above90%</b>	<b>5marks</b>

**6.5. Components for Practical CIA.**

Components	Marks
<b>CIA-I</b>	<b>15</b>
<b>CIA- II</b>	<b>15</b>
<b>Observation Note</b>	<b>05</b>
<b>Attendance</b>	<b>5</b>
<b>Total</b>	<b>40</b>

**6.6. Components for Practical ESE.**

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Components	Marks
<b>Completion of Experiments</b>	<b>50</b>
<b>Record</b>	<b>5</b>
<b>Viva voce</b>	<b>5</b>
<b>Total</b>	<b>60</b>

**6.7. Guide lines for Value Education Yoga and Environmental Studies (Part IV)**

**6.7.1** The Course Value Education Yoga is to be treated as 100% CIA course which is offered in V Semester for I year UG students.

**6.7.2** The Course Environmental Studies is to be treated as 100% CIA course which is offered in IV Semester for I year UG students.

**6.7.3** Total Marks for the Course = 100

Components	Marks
<b>Two Tests(2 x30)</b>	<b>60</b>
<b>Field visit and report</b>	<b>20</b>
<b>(10+10)</b>	
<b>Two assignments (2 x10)</b>	<b>20</b>
<b>Total</b>	<b>100</b>

The passing minimum for this course is 40%

**6.7.4** In case, the candidate fails to secure 40% passing minimum, he/she may have to reappear for the same in the subsequent odd/even semester

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**6.8 Internship/ Industrial Training, Mini Project and Major Project Work**

Internship/Industrial Training		Mini Project	Major	Project Work	
Components	Marks	Marks	Components	Marks	
CIA* <sup>2</sup>			CIA		
Work Diary	25	-	a)Attendance	10 Marks	40
Report	50	50			
Viva-voce	25	50	b) Review / Work Diary* <sup>1</sup>	30 Marks	
Examination					
Total	100	100	ESE* <sup>2</sup>		
			a) Final Report 40Marks b)Viva-voce 20Marks		60
			<b>Total</b>		
					100

\*1. Review is for Individual Project and Work Diary is for Group Projects (Group consisting of minimum 3 and maximum 5)

\*2 Evaluation of report and conduct of viva voce will be done jointly by Internal and External Examiners

**6.9 Guidelines for Professional Competency Skill-Online Mode(Part IV)- Online Exam3hours**

Components	Marks
100 Objective Type Questions 100*1=100 Mark	100

**Objective type Questions from Question Bank.**

- The passing minimum for this paper is 40%



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- In case, the candidate fails to secure 40% passing minimum, he/ she may have to reappear for the same in the subsequent semesters.

<b>QUESTION PAPER PATTERN FOR CIA I, II AND ESE</b>	
<b>( 3 HOURS )</b>	<b>MAXIMUM:75Marks</b>
<b>SECTION-A (Objective Type)</b>	
<b>Answer ALL Questions</b>	
ALL Questions Carry EQUAL Marks	
<b>SECTION-B (Either or Type)</b>	
<b>Answer ALL Questions</b>	
ALL Questions Carry EQUAL Marks	
<b>SECTION-C (Either or Type)</b>	
<b>Answer ALL Questions</b>	
ALL Questions Carry EQUAL Marks	
(Syllabus for CIA-I 2.5 Unit ,Syllabus for CIA-II All 5 Unit )	

**6.6 PASSING MINIMUM :**

**6.6.1** There shall be no passing minimum for Internal.

**6.6.2** For external examination, passing minimum shall be 40%[FortyPercentage]ofthemaximummarksprecribedforthecourseforeachCourse/ Practical/ProjectandViva-Voce.

**6.6.2** In the aggregate[External/Internal]the passing minimum shall be of 40%.

**6.6.3** He / She shall be declared to have passed the whole examination ,if he/she passion all the Courses and Practical wherever prescribed as per the scheme of the examinations by earning 140 CREDITS in Part I, II, III, IV& V.

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He/she shall also full fill the extension activities prescribed earning a minimum of 1 credit to qualify for the Degree.

#### **6.7. SUPPLEMENTARY EXAMINATION:**

Supplementary Examinations is conducted for the students who appeared in the final semester examinations. Eligible criteria for appearing in the Supplementary Examinations are as follows:

**6.7.1. Eligibility:** A Student who is having arrear of only one theory course in any of the semester or two theory course in the Final semester of the UG degree programme alone is eligible for Supplementary Examinations.

**6.7.2 Non-eligibility for those completed the program:** Students who have completed their Program duration but having arrears are not eligible to appear for Supplementary Examinations.

#### **6.8. RETOTALLING, REVALUATION AND PHOTO COPY OF THE ANSWER SCRIPTS:**

**6.8.1. Re-totalling:** All UG Students who appeared for their Semester Examinations are eligible for applying for re-totalling of their answer scripts.

**6.8.2. Revaluation:** All current batch Students who have appeared for their Semester Examinations are eligible for Revaluation of their answer scripts. Passed out candidates are not eligible for Revaluation.

**6.8.3. Photo copy of the answer scripts:** Students who have applied for revaluation can apply for the Photocopy of answer scripts by paying prescribed fee.

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**7 CLASSIFICATION OF SUCCESSFUL STUDENTS :**

RANGE OF MARKS	GRADE POINTS	LETTER GRADE	DESCRIPTION
90-100	9.0-10.0	O	Outstanding
80-89	8.0-8.9	D+	Excellent
75-79	7.5-7.9	D	Distinction
70-74	7.0-7.4	A+	Very Good
60-69	6.0-6.9	A	Good
50-59	5.0-5.9	B	Average
40-49	4.0-4.9	C	Satisfactory
00-39	0.0	U	Re-appear
<b>ABSENT</b>	0.0	AAA	<b>ABSENT</b>

**7.1** Computation of Grade Point Average (GPA) in a Semester, Cumulative Grade Point Average(CGPA)and Classification

GPA for a Semester:  $= \frac{\sum C_i G_i}{\sum C_i}$

That is, GPA is the sum of the multiplication of grade points by the credits of the courses divided by the sum of the credits of the courses in a semester.

CGPA for the entire programme:  $= \frac{\sum_n \sum C_{ni} G_{ni}}{\sum_n \sum C_{ni}}$  That is, CGPA is the sum of the multiplication of grade points by the credits of the entire program me divided by the sum of the credits of the courses of the entire programme

Where,

$C_i$ =Credits earned for course in any semester,

$G_i$ =Grade Points obtained for course in any semester=Semester in which such courses were credited.

**7.1 Letter Grade and Classification :**

CGPA	GRADE	CLASSIFICATION OF FINAL RESULT
9.5-10.0	O+	First Class -Exemplary*
9.0 and above but below 9.5	O	
8.5 and above but below 9.0	D++	
8.0 and above but below 8.5	D+	First Class with Distinction*
7.5 and above but below 8.0	D	
7.0 and above but below 7.5	A++	
6.5 and above but below 7.0	A+	First Class
6.0 and above but below 6.5	A	
5.5 and above but below 6.0	B+	Second Class
5.0 and above but below 5.5	B	
4.5 and above but below 5.0	C +	Third Class
4.0 and above but below 4.5	C	
0.0 and above but below 4.0	U	

\*The Students who have passed in the first appearance and within the prescribed semester of the UG Programme (Major, Allied and Elective courses only) are eligible.

**8.RANKING**

Students who pass all the examinations prescribed for the Program in the FIRST APPEARANCE IT SELF ALONE are eligible for Ranking I, II and III.

**9.MAXIMUM PERIOD FOR COMPLETION OF THE PROGRAM TO QUALIFY FOR A DEGREE**

A Student who for whatever reasons is not able to complete the program within the normal period (N) or the Minimum duration prescribed for the programme, may be allowed two years period beyond the normal period to clear the back log to be qualified for the degree.(Time Span=N+2years for the completion of programme.)

**B.Sc., HOTEL MANAGEMENT AND CATERING SCIENCE abstract under LOCF-CBCS Pattern with effect  
from 2023-2024 Onwards Structure of Credit Distribution as per the TANSCH/UGC Guidelines**

S.No	Study Components	Part	Sem I		Sem II		Sem III		Sem IV		Sem V		Sem VI		No. of Cours	Total Credit
			No. of Cours	Credit	No. of Cours	Credit	No. of Cours	Credit	No. of Cours	Credit	No. of Cours	Credit	No. of Cours	Credit		
1	LANGUAGE-I	I	1	3	1	3	1	3	1	3					4	12
2	LANGUAGE-II	II	1	3	1	3	1	3	1	3					4	12
3	DISCIPLINE SPECIFIC COURSE(DSC)- THEORY	III	2	9	1	5	1	5	1	5	3	12	2	8	10	44
4	DSC-PRACTICAL	III			2	6	1	4	1	5	1	4	1	4	6	23
5	GENERIC ELECTIVE COURSES(GEC)- THEORY	III	1	3	1	3	1	3	1	3					4	12
6	DISCIPLINE SPECIFIC ELECTIVE COURSES(DSE)	III									2	6	2	6	4	12
7	FOUNDATION COURSE(FC)	IV	1	2											1	2
8	SKILL ENHANCEMENT COURSES (SEC)SBEC PRACTICAL	IV			1	2	1	4	1	2					3	8
9	NON-MAJOR ELECTIVE COURSES(NMEC)	IV	1	2	1	2									2	4
10	ABILITY ENHANCEMENT COMPULSORY COURSES(AECC)-EVS	IV							1	2					1	2
11	ABILITY ENHANCEMENT COMPULSORY COURSES(AECC)- VALUE EDUCATION-YOGA	IV									1	2			1	2
12	PROJECT WORK	IV									1	2			1	2
13	INDUSTRIAL TRAINING	IV							1	2					1	2
14	PROFESSIONAL COMPETENCY SKILL	IV											1	2	1	2
15	EXTENSIONACTIVITY	V											1	1	1	1
	<b>Cumulative Credits</b>		<b>7</b>	<b>22</b>	<b>8</b>	<b>24</b>	<b>6</b>	<b>22</b>	<b>8</b>	<b>25</b>	<b>8</b>	<b>26</b>	<b>7</b>	<b>21</b>	<b>44</b>	<b>140</b>

<b>Total No. of Subjects</b>	<b>44</b>
<b>Marks</b>	<b>4300</b>

<b>PART</b>	<b>No. of Credits</b>
PART-I	12
PART-II	12
PART- III	91
PART-IV	24
PART-V	1
<b>Grand Total</b>	<b>140</b>

Extra Credit(2+2)	4
	<b>144</b>

S.No.	PART	STUDY		TITLE OF THE COURSE	Hrs./W		CREDIT POINTS	MAX.MARKS		
		COMPONENTS	COURSE_CODE		Lect	Lab.		CIA	ESE	TOTAL
<b>SEMESTER - I</b>										
1	I	LANGUAGE - I	23M1UFTA01	TAMIL - I	6		3	25	75	100
2	II	LANGUAGE - II	23M1UFEN01	ENGLISH - I	6		3	25	75	100
3	III	DSC THEORY - I	23M1UHMC01	FOOD PRODUCTION AND PATISSERIE - I	5		5	25	75	100
4	III	DSC THEORY - II	23M1UHMC02	FRONT OFFICE OPERATION-I	4		4	25	75	100
5	III	DSC PRACTICAL - I	23M2UHMP01	PRACTICAL: FOOD PRODUCTION AND PATISSERIE - I		2				
6	III	GEC THEORY - I	23M1UHMA01	ALLIED: FOOD SCIENCE AND NUTRITION	3		3	25	75	100
7	IV	NMEC-I	23M1UBAN01	BASICS OF EVENT MANAGEMENT	2		2	25	75	100
8	IV	FC-I	23M1UHMFP1	PRACTICAL: FRONT OFFICE OPERATION - I		2	2	40	60	100
				<b>TOTAL</b>	<b>26</b>	<b>4</b>	<b>22</b>	<b>190</b>	<b>510</b>	<b>700</b>
<b>SEMESTER - II</b>										
1	I	LANGUAGE - I	23M2UFTA02	TAMIL - II	6		3	25	75	100
2	II	LANGUAGE - II	23M2UFEN02	ENGLISH - II	6		3	25	75	100
3	III	DSC THEORY - III	23M2UHMC03	FOOD AND BEVERAGE SERVICE - I	5		5	25	75	100
4	III	DSC PRACTICAL - I	23M2UHMP01	PRACTICAL: FOOD PRODUCTION AND PATISSERIE - I		3	4	40	60	100
5	III	DSC PRACTICAL - II	23M2UHMP02	PRACTICAL: FOOD AND BEVERAGE SERVICE - I		3	2	40	60	100
6	III	GEC THEORY - II	23M2UHMA02	ALLIED: ACCOMMODATION OPERATION -I	3		3	25	75	100
7	IV	NMEC-II	23M2UBAN02	MANAGERIAL SKILL DEVELOPMENT	2		2	25	75	100
8	IV	SEC PRACTICAL-I	23M2UHMSP1	PRACTICAL: ACCOMMODATION OPERATION -I		2	2	40	60	100
				<b>TOTAL</b>	<b>22</b>	<b>8</b>	<b>24</b>	<b>245</b>	<b>555</b>	<b>800</b>



SEMESTER - III										
1	I	LANGUAGE - I	23M3UFTA03	TAMIL - III	6		3	25	75	100
2	II	LANGUAGE - II	23M3UFEN03	ENGLISH - III	6		3	25	75	100
3	III	DSC THEORY - IV	23M3UHMC04	FOOD AND BEVERAGE SERVICE - II	5		5	25	75	100
4	III	DSC PRACTICAL - III	23M3UHMP03	PRACTICAL: FOOD AND BEVERAGE SERVICE - II		5	4	40	60	100
5	III	GEC THEORY - III	23M3UHMA03	ALLIED: BAKERY AND CONFECTIONERY	4		3	25	75	100
6	IV	SEC PRACTICAL-II	23M3UHMSP2	PRACTICAL: BAKERY AND CONFECTIONERY		4	4	40	60	100
				<b>TOTAL</b>	<b>21</b>	<b>9</b>	<b>22</b>	<b>180</b>	<b>420</b>	<b>600</b>
SEMESTER - IV										
1	I	LANGUAGE - I	23M4UFTA04	TAMIL - IV	6		3	25	75	100
2	II	LANGUAGE - II	23M4UFEN04	ENGLISH - IV	6		3	25	75	100
3	III	DSC THEORY - V	23M4UHMC05	FOOD PRODUCTION AND PATISSERIE - II	5		5	25	75	100
4	III	DSC PRACTICAL - IV	23M4UHMP04	PRACTICAL: FOOD PRODUCTION AND PATISSERIE - II		5	5	40	60	100
5	III	GEC THEORY - IV	23M4UHMA04	ALLIED: ACCOMMODATION OPERATION - II	4		3	25	75	100
6	IV	INDUSTRIAL TRAINING	23M4UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT		2	2	40	60	100
7	IV	SEC PRACTICAL-III	23M4UHMP03	PRACTICAL: ACCOMMODATION OPERATION - II		2	2	40	60	100
8	IV	AECC- ENVIRONMENTAL STUDIES*(SELF STUDY)	23M4UEVS01	ENVIRONMENTAL STUDIES			2	100		100
				<b>TOTAL</b>	<b>21</b>	<b>9</b>	<b>25</b>	<b>320</b>	<b>480</b>	<b>800</b>

SEMESTER - V										
1	III	DSC THEORY - VI	23M5UHMC06	FOOD AND BEVERAGE SERVICE-III	5		4	25	75	100
2	III	DSC THEORY - VII	23M5UHMC07	TRAVEL AND TOURISM MANAGEMENT	5		4	25	75	100
3	III	DSC THEORY - VIII	23M5UHMC08	HOTEL FRENCH	5		4	25	75	100
4	III	DSC PRACTICAL - V	23M5UHMP05	PRACTICAL: FOOD AND BEVERAGE SERVICE-III		5	4	40	60	100
5	III	DSE - I		ELECTIVE - I	4		3	25	75	100
6	III	DSE - II		ELECTIVE - II		4	3	40	60	100
7	IV	AECC- VALUE EDUCATION	23M5UVED01	YOGA	2		2	100		100
8	IV	PROJECT WORK	23M5UHMPR1	PROJECT WORK			2	40	60	100
				<b>TOTAL</b>	<b>21</b>	<b>9</b>	<b>26</b>	<b>320</b>	<b>480</b>	<b>800</b>
SEMESTER - VI										
1	III	DSC THEORY - IX	23M6UHMC09	FOOD PRODUCTION AND PATISSERIE - III	6		4	25	75	100
2	III	DSC THEORY - X	23M6UHMC10	HOTEL ENGINEERING	6		4	25	75	100
3	III	DSC PRACTICAL - VI	23M6UHMP06	PRACTICAL: FOOD PRODUCTION AND PATISSERIE - III		6	4	40	60	100
4	III	DSE - III		ELECTIVE - III	5		3	25	75	100
5	III	DSE - IV		ELECTIVE - IV		5	3	40	60	100
6	IV	PROFESSIONAL COMPETENCY SKILL	23M6UHM0E1	HOTEL MANAGEMENT AND CATERING SCIENCE FOR COMPETITIVE EXAMINATION	2		2	100		100
7	V	EXTENSION ACTIVITY	23M6UEXA01	EXTENSION ACTIVITY			1			
				<b>TOTAL</b>	<b>19</b>	<b>11</b>	<b>21</b>	<b>255</b>	<b>345</b>	<b>600</b>
				<b>OVERALL TOTAL</b>	<b>130</b>	<b>50</b>	<b>140</b>	<b>1510</b>	<b>2790</b>	<b>4300</b>
		EXTRA CREDIT COURSE	23M6UHMEC1	MOOC COURSES OFFERED IN SWAYAM / NPTEL	-	-	2	-	-	-
			23M6UHMVA1	VALUE ADDED COURSE			2			

**HOD**

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**PRINCIPAL**

**List of Elective Course (DSE)Details for**  
**B.Sc.HOTEL MANAGEMENT AND CATERING**  
**SCIENCESYLLABUS- LOCF-CBCS Pattern**  
**EFFECTIVE FROM THE ACADEMIC YEAR 2023-2024 Onwards**



S.No.	SEM	COURSE_CODE	TITLEOFTHESUBJECT
1	V	23M5UHME01	FRONT OFFICE OPERATION-I
2	V	23M5UHMEP1	PRACTICAL: ELECTIVE- FRONT OFFICE OPERATION -II
3	V	23M5UHME02	HOTEL AND BUSINESS LAW
4	VI	23M6UHME03	HUMAN RESOURCE MANAGEMENT
5	VI	23M6UCSE13	APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY
6	VI	23M6UCSEP1	PRACTICAL: APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY

S.No.	SEM	SUBJECT_CODE	TITLE OF THE SUBJECT
1	I	23M1UHMN01	BASIC CATERING SERVICES
2	I	23M1UHMN02	FRONT OFFICE OPERATION
3	II	23M2UHMN03	ADVANCED CATERING SERVICES
4	II	23M2UHMN04	PRINCIPLES OF TOURISM

**List of Skill Based Elective Course (SEC) for  
B.Sc., HOTEL MANAGEMENT AND CATERING SCIENCE  
SYLLABUS -LOCF-CBCS Pattern EFFECTIVE FROMTHEACADEMICYEAR2023-2024Onwards**

S.No.	SEM	COURSE_CODE	TITLE OFTHE SUBJECT
1	II	23M2UHMSP1	PRACTICAL: ACCOMMODATION OPERATION -I
2	III	23M3UHMSP2	PRACTICAL: BAKERY AND CONFECTIONERY
3	IV	23M4UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT
4	IV	23M4UHMSP3	PRACTICAL: ACCOMMODATION OPERATION -II

**List of Foundation Course(FC) offered by the  
B.Sc., HOTEL MANAGEMENT AND CATERING SCIENCE**



**SYLLABUS-LOCF-CBCS Pattern EFFECTIVE FROM THE ACADEMIC YEAR 2023-2024 Onwards**

<b>S.No</b>	<b>SEM</b>	<b>COURSE CODE</b>	<b>TITLE OF THE SUBJECT</b>
1	I	23M1UHMFP1	PRACTICAL: FRONT OFFICE OPERATION - I



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**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M1UHMC01	FOOD PRODUCTION AND PATISSERIE - I	DSC THEORY - I	I	5	5	-	-	5
<b>Objective</b>	This course aims to provide students with a foundational understanding and practical skills in the culinary arts, specifically focusing on food production and patisserie.							
UNIT	Course Content	Knowledge Levels	Sessions					
<b>I</b>	<b>INTRODUCTION TO COOKERY:</b> Aims and objectives of cooking food, Importance of personal hygiene, Types of fuels - used in Food production, Kitchen equipment and classification. Organization chart for a five star Hotel Kitchen department, Duties and responsibilities of Various chefs - General layout of the kitchen, Safety procedure in handling kitchen equipments.	K1	12					
<b>II</b>	<b>PREPARATION OF INGREDIENTS AND DIFFERENT STYLES:</b> Characteristics of raw materials-salt ,sugar, Sweetening agents, Raising agents, fats and oil, Thickening agent, Flavouring and Seasoning. <b>Methods of cooking food</b> – Boiling, Poaching, Steaming, Stewing, Roasting, Grilling, Frying, baking Principles of each methods of cooking.	K2	12					
<b>III</b>	<b>SALADS:</b> Types of Salads, Composition of salads, Salad dressings, types of preparation and uses. <b>Vegetable cookery-</b> classification of vegetables cuts of vegetables, storage and selection of Vegetables. Classification of fruits-selection and storage of fruits.	K3	12					
<b>IV</b>	<b>STOCKS, SAUCES, SOUPS :</b> <b>Stock-</b> Meaning, uses and types of stocks, points observed while making stock, recipes for one liter of white-brown and fish stock. <b>Sauces:</b> Meaning qualities of a good sauce, types of sauces, proprietary sauce and mother sauce, recipes for one liter Béchamel, Espagnole, Veloute, Tomato, and hollandaise and ,mayonnaise - Derivatives of mother sauce. <b>Soup:</b> Meaning, Classification with examples-basic recipes, consommés, Garnishes and accompaniments.	K3	12					
<b>V</b>	<b>COOKERY:</b> <b>Egg</b> Cookery-Selection of egg, Structure of egg, Uses and Storage. <b>Poultry:</b> Meaning, Classification of chicken, Selection and cuts of chicken. <b>Meat cookery:</b> Cuts of Lamb, Mutton, Pork, Beef, Selection of Meat. <b>Fish Cookery-</b> Classification of fish, Cuts of Fish, Selection of fish and shell fish.	K4	12					
<b>Course Outcome</b>	<b>CO1:</b> Remember Aims and objectives of cooking food	K1						
	<b>CO2:</b> Ability to understand and use cooking materials and their techniques	K2						
	<b>CO3:</b> Apply the knowledge on preparing different types of salads.	K3						
	<b>CO4:</b> Ability to prepare stocks, sauces and soups for continental cuisine.	K3						
	<b>CO5:</b> Analyze the skills on knife and meat cuts	K4						

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**Learning Resources**

<b>Text Books</b>	Theory of Cookery – Krishna Arora -Frank Bros. and Co Publishers Ltd New Delhi-VI Revised Edition(2009) Food Production Operations- Parvinder S.Bali- Oxford University-I Edition-2009			
<b>Reference Books</b>	Modern cookery - Thangam E.Philip – Vol-I –Orient Longman-V Edition-2006 Theory of catering – R.Kinton and victor Cesarani- ELBS Publication-VIII Edition-1996			
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> <a href="https://www.ihmnotessite.net">https://www.ihmnotessite.net</a> › food-production			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

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**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C			
23M1UHMC01	FOOD PRODUCTION AND PATISSERIE - I	DSC THEORY - I	I	5	5	-	-	5			
CO-PO Mapping											
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	S	S	S	M	S	S	S	S	M	S	
CO2	S	S	M	S	S	S	S	M	S	S	
CO3	S	S	M	L	S	S	S	M	L	S	
CO4	S	S	M	S	S	S	S	M	S	S	
CO5	S	S	M	S	S	S	S	M	S	S	
Level of Correlation between CO and PO	L-LOW					M-MEDIUM				S-STRONG	
<b>Tutorial Schedule</b>	1. Group Discussion 2. Listening Skills 3. Roll play 4. Flash Cards										
<b>Teaching and Learning Methods</b>	Chalk and Talk, PowerPoint Presentation.										
<b>Assessment Methods</b>	Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE										
<b>Designed By</b>							<b>Verified By</b>		<b>Approved By Member-Secretary</b>		
Mr S.MUGUNTHAKUMAR							Mr M.MOHANRAJ		Dr. S. SHAHITHA		

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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M1UHMC02	FRONT OFFICE OPERATION - I	DSC THEORY - II	I	4	4	–	–	4
<b>Objective</b>	This course aims to equip students with a comprehensive understanding and practical skills necessary for efficient front office operations in the hospitality industry.							
Unit	Course Content						Knowledge Levels	Sessions
I	<b>INTRODUCTION OF HOTEL INDUSTRY:</b> Define Hotel, Classification of Hotels, Size, star, Location. Types of Rooms, Types of Guests-FIT,GIT,SIT, Business travelers, Domestic, Foreigners, etc. Types of Room tariff-Rack rate, discount rate etc, Meal plan used in Hotel industry.						K1	10
II	<b>FRONT OFFICE ORGANIZATION:</b> Organization Structure of Front office, Duties and responsibilities of Front office personal, Front office Layout and equipment used-Co- ordination with other department, Front office Operation, Guest Cycle, Front office systems-Non automated - semi automated - fully automated.						K2	10
III	<b>RESERVATIONS:</b> Reservations Types Guaranteed, non-Guaranteed etc, Importance and functions, Modes and Sources of reservations, Processing Reservation request, Reservations inquiries-Accepting or denying reservation, Cancellations and amendments, Processing Individual and Group reservation. Computer based Reservation system a) Global distribution system b) Inter- sell agencies c) CRS d) Reservation through the internet.						K3	10
IV	<b>REGISTRATION:</b> Introduction to the registration section, Basic check - in and check - out activities -Steps of registration with or without reservation, Pre - registration activities, Registration Non automatic-semi- fully automatic, Processing, VIP, Foreigners and group registration. Types of folios used, Allowance, paid outs, over booking, no-show.						K3	9
V	<b>INFORMATION AND BELL DESK OPERATION:</b> Introduction of bell desk, Equipment's used in bell desk, Bell desk activity, Luggage Handling, Paging, Mails and message handling procedure and Forms and Format-Scanty baggage- Left luggage handling procedure. Telephone manners and etiquettes.						K4	9
<b>Course Outcome</b>	<b>CO1:</b> To identify types of hotels, rooms, room rates and guests						K1	
	<b>CO2:</b> Ability to understand the Organization Structure of Front office Department						K2	
	<b>CO3:</b> Ability to apply the Procedure for reservation of rooms through computer based Reservation system						K3	

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	<b>CO4:</b> Prepare check -in and check-out procedure	K3	
	<b>CO5:</b> Illustrate the left luggage handling procedure	K4	
<b>Learning Resources</b>			
<b>Text Books</b>	Hotel Front Office Operations and Management- R.Jatashankar- Oxfrord University Press-I Edition-2009		
<b>Reference Books</b>	Hotel Front Office-Sudhir Andrews -Tata McGraw Hill- II Edition Basic Hotel Front Office Procedures-Peter Renner Van Nostrand Reinhold- 3rd edition (July 1993).		
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> <a href="https://www.ihmnotessite.net">https://www.ihmnotessite.net</a> › front-office		
	L-Lecture	T-Tutorial	P-Practical
			C-Credit

<b>B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
<b>Course Code</b>	<b>Course Title</b>					<b>Course Type</b>	<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M1UHCMC02	FRONT OFFICE OPERATION - I					DSC THEORY - I	I	4	4	-	-	4
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
<b>CO1</b>	S	S	S	S	S	S	S	S	S	S		
<b>CO2</b>	S	L	S	S	S	S	L	S	S	S		
<b>CO3</b>	S	S	M	S	S	S	S	M	S	S		
<b>CO4</b>	S	M	M	S	S	S	M	M	S	S		
<b>CO5</b>	S	S	S	S	S	S	S	S	S	S		
Level of Correlation between CO and PO	L-LOW					M-MEDIUM			S-STRONG			
<b>Tutorial Schedule</b>						1. Group Discussion 2. Listening Skills 3. Roll play						
<b>Teaching and Learning Methods</b>						Chalk and Talk, PowerPoint Presentation.						
<b>Assessment Methods</b>						Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE						
<b>Designed By</b>							<b>Verified By</b>			<b>Approved By Member-Secretary</b>		
Mr M.MOHANRAJ							Mr M.MOHANRAJ			Dr. S. SHAHITHA		



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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M2UHMC03	FOOD AND BEVERAGE SERVICE - I	DSC THEORY - III	II	5	5	–	–	5
<b>Objective</b>	This course aims to equip students Mastering the principles and practices of food and beverage service in hospitality."							
Unit	Course Content						Knowledge Levels	Sessions
<b>I</b>	<b>INTRODUCTION TO FOOD and BEVERAGE SERVICE:</b> Introduction and Evolution of Hotel Industry, Different Types of Catering Establishments- A) Commercial B) Non-commercial. <b>Different Outlets of F and B Service</b> - Coffee shop, restaurant, bar, pub, room service, discotheque, barbeque, night clubs, banquets. Organizational structure of F and B department. Duties and responsibilities of each level of staff, Attributes of food and beverage service personnel. Importance of Inter Department Relationships.						K1	12
<b>II</b>	<b>FOOD SERVICE EQUIPMENT:</b> Furniture- Tables, chairs, booster chair, sideboards, reception desk. Linen- description and uses of Table cloth, Napkins, slip cloth-waiter's cloth, tray cloth and buffet Cloth. Crockery- Types of crockery, crockery sizes and Storage. Table ware-Classification, Examples and Storage. Glassware- Types, sizes and storage Specialized service equipment, Examples and their use .MISE-EN-PLACE and MISE-EN-SCENE.						K2	12
<b>III</b>	<b>ANCILLARY DEPARTMENTS:</b> Still Room, still room functions, still room equipment and still room control ,Silver room/ plate room, function, silver cleaning methods. Pantry Hot plate-meaning and role of Aboyeur. <b>TYPES OF SERVICE-</b> Waiter Service, English, American, French, Russian, Gueridon, and tray service explanation of each. Self-service, cafeteria service, Counter service and vending explanation of each. Assisted service- Buffet, car very- explanation of each.						K3	12
<b>IV</b>	<b>MENU KNOWLEDGE: Types of Menu-</b> Ala carte, Table d' hote . <b>Types of breakfast-</b> Continental, American, English, Indian. <b>French Classical Menu-</b> Courses with examples and its accompaniment. <b>Menu Planning-</b> Points to be considered while planning a menu.						K3	12
<b>V</b>	<b>NON-ALCOHOLIC BEVERAGE and BILLING:</b> Classification of Non-Alcoholic beverage. <b>Methods of order taking-</b> Triplicate, Duplicate, Service with order, Pre-ordered. <b>Billing Methods-</b> Methods of Payment, Advantages of Electronic point of sale control (EPOS).						K4	12

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<b>Course Outcome</b>	<b>CO1:</b> Remember about the sectors and Functions of Food and Beverage industry	K1	
	<b>CO2:</b> Ability to understand Food and beverage service equipment	K2	
	<b>CO3:</b> Apply the knowledge on types of Services	K3	
	<b>CO4:</b> Execute different types of Breakfast.	K3	
	<b>CO4:</b> Categorize the non alcoholic beverage.	K4	

**Learning Resources**

<b>Text Books</b>	Food and Beverage Service- R.Singaravelavan- Oxford University Press- 2011			
<b>Reference Books</b>	Food and Beverage Service- Sudhir Andrews- Mc Graw Hill Education- 2014 Food and Beverage Service- Dennis Lillcrap-Hodder education-9Th Edition			
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> <a href="https://www.ihmnotessite.net">https://www.ihmnotessite.net</a> > food-beverage			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

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<b>B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>													
<b>Course Code</b>	<b>Course Title</b>					<b>Course Type</b>		<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M2UHMC03	FOOD AND BEVERAGE SERVICE - I					DSC THEORY - III		II	5	5	-	-	5
<b>CO-PO Mapping</b>													
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>			
<b>CO1</b>	S	S	L	S	S	S	S	L	S	S			
<b>CO2</b>	S	M	S	S	S	S	M	S	S	S			
<b>CO3</b>	S	S	M	S	S	S	S	M	S	S			
<b>CO4</b>	S	S	S	M	S	S	S	S	M	S			
<b>CO5</b>	S	S	S	S	S	S	S	S	S	S			
Level of Correlation between CO and PO	L-LOW					M-MEDIUM			S-STRONG				
<b>Tutorial Schedule</b>						1. Group Discussion 2. Listening Skills 3. Roll play 4. Flash Cards							
<b>Teaching and Learning Methods</b>						Chalk and Talk, PowerPoint Presentation.							
<b>Assessment Methods</b>						Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE							
<b>Designed By</b>							<b>Verified By</b>			<b>Approved By Member-Secretary</b>			
Mr M.MOHANRAJ							Mr M.MOHANRAJ			Dr. S. SHAHITHA			

## Muthayammal College of Arts and Science

(Autonomous)

### Rasipuram

#### B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M2UHMP01	PRACTICAL : FOOD PRODUCTION AND PATISSERIE - I	DSC PRACTICAL - I	II	2+3	-	-	2+3	4
<b>Objective</b>	Introduce students to a wide range of ingredients, their culinary uses, nutritional value, and proper storage techniques.							
S.No.	List of Experiments / Programmes	Knowledge Levels	Sessions					
1	<b>INTRODUCTION TO COOKERY:</b> Proper usage of a Kitchen Knife and Hand Tools- Understanding the usage of small equipment-Basic Hygiene practices to be observed in the Kitchen- Safety practices to be observed in the kitchen: First Aid for cuts and burns-Identification of Raw Materials.	K1	7					
2	<b>BASIC INDIAN CUISINE-INDIVIDUAL PRACTICAL FOR STUDENTS-</b> 10 sets of menus- Rice, cereals, pulses, Various simple dal preparations - Wheat products like- chapattis- parathas- pulkas-pooris. <b>Indian masalas</b> - Composition of basic Indian masalas (Green. White. Masala. Kadhai) Preparation of these and incorporation in simple dishes such as Vindaloo- korma- tikka-safed mass- Navrattan korma, (Minimum of 10 varieties)-Thickening, coloring and souring agents- Indian sweets (minimum of 10 varieties).	K2	7					
3	<b>STOCK-</b> Stock Demonstration and preparation of white stock, brown stock, Fish stock - Basic mother sauces two to three derivatives of each - Methods of cooking vegetables boiling (potatoes) Frying (yam) Steaming ( cabbage ) Baking ( turnip ) Braising (onion - Cuts of Vegetables: Julienne, Jardiniere-Mignonnette- Dices-Cubes Macedoine - Paysanne- mirepoix-Blanching of Tomatoes & Capsicum	K3	7					
4	<b>Soups-</b> Classification of soups ,Preparation of basic soups-Consommé, (royale, Carmen, Clermont, ambassadrice, julienne)-Cream (tomato, spinach, vegetables)- Puree (lentil, peas, carrot) Bisque (Prawn, Shrimp)- National soup (French onion soup, Mulligatawny soup)-	K3	7					
5	Egg Cookery- Preparation of varieties of egg dishes- Boiled (soft & hard)- Fried (sunny side up, double fried)- Poaches, Scrambled, Omlette (plain, stuffed)	K4	8					
6	Fish Cookery- Identification & classification of fish e.g. flat fish (Pomfret, Black Pomfret and Sole), Round fish (Surmai, Rawas, Mackerel), Shellfish (Clams, Mussels, Shrimps, Crabs, Lobsters),	K4	8					

**Rasipuram**

	Cephalopods (Squid, Cuttle, Fish), Cuts of Fish e.g., Fillet, Dame, Troncon, Paupiette, Goujons, Preparation of simple fish Dishes.		
7	<b>Poultry-</b> Classification of poultry, Cuts of Poultry- Preparation and jointing of Chicken	K4	8
8	<b>Hot /Cold dessert-</b> Caramel custard- Bread and butter pudding- Queen of pudding - Souffle – lemon, pineapple - Mousse – Chocolate- Coffee- Cheese cake	K6	8
<b>Course Outcome</b>	<b>CO1:</b> Ability to identify and use the kitchen equipment	K1	
	<b>CO2:</b> Ability to Understand and apply methods used in preparation of stocks, sauces	K2	
	<b>CO3:</b> Use various knife cuts and be well versed in different in different method of cooking	K3	
	<b>CO4:</b> Analyze the skills on preparation of various dishes	K4	
	<b>CO5:</b> Create the quality of menu in the hot and cold dessert	K6	
<b>Learning Resources</b>			
<b>Text Books</b>	Modern Cookery for Teaching and the Trade- Vol. I & Vol.II – Thangam E.Philp -Mumbai- Orient Longment		
<b>Reference Books</b>	Practical Cookery- David Foskett- Hodder Education- XIII edition- 2015		
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>		

## Muthayammal College of Arts and Science

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Rasipuram

B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards												
Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M2UHMP01	PRACTICAL : FOOD PRODUCTION AND PATISSERIE - I					DSC PRACTICAL - I	II	2+3	-	-	2+3	4
CO-PO Mapping												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	M	S	S	S	S	M	S		
CO2	S	S	M	S	S	S	S	M	S	S		
CO3	S	S	M	L	S	S	S	M	L	S		
CO4	S	M	S	S	S	S	M	S	S	S		
CO5	S	S	M	S	S	S	S	M	S	S		
Level of Correlation between CO and PO	L-LOW					M-MEDIUM			S-STRONG			
Tutorial Schedule												
Teaching and Learning Methods						Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.						
Assessment Methods						CIA I, CIA II and ESE						
Designed By							Verified By			Approved By Member-Secretary		
Mr S.MUGUNTHAKUMAR							Mr M.MOHANRAJ			Dr. S. SHAHITHA		

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M2UHMP02	PRACTICAL : FOOD AND BEVERAGE SERVICE - I	DSC PRACTICAL - II	II	3	-	-	3	2
<b>Objective</b>	•To train students in the correct method of handling food and beverage service equipment							
S.No.	List of Experiments / Programmes					Knowledge Levels		Sessions
1	Appraising and drawing of cutlery- crockery, glassware and miscellaneous equipments.					K1		3
2	Napkin folding					K2		3
3	Laying and relaying of table cloths					K3		3
4	Carrying a light tray- Carrying a heavy tray- Carrying glasses.					K3		3
5	Handling cutlery and crockery- Manipulating service spoon and fork					K3		3
6	Service of water					K3		2
7	Table d'hôte cover laying- A la carte cover laying					K3		1
8	Practice of simple menu compilation.					K4		2
9	Receiving the guests-presenting the menu, taking orders, Service of Hors d'oeuvre, Service of soup, fish, pastas, Service of main course, Preparing finger bowl and presenting.					K4		3
10	Service of salads, Service of sweet, Service of Cheese, Clearance of soiled plates, Service of dessert. Service of non – alcoholic drinks- tea, coffee					K4		3
11	Continental breakfast cover and tray set up, American breakfast cover and tray set up, English breakfast cover and tray set up. Tray set up. Indian breakfast cover and tray set up, Service procedure for Continental- American- English-Indian breakfast in the restaurant.					K4		2
12	Taking orders through telephone for room service					K4		2
13	Changing ashtray during service					K3		2
14	Presenting the bill					K5		2
15	Handling of various situations (role play )					K6		2
<b>Course Outcome</b>	<b>CO1:</b> Ability to Identify the different types of food and beverage service equipment					K1		
	<b>CO2:</b> Ability to understand the service procedure of various menu					K2		
	<b>CO3:</b> Prepare different types of breakfast menu					K3		
	<b>CO4:</b> Illustrate food order from guest					K4		
	<b>CO5:</b> Create napkin folds for different occasion					K6		
Learning Resources								
<b>Text Books</b>	Food and Beverage Service- R.Singaravelavan-Oxford University Press- 2011							
<b>Reference Books</b>	Food and Beverage Service- Sudhir Andrews- Mc Graw Hill Education- 2014							

**Rasipuram**

<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>
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**B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M2UHMP02	PRACTICAL : FOOD AND BEVERAGE SERVICE - I					DSC PRACTICAL - II	II	3	-	-	3	2
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
<b>CO1</b>	S	S	S	M	S	S	S	S	M	S		
<b>CO2</b>	S	S	M	S	S	S	S	M	S	S		
<b>CO3</b>	S	S	M	S	S	S	S	S	M	S		
<b>CO4</b>	S	M	S	S	S	S	M	S	S	S		
<b>CO5</b>	S	M	S	S	S	S	M	S	S	S		
Level of Correlation between CO and PO	L-LOW					M-MEDIUM			S-STRONG			
<b>Tutorial Schedule</b>												
<b>Teaching and Learning Methods</b>						Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.						
<b>Assessment Methods</b>						CIA I, CIA II and ESE						
<b>Designed By</b>							<b>Verified By</b>			<b>Approved By Member-Secretary</b>		
Mr M.MOHANRAJ							Mr M.MOHANRAJ			Dr. S. SHAHITHA		



B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards									
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C	
23M3UHCM04	FOOD AND BEVERAGE SERVICE - II	DSC THEORY - IV	III	5	5	-	-	5	
<b>Objective</b>	• To train the students knowledge on various types of wines and their production								
Unit	Course Content				Knowledge Levels	Sessions			
I	<b>INTRODUCTION TO BEVERAGES:</b> Definition, Classification of beverage- <b>WINES-</b> Definition of wine, Classification of wine, Grape varieties, Production of table wine. <b>Wines of France-</b> Classification of French wines, Wine producing regions of France(Bordeaux, Burgundy, Alsace, Champagne, Rhone valley, Loire Valley),Famous wines of France. <b>Wine of Germany-</b> Wine producing regions of Germany, Famous wines of Germany. <b>Wines of Italy-</b> Wine producing regions of Italy, Famous wines of Italy.				K1	12			
II	<b>SPARKLING WINES:</b> Meaning, methods of Making Sparkling wine, Brand name of sparkling wine. Service procedure of Red wine, white wine, Sparkling wine. <b>Fortified Wines-</b> Production, Types and brand names of Sherry, Port, Madeira, Marsala and Malaga. <b>Aromatized wine-</b> Meaning and Examples, Vermouth, production and styles. Wine and food served with different courses of the meal, Suggestions for food and wines combination.				K2	12			
III	<b>BEER:</b> Definition, Production, Types of beer, Service of beer <b>Cider and Perry-</b> Production, types and brands of Cider and Perry.				K3	12			
IV	<b>SPIRITS:</b> Definition, Distillation, Pot still and Patent still, <b>Different spirits-</b> Brandy, Whisky, Gin, Vodka, Rum, Tequila Production, Types and Service procedure and brand name, Other Spirits. <b>Liqueurs-</b> Meaning ,color, flavor and country of origin, Production of liqueurs.				K4	12			
V	<b>COCKTAILS AND MOCKTAILS:</b> Methods of making Cocktails, Classic style of mixed drinks, Categories and types–Mock tails–Meaning and recipes of famous mock tails, Cocktails. Current trends In cocktail and mock tail. <b>SPIRIT COFFEE:</b> Meaning, Method of preparation and examples of some spirit coffee. <b>Current trends- * Cocktail and mock tail</b>				K5	12			
	Self study *.....*								
<b>Course Outcome</b>	<b>CO1:</b> Identify the different types of wines				K1				
	<b>CO2:</b> Ability to understand sparkling wine procedure				K2				
	<b>CO3:</b> Apply the procedure involved in production of Beer.				K3				
	<b>CO4:</b> Analyze steps involved in production of Spirits				K4				
	<b>CO5:</b> Develop the different type of Spirit coffee				K5				

Learning Resources				
<b>Text Books</b>	R. Singaravelavan- Food and Beverage Service -Oxford University Press-2016			
<b>Reference Books</b>	Dennis R. Lilli crap, john A Cousins – Food & Beverage Service – Holder Education,-2014			
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> == <a href="https://www.ihmnotessite.net/3-food-beverage-service">https://www.ihmnotessite.net/3-food-beverage-service</a>			
<b>Self-study Material</b>	<a href="https://medium.com/@chalice.club/10-trends-to-oust-from-your-cocktails-and-mocktails-2024-28dde232faff">https://medium.com/@chalice.club/10-trends-to-oust-from-your-cocktails-and-mocktails-2024-28dde232faff</a>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards												
Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M3UHCM04	FOOD AND BEVERAGE SERVICE- II					DSC THEORY - IV	III	5	5	-	-	5
CO-PO Mapping												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	S	S	S	S	S	S	S		
CO2	S	S	S	M	S	S	S	S	M	S		
CO3	S	M	S	S	S	S	M	S	S	S		
CO4	S	S	M	S	S	S	S	M	S	S		
CO5	S	S	S	S	S	S	S	S	S	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG									
<b>Tutorial Schedule</b>	Group Discussion, Quiz program, Model preparation.											
<b>Teaching and Learning Methods</b>	Audio Video lecture, Chalk and Board class, PPT Presentation and Video presentation.											
<b>Assessment Methods</b>	Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE											
<b>Designed By</b>	<b>Verified By</b>						<b>Approved By Member-Secretary</b>					
Mr. M. MOHANRAJ	Mr. M. MOHANRAJ						Dr. S. SHAHITHA					

B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M3UHMP03	PRACTICAL: FOOD AND BEVERAGE SERVICE-II	DSC PRACTICAL - III	III	5	-	-	5	4
<b>Objective</b>	<ul style="list-style-type: none"> <li>To educate the students' knowledge on bartending</li> <li>To train students in order taking and service procedure of various alcoholic beverage</li> </ul>							
S. No.	List of Experiments/ Programmes	Knowledge Levels	Sessions					
1	Recollecting I year portions, Enumeration of glassware, Beverage order taking procedure, Service of red wine, Service of white wine, Service of rose wine, Compiling a wine list, Compiling a menu with wine suggestions.	K1	6					
2	Service of Sherry, Port, Madeira and Marsala	K2	6					
3	Service of sparkling wine	K3	6					
4	Service of bottled beer, canned beer and draught beer,	K3	6					
5	Service of brandy, whisky, gin, Vodka, rum, tequila	K3	6					
6	Service of aromatized wine,	K3	6					
7	Service of liqueur, Spirit coffee	K3	6					
8	Service of Cigar and cigarettes	K4	6					
9	Different Methods of making mock tails, Cocktails,	K6	6					
10	Bar operation procedure	K6	6					
<b>Course Outcome</b>	<b>CO1:</b> Name the different types of bar equipment	K1						
	<b>CO2:</b> Classify the different types wine	K2						
	<b>CO3:</b> Demonstrate the service procedure of alcoholic Beverages.	K3						
	<b>CO4:</b> Analyze the service procedure of cigar and cigarettes	K4						
	<b>CO5:</b> Plan the operations of bar	K6						
Learning Resources								
<b>Text Books</b>	R. Singaravelavan-Food and Beverage Service-Oxford University Press - 2016							
<b>Reference Books</b>	Dennis R. Lilli crap, john A Cousins - Food & Beverage Service – Hodder Education-2014							
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>							

<b>B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
<b>Course Code</b>	<b>Course Title</b>					<b>Course Type</b>	<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M3UHMP03	PRACTICAL: FOOD AND BEVERAGE SERVICE –II					DSC PRACTICAL -III	III	5	-	-	5	4
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
<b>CO1</b>	S	S	M	S	S	S	S	M	S	S		
<b>CO2</b>	S	S	S	M	S	S	S	S	M	S		
<b>CO3</b>	S	M	S	S	S	S	M	S	S	S		
<b>CO4</b>	S	S	M	S	M	S	S	M	S	M		
<b>CO5</b>	S	S	S	S	S	S	S	S	S	S		
Level of Correlation between CO and PO	L- LO W	M- MEDIU M	S- STRON G									
<b>Tutorial Schedule</b>												
<b>Teaching and Learning Methods</b>						Live Demonstration, Hands on Training, video presentation and PowerPoint.						
<b>Assessment Methods</b>						CIA I, CIA II and ESE						
<b>Designed By</b>					<b>Verified By</b>					<b>Approved By Member-Secretary</b>		
Mr. M .MOHANRAJ					Mr. M.MOHANRAJ					Dr. S. SHAHITHA		

B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M4UHMC05	FOOD PRODUCTION AND PATISSERIE-II	DSC THEORY-V	IV	5	5	-	-	5
<b>Objective</b>	<ul style="list-style-type: none"> <li>To impart the knowledge to students on Indian regional cooking</li> <li>To train the students on tan door, Indian bread, Indian sweets</li> </ul>							
Unit	Course Content	Knowledge Levels	Sessions					
I	<b>TANDOORI COOKING:</b> Indian cookery, Spices masalas and condiments, cooking equipment and tools, Indian gravies, basic gravies, yellow- green- brown- white gravy, Examples of dishes made from these gravies. Tandoori cooking Objectives and importance of Tandoori, Seasoning of Tandoori pot, Tandoori preparation, marination, Indian breads, Tikka, kebabs, Tandoori recipes and method of preparation.	K1	12					
II	<b>SOUTH INDIAN CUISINE:</b> Introduction of regional cuisine, Heritage of Indian cuisine, Factors affecting the eating habits in different parts of the Country. State to be covered-Tamil Nadu, Kerala, Andhra Pradesh, and Karnataka. Specialty cuisine-Chettinadu, Hyderabad.	K2	12					
III	<b>NORTH INDIAN CUISINE:</b> State to covered Goa, Gujarat, Punjab, Kashmir, Maharashtra, Bengal, Madhya Pradesh, Rajasthan, Method of cooking in Indian cuisine, dishes with recipes, Specialty cuisine-Awadhi.	K3	12					
IV	<b>INDIAN SWEETS AND SNACKS:</b> Indian festivals and their dishes, History of Indian sweets, Ingredients used in Indian sweets, Any ten Indian sweet recipes and methods of preparation. Indian snacks and chat preparation, recipes and method of preparation	K3	12					
V	<b>Indian Breakfast Cuisine</b> - Introduction to essential ingredients, spices, and kitchen tools used in Indian breakfast preparation, Cooking methods such as tempering, frying, steaming, and their application in Indian breakfast dishes. South Indian Breakfast Specialties, North Indian Breakfast Specialties. <b>INDENTING – COSTING-PURCHASING:</b> Principles of indenting, Food costing and control, Importance and relevance of food costing. <b>Current trends- *Popular north Indian Sweets*</b>	K4	12					
	<b>Self study*...*</b>							
<b>Course Outcome</b>	<b>CO1:</b> Remembering Spices masalas and condiments	K1						
	<b>CO2:</b> Ability to Understand heritage of Indian cuisine	K2						
	<b>CO3:</b> Apply the knowledge on process of making Indian Cuisine	K3						
	<b>CO4:</b> Demonstrate the skills in the preparation of Indian Sweets.	K3						
	<b>CO5:</b> Analyze the food cost control	K4						
Learning Resources								

<b>Textbooks</b>	Nita Mehta-Cook book of Regional Cuisines of India-Nita Mehta-Snab Publishers			
<b>Reference Books</b>	Parvinder S.Bali-Food Production Operations—Oxford University Press-2009			
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>			
<b>Self-study material</b>	<a href="https://www.tasteatlas.com/best-rated-desserts-in-northern-india">https://www.tasteatlas.com/best-rated-desserts-in-northern-india</a>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

<b>B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
<b>Course Code</b>	<b>Course Title</b>					<b>Course Type</b>	<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M4UHMC05	FOOD PRODUCTION AND PATISSERIE-II					DSC THEORY-V	IV	5	5	-	-	5
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
CO1	S	S	S	M	S	S	S	S	M	S		
CO2	S	M	S	S	S	S	M	S	S	S		
CO3	S	S	S	M	S	S	S	S	M	S		
CO4	S	S	L	S	S	S	S	L	S	S		
CO5	S	S	S	S	M	S	S	S	S	M		
Level of Correlation between CO and PO	L- LO W	M- MEDIUM		S- STRONG								
<b>Tutorial Schedule</b>		Group Discussion, Quiz program, Model preparation.										
<b>Teaching and Learning Methods</b>		Audio Video lecture, Chalk and Board class, PPT Presentation.										
<b>Assessment Methods</b>		Unit Test, Assignment, CIA-I, CIA-II and ESE										
<b>Designed By</b>		<b>Verified By</b>					<b>Approved By Member-Secretary</b>					
Mr. MUGUNTHAKUMAR		Mr. MOHANRAJ					Dr. S. SHAHITHA					

<b>B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>									
Course Code	Course Title	Course Type	Sem	Hours	L	T	P		C
23M4UHMP04	PRACTICAL: FOOD PRODUCTION AND PATISSERIE-II	DSC PRACTICAL -IV	IV	5	-	-		5	5
<b>Objective</b>	To train the students in quantity food production of Indian regional cuisine. To train the students in preparation of Indian regional cuisine.								
S. No.	List of Experiments/ Programmes						Knowledge Levels	Sessions	
1	<b>Demonstration</b> -Indian rice preparations, Indian gravies, Indian chats						K1	6	
2	<b>Demonstration</b> -Indian breads-naan, rotis, parathas, phulkas with variations						K2	6	
3	<b>Demonstration</b> -Tandoori Dishes-Tandoori Chicken, Paneer Tikka, Seekh Kebabs						K3	6	
4	<b>Demonstration</b> -Indian Sweet-Rasgulla, Rasmalai, Gulab Jamun, Barfi						K4	6	
5	<b>Demonstration</b> -Indian snacks preparations						K4	6	
6	Indian breakfast preparations- South Indian Breakfast Specialties, North Indian Breakfast Specialties						K4	6	
7	<b>To Formulate 10 sets of menu consisting of 5 dishes from the following regions: Andhra Pradesh, Bengal.</b>						K6	6	
8	Chettinadu, Goa						K6	6	
9	Gujarat, Kashmir, Kerala, Maharashtra						K6	6	
10	Punjab, Rajasthan, Tamil Nadu						K6	6	
<b>Course Outcome</b>	<b>CO1:</b> To identify the fabricated meat cut and equipment for Tan door dishes						K1		
	<b>CO2:</b> Ability to understand the familiar dishes different Regions in India.						K2		
	<b>CO3:</b> Demonstrate the skills in the preparation of Indian Regional dishes.						K3		
	<b>CO4:</b> To analyze the regional cuisine dishes in popular						K4		
	<b>CO5:</b> Create the recipes and preparation method in popular Indian regional dishes.						K6		
<b>Learning Resources</b>									
<b>Textbooks</b>	Thangam E. Philp –Modern Cookery for Teaching and the Trade-Orient Longman-Vol.I&Vol.II–2011								
<b>Reference Books</b>	David Foskett –Practical Cookery- David Foskett- Hodder Education- XIIIedition- 2015								
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>								



<b>B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
<b>Course Code</b>	<b>Course Title</b>			<b>Course Type</b>			<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M4UHMP04	PRACTICAL: FOOD PRODUCTION AND PATISSERIE-II			DSC PRACTICAL -IV			IV	5	-	-	5	5
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
<b>CO1</b>	S	S	M	S	S	S	S	M	S	S		
<b>CO2</b>	S	S	S	M	S	S	S	S	M	S		
<b>CO3</b>	S	L	M	S	S	S	L	M	S	S		
<b>CO4</b>	S	S	S	M	S	S	S	S	M	S		
<b>CO5</b>	S	S	M	S	S	S	S	M	S	S		
Level of Correlation between CO and PO	L- LO W	M- MEDIU M	S-STRONG									
<b>Tutorial Schedule</b>												
<b>Teaching and Learning Methods</b>						Live Demonstration, Hands on Training, video presentation and Power Point.						
<b>Assessment Methods</b>						CIA I, CIA II and ESE						
<b>Designed By</b>				<b>Verified By</b>					<b>Approved By Member-Secretary</b>			
<b>Mr S.MUGUNTHAKUMAR</b>				<b>Mr. M.MOHANRAJ</b>					<b>Dr. S. SHAHITHA</b>			

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-024Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M5UHMC06	FOOD AND BEVERAGE SERVICE-III	DSC THEORY - VI	V	5	3	2		4
<b>Objective</b>	The course is designed to equip students with advanced skills in food and beverage service, focusing on industry standards, techniques, and exceptional customer service.							
Unit	Course Content				Knowledge Levels	Sessions		
I	<b>BRUNCH AND AFTERNOON TEA:</b> Introduction, Brunch, Meaning, Menu, service. Full afternoon tea - Menu, cover, service sequence for full afternoon tea ,High Tea- Menu, cover, service sequence for high tea, India High Tea menu ,Buffet Tea - Buffet set-up, food and beverage arrangement, Staffing Room Service – Introduction ,Location and equipment required for room service ,Room service procedure ,Mise-en-place for room service ,Order taking methods for room service ,Door knob card, Telephone, in person ,Execution of Room service order ,decentralized and centralized system ,In-room facilities .				K1	12		
II	<b>GUERIDON SERVICE</b> - Introduction, Mise en place for gueridon, Special equipments used, care & maintenance of equipment, taking the order ,method of serving the dish at the table, carving and jointing at the table, dishes prepared on the gueridon, flambéing.				K2	12		
III	<b>BANQUET:</b> Types of function, Formal & informal, Social Function, Public relations and Conferences, Booking-Banquet sales booking procedure, Table plans and set-up, Organizing the function. Buffets – Types (Finger, Fork and Display), Staff Organization, Staff requirement calculations and Allocating Stations. Function Menus and wine list, Function equipment.				K3	12		
IV	<b>BAR OPERATIONS-</b> Introduction to bar, Organization chart of Bar, Tools and equipment Used in bar, Bar Routine- Mise en place and Preparation. Duties and Responsibilities of Bar staff, Personal care and hygiene for bar staff ,Types of Bar – (Pub, Lounge, Wine, Cocktail, Banquet & Dispense bar, foyer bar)Bar Design – Parts of Bar (Front Bar, Back bar & Under Bar),bar area and layout,				K4	12		
V	<b>COCKTAIL:</b> Meaning, Methods of mixing cocktails, points to be observed while making cocktails, Recipes of Whisky, rum, Gin, Brandy, Vodka, Tequila based cocktails, <b>Mock tails</b> - Meaning and recipes of famous mock tails, bar Garnishes. <b>Current trends-*Flair Bartending</b>				K5	12		
	Self study *.....*							
<b>Course Outcome</b>	<b>CO1:</b> Remembering the different types of menu				K1			
	<b>CO2:</b> Ability to understand the dishes prepared on the gueridon				K2			
	<b>CO3:</b> Choose different types of equipment for gueridon service				K3			
	<b>CO4:</b> Classify the different dishes prepared on the gueridon				K4			

	<b>CO5:</b> Evaluate Methods of mixing Cocktails	K5	
<b>Learning Resources</b>			
<b>Text Books</b>	R.Singara Velavan--Food & Beverage Service-oxford university press.2016		
<b>Reference Books</b>	Dennis R. Lillicrap & John A. Cousins --Food & Beverage Service -9 <sup>th</sup> Editions - ELBS.2014 Sudhir Andrews -2013-Food & Beverage Service Training Manual- Tata McGraw-Hill-2013 Bernard Davis & Sally Stone-1991-Food & Beverage Management- ELBS.		
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> <a href="https://www.ihmnotessite.net/3-food-beverage-service">https://www.ihmnotessite.net/3-food-beverage-service</a>		
<b>Self-study Material</b>	<a href="https://worldflairassociation.com/flair-bartending-in-2024">https://worldflairassociation.com/flair-bartending-in-2024</a>		
	L-Lecture	T-Tutorial	P-Practical C-Credit

<b>B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024Onwards</b>												
Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M5UHMC06	FOOD AND BEVERAGE SERVICE- III					DSC THEORY - VI	V	5	3	2		4
<b>CO-PO Mapping</b>												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
<b>CO1</b>	S	S	M	S	S	S	S	L	S	S		
<b>CO2</b>	S	S	L	S	S	S	S	M	S	S		
<b>CO3</b>	S	S	S	S	S	S	S	S	S	S		
<b>CO4</b>	M	M	L	S	S	S	S	L	M	S		
<b>CO5</b>	S	S	S	S	S	S	S	S	S	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM		S-STRONG								
<b>Tutorial Schedule</b>						Group Discussion, Quiz program, Model preparation.						
<b>Teaching and Learning Methods</b>						Audio Video lecture, Chalk and Board class, PPT Presentation and Video presentation.						
<b>Assessment Methods</b>						Unit Test, Assignment, CIA-I, CIA-II and ESE						
<b>Designed By</b>					<b>Verified By</b>					<b>Approved By Member-Secretary</b>		
Mr. M.MOHANRAJ					Mr. M.MOHANRAJ					Dr. S. SHAHITHA		

**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M5UHMC07	TRAVEL AND TOURISM MANAGEMENT	DSC THEORY-VII	V	5	3	2		4
<b>Objective</b>	1. To elevate the students as Tour guide, travel agent 2. To enable students to understand travel formalities and plan tour itinerary							
Unit	Course Content	Knowledge Levels	Sessions					
<b>I</b>	<b>INTRODUCTION TO TOURISM:</b> Definition Tourism, Tourist, Components of Tourism, Elements of tourism, Classification of travelers, Types of Tourism, Elements of tourism, Geographical Components of Tourism, Economic impact of tourism, Activities of Department of tourism.	K1	12					
<b>II</b>	<b>INDIAN CULTURAL HERITAGE :</b> Religions, Belief and their Practices, Music's in India Dances in India - Classical and Folk Dances ,Fairs and Festivals in India Population status and Regional Languages in India.	K2	12					
<b>III</b>	<b>TRAVEL FORMALITIE &amp; ITINERARY :</b> Planning Travel formalities-Passport-meaning, contents, Types, Visa meaning, Types, Visa Obtaining procedure, health regulation for international travel, Check-in formalities of domestic and International Airports, customs regulations ,immigration procedure. <b>Itinerary</b> -definition, basic information to plan a tour itinerary, calculation of a tourist cost. Hotel Chain in India –FHRAI-IRA	K3	12					
<b>IV</b>	<b>TOURISM ORGANIZATIONS:</b> Historical development of travel agencies Cox & Kings, American Express. International associations and organizations – UNWTO, PATA, IATA, ICAO, UFTAA. Tourism organizations in India –Indian tourism development corporation (ITDC), Travel agents association of India (TAAI), Regional organizations-Tamilnadu (TTDC), Kerala (KTDC) <b>Air ticketing –</b> Reservation – Types of Air fare – Calculation, Computerized reservation system. Airport authority of India (AAI)	K4	12					
<b>V</b>	<b>TOURISM IN INDIA: India as a Destination-</b> (North and south India), Development of tourism in India, Major wild life sanctuaries in India, National parks in India, important Beach in India. <b>Current trends- *World full of fascinating travel destinations*</b>	K5	12					
	Self study *.....*							
<b>Course Outcome</b>	<b>CO1 :</b> Recall important tourist place in India	K1						
	<b>CO2 :</b> Explain the Geographical Components of Tourism	K2						
	<b>CO3 :</b> Apply the check in formalities procedure of domestic and International Airports	K3						
	<b>CO4:</b> Illustrating the knowledge on Indian folk dance.	K4						
	<b>CO5:</b> Assessing the classical dance in India	K5						

Learning Resources				
<b>Text Books</b>	A.l basham--The wonder that was India-oxford university press.2003 A.l basham-- A cultural history of India-oxford university press.1997			
<b>Reference Books</b>	Pitman Burkart and Medlik--Tourism Principles and Practices 7 oct 2008 Heinemann -Tourism: Past, Present and Future-ELBS-2008			
<b>Website Link</b>	<a href="https://india.oup.com/product/soft-skills-for-hospitality-9780199458844">https://india.oup.com/product/soft-skills-for-hospitality-9780199458844</a>			
<b>Self-study Material</b>	<a href="https://travel.usnews.com/rankings/worlds-best-vacations/">https://travel.usnews.com/rankings/worlds-best-vacations/</a>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards												
Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M5UHMC07	TRAVEL AND TOURISM MANAGEMENT					DSC THEORY-VII	V	5	3	2		4
CO-PO Mapping												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	S	S	S	S	S	M	S		
CO2	S	S	L	S	S	S	S	S	S	S		
CO3	S	S	S	S	S	S	S	S	S	M		
CO4	S	S	S	S	S	S	S	S	S	S		
CO5	S	S	S	M	S	S	S	S	S	L		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM		S-STRONG								
<b>Tutorial Schedule</b>						Group Discussion, Quiz program, Model preparation.						
<b>Teaching and Learning Methods</b>						Audio Video lecture, Chalk and Board class, PPT Presentation and Video presentation.						
<b>Assessment Methods</b>						Unit Test, Assignment, CIA-I, CIA-II and ESE						
<b>Designed By</b>					<b>Verified By</b>					<b>Approved By Member-Secretary</b>		
Mr. A. PRABU					Mr .M.MOHANRAJ					Dr. S. SHAHITHA		

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M5UHCMC08	HOTEL FRENCH	DSC THEORY-VIII	V	5	3	2	-	4
<b>Objective</b>	Familiarize students with the vocabulary and expressions needed to assist guests with inquiries, special requests, and providing information about hotel amenities and local attractions.							
Unit	Course Content						Knowledge Levels	Sessions
I	<b>INTRODUCTION TO THE LANGUAGES :</b> The letter of alphabet and their pronunciation Different accents used in written French,Self-introduction,Name-Age-Nationality-Profession.Presenting and introducing another person, Greeting, How to reply to greetings.						K1	12
II	<b>CULINARY TERMS IN FRENCH:</b> Fruits, Vegetables, Meat, Egg, Fish Etc. Utensils used in Kitchen and Restaurant. Name of the Personnel's in Hotel-Restaurant and Kitchen (Specialization from English to French term). Ingredients used in kitchen.						K2	12
III	<b>MEMBERS OF THE FAMILY:</b> Numerical from 1 to 100, The Time of the day. Countries and their nationalities.						K2	12
IV	<b>CONVERSATION RELATED TO RESTAURANT AND FRONT DESK:</b> Simple conversation asking for menu card, placing Order for food, Asking for wine, Beer, Coffee, Tea, Conversation related to restaurant dialogue writing. Asking for room-enquiring for facilities, asking for rates of room, checkout time, No of Days, Conversation related to front office dialogue writing.						K3	12
V	<b>MENU ITEM IN FRENCH:</b> Terms for Breakfast, Lunch and Dinner, of French menu for Breakfast, Lunch and Dinner. Culinary terms in French-French to English, English to French. <b>Current trends-*Top Attractions in France*</b>						K4	12
	Self study *.....*							
<b>Course Outcome</b>	CO1: Remembering French language basics.						K1	
	CO2: Understand the culinary terms.						K2	
	CO3: Ability to understand the French numerical						K2	
	CO4: Demonstrate the conversation related to restaurant						K3	
	CO5: Analyze the different types of Menu items in French term.						K4	
Learning Resources								
<b>Text Books</b>	Rajeswari Chandrasekar-- Rekha Hangal-A Votre Service 1-Hachette.2011							
<b>Reference Books</b>	S.Bhattacharya-French for Hotel Management and Tourism-Frank Bros and Co publishers limited.							
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> <a href="https://www.ihmnotessite.net/french">https://www.ihmnotessite.net/french</a>							
<b>Self-study Material</b>	<a href="https://www.tripadvisor.in/Attractions-g187070-Activities-France.html">https://www.tripadvisor.in/Attractions-g187070-Activities-France.html</a>							
	L-Lecture		T-Tutorial		P-Practical		C-Credit	

<b>B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
<b>Course Code</b>	<b>Course Title</b>					<b>Course Type</b>	<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M5UHMC08	HOTEL FRENCH					DSC THEORY-VIII	V	5	3	2	-	4
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
<b>CO1</b>	S	S	M	S	S	S	S	M	S	S		
<b>CO2</b>	S	S	S	S	M	S	S	S	S	M		
<b>CO3</b>	S	L	S	M	S	S	L	S	M	S		
<b>CO4</b>	S	S	S	S	S	S	S	S	S	S		
<b>CO5</b>	S	S	S	M	S	S	S	S	M	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM		S-STRONG								
<b>Tutorial Schedule</b>						Group Discussion, Quiz program, Model preparation.						
<b>Teaching and Learning Methods</b>						Audio Video lecture, Chalk and Board class, Assignment, PPT Presentation and Video presentation.						
<b>Assessment Methods</b>						Unit Test, Assignment, CIA-I, CIA-II and ESE						
<b>Designed By</b>					<b>Verified By</b>					<b>Approved By Member-Secretary</b>		
Mr. M.MOHANRAJ					Mr. M.MOHANRAJ					Dr. S. SHAHITHA		



B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M5UHMP05	PRACTICAL : FOOD AND BEVERAGE SERVICE - III	DSC PRACTICAL- V	V	5			5	4
<b>Objective</b>	1) To train the students in banquet service. 2) To impart knowledge on Buffets Arrangements and Gueridon Service							
S.No.	List of Experiments / Programmes						Knowledge Levels	Sessions
1	Recollecting I and II year portions.						K1	6
2	Preparing duty rota.						K2	6
3	<b>Banquets:</b> Booking procedure Preparing banquet menus Space area requirements Table plans/Arrangements Service toasting Informal banquets (Viz., Reception, Cocktail parties, Seminar, Exhibitions, Fashion shows, Trade fair, Wedding, Outdoor catering etc),Preparing Function Prospectus.						K3	6
4	<b>Buffets:</b> Area requirements Planning & Organization Sequence of food (Indian & Continental) Different style of buffet display, Equipment supplies Checklist.						K4	6
5	Function booking role play						K4	6
6	<b>Gueridon Service:</b> Types of trolleys, Gueridon equipment, Gueridon ingredients Service of courses and five dishes from gueridon.						K4	6
7	Compiling brunch menu laying the cover, and serving						K4	6
8	Compiling High tea menu, laying the cover, and serving						K4	6
9	Room service order taking						K4	6
10	Methods of making cocktails and mock tails and service of cocktails and mock tails						K6	6
<b>Course Outcome</b>	<b>C01:</b> Remembering and use the food and beverage service equipment						K1	
	<b>C02:</b> Students able to preparing duty rota						K2	
	<b>C03:</b> Demonstrate the different style of buffet display						K3	
	<b>C04:</b> Differentiate different style of buffet set up						K4	
	<b>C05:</b> create different style of banquet menu						K6	
Learning Resources								
<b>Text Books</b>	R.Singaravelavan -2016-Food & Beverage Service – Oxford Publication Dennis R.Lillicrap & John A. Cousins-2014-Food & Beverage Service– ELBS.							
<b>Reference Books</b>	John Fuller -Modern Restaurant Service. A manual for students & Practitioners – Hutchinson John Fuller & A.J.Currie The Waiter – Hutchinson							
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>							
L-Lecture		T-Tutorial		P-Practical			C-Credit	



<b>B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
<b>Course Code</b>	<b>Course Title</b>					<b>Course Type</b>	<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M5UHMP05	PRACTICAL : FOOD AND BEVERAGE SERVICE - III					DSC PRACTICAL-V	V	5			5	4
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
<b>CO1</b>	S	S	S	M	S	S	S	S	S	S		
<b>CO2</b>	S	S	S	S	S	S	S	L	S	S		
<b>CO3</b>	S	S	L	S	S	S	S	S	S	S		
<b>CO4</b>	S	S	S	S	S	S	S	M	S	S		
<b>CO5</b>	S	S	S	S	S	S	S	S	S	S		
<b>Level of Correlation between CO and PO</b>	L-LOW	M-MEDIUM		S-STRONG								
<b>Tutorial Schedule</b>												
<b>Teaching and Learning Methods</b>						Live Demonstration, Hands on Training, video presentation and PowerPoint.						
<b>Assessment Methods</b>						CIA I, CIA II and ESE						
<b>Designed By</b>				<b>Verified By</b>				<b>Approved By Member-Secretary</b>				
Mr. M.MOHANRAJ				Mr. M.MOHANRAJ				Dr. S. SHAHITHA				

<b>B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>								
<b>Course Code</b>	<b>Course Title</b>	<b>Course Type</b>	<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M6UHMC09	FOOD PRODUCTION AND PÂTISSERIE-III	DSC THEORY -IX	VI	6	3	3		4
<b>Objective</b>	To instruct the students on the distinctive characteristics of renowned international cuisines.							
<b>Unit</b>	<b>Course Content</b>				<b>Knowledge Levels</b>		<b>Sessions</b>	
<b>I</b>	<b>LARDER-</b> Meaning, Sections of larder, Essentials of larder control, Importance and functions of larder in main kitchen, Organization chart of Larder department, Duties and responsibilities of Larder chef, Equipments and tools used in larder, Floor plan or layout of a larder.				K1		15	
<b>II</b>	<b>PRODUCTS OF LARDER KITCHEN: Sausage</b> - Types, casings and filling, Forcemeat – Types and preparation. Galantines - Types and preparation. Ballotines & Pates -Meaning , Mousse & Mousse line - Types and preparation ,Aspic & Gelee – Preparation and uses, Quenelles				K2		15	
<b>III</b>	<b>ORIENTAL CUISINE:</b> Chinese cuisine - Characteristics, ingredients used, Regional varieties Dishes, recipes and preparation method for (sweet sour dish, Wonton Chinese dumpling, Chow mein, Peeking Roasted duck, Spring roll, Rice and Noodles etc) Chinese dessert . <b>Thai cuisine</b> - Characteristics, ingredients used, equipments used, Dishes with recipes & preparation method for (Tom Yum Goong, Som tum, Tom Kha kai, Gaeng Daeng). <b>Malaysian cuisine</b> : Characteristics, ingredients used, equipments used, Dishes with Recipes& preparation method. <b>Teppanyaki</b> -meaning, Basic Teppanyaki Techniques (Grilling, Sautéing, Stir-frying, Advanced Teppanyaki Techniques (Flipping and tossing) Sushi - Essential Ingredients and Tools, Basic Sushi Techniques.				K3		14	
<b>IV</b>	<b>AMERICAN CUISINE:</b> Characteristics, ingredients used, equipments used, Dishes with recipes and preparation method for (Ham burger, clam chowder, sausages gravy, texas barbecue) <b>ITALIAN CUISINE</b> - Characteristics, ingredients used, Dishes with recipes and preparations method ,classic Italian desserts like tiramisu and panna cotta				K4		14	
<b>V</b>	<b>FUSION CUISINE, SANDWICHES, COLD SAUCES</b> Fusion cuisine: Meaning, scope, Any ten Fusion cuisine recipe, <b>Sandwiches</b> -Parts of sandwich , Types of breads used for sandwich, Types of spread and garnishes, Types of fillings, Types of sandwich, Sandwich preparation, Presentation , Storage of sandwich. <b>Cold sauces</b> -Types & Preparation of cold sauce, Aspic and Jelly preparation, Uses of Aspic and Jelly. <b>Current trends-*</b> <b>Indian Fusion cuisine and Creative Presentations</b>				K5		14	
	Self study *.....*							
<b>Course Outcome</b>	<b>CO1:</b> List out the equipment in larder kitchen.				K1			
	<b>CO2 :</b> Show the preparation method and types of larder by products				K2			

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	<b>CO3</b> : Applying knowledge of ingredients used in the popular international cuisines	K3	
	<b>CO4</b> : Categorizing the regional varieties dishes in popular international cuisines	K4	
	<b>CO5</b> : Measuring the recipes and preparation methods in popular international cuisines	K5	
<b>Learning Resources</b>			
<b>Text Books</b>	Parvinder S Bali -International Cuisine And Food Production Management-oxford university press-2012		
<b>Reference Books</b>	R.Kinton and victor Cesarani – Theory of catering- ELBS Publication-VIII Edition-2006 Heinemann M. J. Leto,MHCIMA & W. K. H. Bode -"The Larder Chef” -4th Edition -A Butterworth- 2011		
<b>Website Link</b>	<a href="https://india.oup.com/product/soft-skills-for-hospitality-9780199458844">https://india.oup.com/product/soft-skills-for-hospitality-9780199458844</a>		
<b>Self-study Material</b>	<a href="https://indianculture.com/the-evolution-of-indian-fusion-cuisine">https://indianculture.com/the-evolution-of-indian-fusion-cuisine</a>		
	L-Lecture	T-Tutorial	P-Practical
			C-Credit

**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M6UHMC09	FOOD PRODUCTION AND PATISSERIE-III	DSC THEORY -IX	VI	6	3	3		4

**CO-PO Mapping**

CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	M	S	S	S	S	S	S		
CO2	S	S	S	S	S	S	S	M	S	S		
CO3	S	M	S	S	S	S	S	S	S	S		
CO4	S	S	S	L	S	S	S	S	S	S		
CO5	S	S	S	S	S	S	S	L	S	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG									

<b>Tutorial Schedule</b>	Group Discussion, Quiz program, Model preparation.
<b>Teaching and Learning Methods</b>	Audio Video lecture, Chalk and Board class, PPT Presentation and Video presentation.
<b>Assessment Methods</b>	Unit Test, Assignment, CIA-I, CIA-II and ESE

Designed By	Verified By	Approved By Member-Secretary
Mr.S.MUGUNTHAKUMAR	Mr. M.MOHANRAJ	Dr. S. SHAHITHA

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M6UHMC10	HOTEL ENGINEERING	DSC THEORY - X	VI	6	3	3		4
<b>Objective</b>	Educate students hotel engineering practices, including role of maintenance in hotel,gas,hotel design							
Unit	Course Content					Knowledge Levels	Sessions	
I	<b>Maintenance</b> -Role and importance of Maintenance Department in hotel industry with emphasis on its relation with other departments of the hotel, Organizational chart of maintenance department, Duties and responsibilities of maintenance department. <b>Maintenance</b> -Preventive and break-down maintenance Fuels used in catering industry. Types of fuel used in catering industry, comparative study of different fuels.					K1	15	
II	Gas: Heat terms and units method of transfer, LPG and its properties; precaution to be taken while handling gas, low and high pressure burners, corresponding heat output, care and service of gas equipment, gas meter reading . <b>Electricity</b> - Importance and its uses. AC & DC their difference, Importance of NEC (National Electric Code). <b>Earthing</b> : Meaning and its importance and method of earthing					K2	15	
III	<b>Hotel Design</b> - Layout and Design considerations for Hotel restaurants, bars, and banquet Furniture selection and arrangement in guest room ,Public area design, Role of technology in hotel operations, Guestroom automation and smart technology, Integrated property management systems					K3	14	
IV	<b>Refrigeration</b> : Types of Refrigeration found in hotels, Principles and uses of refrigeration in catering industry. Care and maintenance of refrigeration system. Air conditioning - Types of air conditioning systems commonly found in hotels. Energy conservation- Energy conservation in guest room and F&b service outlet. Methods of conserving electrical and water energy.					K4	14	
V	<b>Transportation systems</b> : Passenger elevators, freight elevators, dumb waiters, escalators, side- walks -Operations and their maintenance. Fire prevention and fire protection, Meaning of fire, different types of fire, fire hazards, fire extinguishers, fire alarm systems. Pollution control- Water pollution, thermal pollution and sewage pollution. <b>Current trends- Hotel room technology</b>					K5	14	
	Self study *.....*							
<b>Course Outcome</b>	CO 1: Students will be able to recall hotel engineering equipment					K1		
	CO 2:understand Types fuel used in hotel industry					K2		

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	<b>CO 3:</b> Applying knowledge of Guestroom automation	K3	
	<b>CO 4:</b> Categorizing the Types of air conditioning systems	K4	
	<b>CO 5:</b> Evaluating the firefighting Equipment in case of emergencies	K5	
<b>Learning Resources</b>			
<b>Text Books</b>	Sujit Ghosal -Hotel Engineering-oxford university press -2016		
<b>Reference Books</b>	Frank M -Hotel Engineering & Maintenance in Hospitality Industry - Borsenik Van Nostrand Reinhold.		
<b>Website Link</b>	<a href="https://india.oup.com/product/soft-skills-for-hospitality-9780199458844">https://india.oup.com/product/soft-skills-for-hospitality-9780199458844</a>		
<b>Self-study Material</b>	<a href="https://www.travelboommarketing.com/blog/hotel-room-technology-trends/">https://www.travelboommarketing.com/blog/hotel-room-technology-trends/</a>		
	L-Lecture	T-Tutorial	P-Practical
			C-Credit

<b>B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M6UHCM10	HOTEL ENGINEERING					DSC THEORY - X	VI	6	3	3		4
CO-PO Mapping												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	M	S	S	S	S	M	S		
CO2	S	S	S	S	M	S	S	S	S	M		
CO3	M	S	S	S	S	M	S	S	S	S		
CO4	S	S	S	M	L	S	S	S	M	L		
CO5	S	S	M	S	M	S	S	M	S	M		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM		S-STRONG								
<b>Tutorial Schedule</b>						Group Discussion, Quiz program, Model preparation.						
<b>Teaching and Learning Methods</b>						Audio Video lecture, Chalk and Board class, PPT Presentation and Video presentation.						
<b>Assessment Methods</b>						Unit Test, Assignment, CIA-I, CIA-II and ESE						
<b>Designed By</b>					<b>Verified By</b>					<b>Approved By Member-Secretary</b>		
MR.BALASUBRAMANIAM.M					Mr. M.MOHANRAJ					Dr. S. SHAHITHA		

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M6UHMP06	PRACTICAL: FOOD PRODUCTION AND PATISSERIE-III	DSC PRACTICAL - VI	VI	6			6	4
<b>Objective</b>	The course aims to equip students with the skills and knowledge to prepare and present international cuisine							
S. No	List of Experiments / Programmes	Knowledge Levels	Sessions					
1	<b>DEMONSTRATION ON THE FOLLOWING:</b> Ice carving, Vegetable carving, Butter carving Galantine, Ballotine , Pate terrine	K1	6					
2	CONTINENTAL CUISINE (INDIVIDUAL): Hors-doeuvr e , Simple or Compound Soup , Egg Pasta/ rice Fish, Mutton/ Veal/ Beef/ Pork Poultry/Furred game/Feathered game Potatoes Vegetables/Salads	K2	6					
3	<b>International cuisine Menu:</b> continental Menu - Basil soup , Poulet Sauté Chasseur, Pommes Loretta, Haricots Verts , Baba au Rhum	K3	6					
4	Italian menu - Minestrone soup , penne arrabiata , meatballs with brown sauce, olives potatoes, Cheese cake	K4	6					
5	Continental Menu - Cream of broccoli soup , Spaghetti bolognese , Roast chicken ,Dutch potato, Plum cake	K4	6					
6	Italian Menu - Cream of asparagus soup, penne with white sauce, Roast beef, zucchini fries, coffee mousse	K4	6					
7	South Indian Menu - steam Rice , drum stick sambar , Rasam , Chicken pepper fry, payasam	K4	6					
8	Chinense - Prawn Ball soup, Fried Wantons, Sweet & Sour Pork, Hakka Noodles, fruit jelly	K4	6					
9	Chinense – Tomyum soup, chicken pepper steak , veg chow mein, chilly panner, orange soufflé .	K4	6					
10	Indian - Chapatti, Mushroom gravy, Steam rice, bhindi fry, ladoo	K6	6					
11	North indian - Naan , panner gravy, chicken tikka , veg pulao, carrot hulwa	K6	6					
12	Japanese - Prawns in Garlic Sauce, Fish Szechwan, Hot & Sour Cabbage, Steamed Noodles, apple pie.	K6	6					
<b>Course Outcome</b>	<b>C01:</b> Identify the equipment for different types of carving	K1						
	<b>C02:</b> Interpretdifferent types of menu	K2						
	<b>C03:</b> Perform different types of menu	K3						
	<b>C04:</b> Inspect and present plate garnish, vegetable and fruit	K4						

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	carving		
	<b>C05:</b> Create the different types of menu	K6	
<b>Learning Resources</b>			
<b>Text Books</b>	Thangam E.Philp-Modern Cookery for Teaching and the Trade- Vol. I & Vol. II - Orientblackswanprivate limited-2018		
<b>Reference Books</b>	David Foskett-Practical Cookery- Hodder Education- XIII edition-2015		
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>		




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**B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M6UHMP06	PRACTICAL: FOOD PRODUCTION AND PATISSERIE- III					DSC PRACTICAL -VI	VI	6	-	-	6	4
<b>CO-PO Mapping</b>												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	M	S	S	S	S	M	S	S		
CO2	S	S	S	M	S	S	S	S	M	S		
CO3	S	L	M	S	S	S	L	M	S	S		
CO4	S	S	S	M	S	S	S	S	M	S		
CO5	S	S	M	S	S	S	S	M	S	S		
Level of Correlation between CO and PO	L- LO W	M- MEDIU M		S-STRONG								
<b>Tutorial Schedule</b>												
<b>Teaching and Learning Methods</b>						Live Demonstration, Hands on Training, video presentation and Power Point.						
<b>Assessment Methods</b>						CIA I, CIA II and ESE						
<b>Designed By</b>					<b>Verified By</b>					<b>Approved By Member-Secretary</b>		
Mr .S.MUGUNTHAKUMAR					Mr. M.MOHANRAJ					Dr. S. SHAHITHA		

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**Rasipuram**

 <p align="center"><b>List of Foundation Course(FC) offered by the</b> <b>B.Sc., HOTEL MANAGEMENT AND CATERING SCIENCE</b> <b>SYLLABUS-LOCF-CBCS Pattern EFFECTIVE FROM THE ACADEMIC YEAR 2023-2024 Onwards</b></p>			
S.No	SEM	COURSE_CODE	TITLE OF THE SUBJECT
1	I	23M1UHMFP1	PRACTICAL: FRONT OFFICE OPERATION - I

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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M1UHMFP1	PRACTICAL : FRONT OFFICE OPERATION - I	FC-I	I	2	-	-	2	2
<b>Objective</b>	Train students on emergency procedures and protocols, including evacuations, medical emergencies, and coordinating with security personnel.							
S.No.	List of Experiments / Programmes						Knowledge Levels	Sessions
1	Important Tourist place in India						K1	1
2	Domestic and International airlines.						K1	1
3	Telephone handling procedure						K2	1
4	Check - in and check - out procedure						K3	1
5	Luggage handling procedure.						K3	1
6	Registration & Reservation form filling.						K3	1
7	Front office records						K3	1
8	Calculation of statistical data- House count, Room position.						K3	1
9	Percentage of room occupancy, Percentage of walk - ins, Percentage of no- shows, Percentage of foreign occupancy						K3	1
10	Handling emergencies.						K4	1
11	Lost and found procedure						k4	1
12	Handling guest complaints and solving problems.						K4	2
13	Preparation of arrival and departure lists						K4	2
<b>Course Outcome</b>	CO1:Recall Important Tourist place in India						K1	
	CO2:Ability to understand telephone handling procedure						K2	
	CO3:Calculate and prepare various front office records and reports						K3	
	CO4: TO handle emergencies situation						K4	
	CO5: Analyzing the arrival and departure lists						K4	
Learning Resources								
<b>Text Books</b>	Hotel Front Office Operations and Management- R.Jatashankar- Oxfrord University Press-I Edition- 2009							
<b>Reference Books</b>	Hotel Front Office-Sudhir Andrews -Tata McGraw Hill- II Edition Basic Hotel Front Office Procedures-Peter Renner Van Nostrand Reinhold- 3rd edition (July 1993).							
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==</a>							


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**B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M1UHMFP1	PRACTICAL : FRONT OFFICE OPERATION - I					FC-I	I	2	-	-	2	2
CO-PO Mapping												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	S	S	S	S	S	S	S		
CO2	S	M	S	S	S	S	M	S	S	S		
CO3	S	S	L	M	S	S	S	L	M	S		
CO4	S	S	S	M	S	S	S	S	M	S		
CO5	S	S	M	S	M	S	S	M	S	M		
Level of Correlation between CO and PO	L-LOW					M-MEDIUM			S-STRONG			
Tutorial Schedule												
Teaching and Learning Methods						Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.						
Assessment Methods						CIA I, CIA II and ESE						
Designed By							Verified By			Approved By Member-Secretary		
Mr M.MOHANRAJ							Mr M.MOHANRAJ			Dr. S. SHAHITHA		

 <p align="center">List of Elective Course (DSE)Details for B.Sc. HOTEL MANAGEMENT AND CATERING SCIENCE SYLLABUS- LOCF-CBCS Pattern EFFECTIVE FROM THE ACADEMIC YEAR 2023-2024 Onwards</p>			
S.No.	SEM	COURSE_CODE	TITLE OF THE SUBJECT
1	V	23M5UHME01	FRONT OFFICE OPERATION-II
2	V	23M5UHMEP1	PRACTICAL: ELECTIVE- FRONT OFFICE OPERATION -II
3	V	23M5UHME02	HOTEL AND BUSINESS LAW
4	VI	23M6UHME03	HUMAN RESOURCE MANAGEMENT
5	VI	23M6UCSE13	APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY
6	VI	23M6UCSEP1	PRACTICAL: ELECTIVE- APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M5UHME01	FRONT OFFICE OPERATION-II	DSE THEORY-I	V	4	2	2	-	3
<b>Objective</b>	Teach students how to manage the lobby area effectively, including maintaining cleanliness, organizing seating arrangements, and providing information to guests.							
Unit	Course Content						Knowledge Levels	Sessions
I	<b>FRONT OFFICE ACCOUNTING</b> - Functions, Job description of a front office cashier, Guest Accounts-Folios, Vouchers and Ledgers. Credit monitoring - Floor limit, House limit, part settlement of In house guests. Safety and Security, Sundry guest services. Handling mail, handling message.						K1	9
II	<b>NIGHT AUDITING</b> -Introduction to Night auditing, Importance, Duties and Responsibilities of Night Auditor, The night audit process, Daily and supplementary transcripts, Guest credit monitoring. Preparing night audit report.						K2	9
III	<b>EVALUATING HOTEL PERFORMANCE</b> -Methods of measuring hotel performance, Evaluation of hotels by guest. <b>Mode of settlement of bills</b> – cash and credit settlement, Foreign exchange, credit card, Travelers cheque, Personal cheque, Debit card, Credit card payment, Travel agent voucher, Corporate billing.						K3	10
IV	<b>COMPUTER APPLICATION IN FRONT OFFICE</b> - Property Management Systems, Property Management systems in Front Office, Reservation Module, Front desk module, Cashier module, Night Audit module. Different property management system-micros, Amadeus, IDS Fortune, shaw man.						K4	10
V	<b>ACCOMMODATION STATISTICS</b> : Occupancy ratio, Multiple occupancy percentage, single occupancy percentage, house count, room count, calculation of foreign guest percentage, cancellation percentage No show percentage, Calculating Room availability. <b>Current trends: *Online C-form procedure*</b>						K5	10
	Self-study *----*							
<b>Course Outcome</b>	<b>CO1</b> :List out the mode of settlement of bills						K1	
	<b>CO2</b> : Understand the Night Auditing procedure						K2	
	<b>CO3</b> : Ability to prepare Front Office Accounting reports						K3	

	<b>CO4:</b> Analyse different property management system	K4	
	<b>CO5:</b> Evaluate the occupancy percentage	K5	
<b>Learning Resources</b>			
<b>Text Books</b>	Hotel Front Office operations and management -Jatashankar R Tewari - Oxfrord University Press 2nd Edition-new Delhi-2016		
<b>Reference Books</b>	Hotel Front office Training manual – -Sudhir Andrews- TMH Publications-2002 Front office management-S.K Bhatnagar-Frank Bros and co publishers ltd-Ist Edition-new Delhi.		
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> <a href="https://www.ihmnotessite.net/3-front-office">https://www.ihmnotessite.net/3-front-office</a>		
<b>Self-study Material</b>	<a href="http://indianfrrro.gov.in/frrro/formc">http://indianfrrro.gov.in/frrro/formc</a>		
	L-Lecture	T-Tutorial	P-Practical
			C-Credit

**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M5UHME01	FRONT OFFICE OPERATION - II	DSE THEORY-I	V	4	2	2	-	3

**CO-PO Mapping**

CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	M	S	S	S	S	M	S		
CO2	S	S	S	S	M	S	S	S	S	M		
CO3	M	S	S	S	S	M	S	S	S	S		
CO4	S	S	S	M	L	S	S	S	M	L		
CO5	S	S	M	S	M	S	S	M	S	M		
<b>Level of Correlation between CO and PO</b>	L-LOW	M-MEDIUM		S-STRONG								

<b>Tutorial Schedule</b>	Group Discussion, Quiz program, Model preparation.
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<b>Teaching and Learning Methods</b>	Audio Video lecture, Chalk and Board class, PPT Presentation and Video presentation.
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<b>Assessment Methods</b>	Unit Test, Assignment, CIA-I, CIA-II and ESE
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Designed By	Verified By	Approved By Member-Secretary
Mr. BALASUBRAMANIAM.M	Mr. M.MOHANRAJ	Dr. S. SHAHITHA



B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M5UHMEP1	PRACTICAL-FRONT OFFICE OPERATION - II	DSE PRACTICAL- I	V	4	-	-	4	3
<b>Objective</b>	Train students to handle complex guest situations and special requests, including VIP services, group bookings, and coordinating with other departments.							
S. No	List of Experiments / Programmes						Knowledge Levels	Sessions
1	Basic Manners and Attributes for Front Office Operations Receiving Guest and Software handling procedure						K1	4
2	Guest registration Procedures (F.I.T, Groups. V.I.P, V.V.I.P)						K2	4
3	Knowledge of Check in , Check out and online C-Form procedure						K3	4
4	Procedure of taking reservations –in person and on telephones or online reservation (goibibo , make my trip ,booking.com, yatra.com, clear trip)						K3	4
5	Registration records and procedures						K3	4
6	Bell Desk (Errand cards , Handing Guests Baggage, Guest room explaining to guest procedure						K4	4
7	Handling left luggage (Procedure and records maintaining)						K4	4
8	Valet Parking (Procedure and Record maintaining)						K4	4
9	Guest departure procedure						K4	4
10	Safety locker (Procedure and record maintained),						K4	4
11	Study of countries, capitals, currencies, Airways						K4	4
12	Suggestive selling						K5	4
<b>Course Outcome</b>	C01:To remember registration Procedures						K1	
	C02:TO understand guest check-in and checkout procedure						K2	
	C03:To demonstrate handle the situation of left luggage						K3	
	C04:Analyzing the C-Form procedure						K4	
	C05:Evaluate the Suggestive selling procedure						K5	
<b>Learning Resources</b>								
<b>Text Books</b>	Jatashanker R.Tewari -Hotel Front Office Operation and Management-Oxford University press-2010 Sudhir Andrews -Hotel Front Office Training manual-Tata Mac Graw Hill-2007							
<b>Reference Books</b>	Sue Baker- Pam Bradley and Jeremy Huyton- Principles of Hotel Front Office Operations- 2nd Edition- London-Cassell Publishers-2001 Ahmed Ismail Delmar-Front Office Operations and Management-Thomson Publishers-2002							
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>							

**B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M5UHMEP1	PRACTICAL:FRONT OFFICE OPERATION - II	DSE PRACTICAL-I	V	4	-	-	4	3

**CO-PO Mapping**

CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	M	S	S	S	S	S	S		
CO2	S	S	S	S	L	S	S	S	S	S		
CO3	S	S	S	S	S	S	S	M	S	S		
CO4	S	S	S	S	S	S	S	S	S	S		
CO5	S	S	S	S	S	S	S	S	S	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG									

<b>Tutorial Schedule</b>	
<b>Teaching and Learning Methods</b>	Live Demonstration, Hands on Training, video presentation and PowerPoint.
<b>Assessment Methods</b>	CIA I, CIA II and ESE

Designed By	Verified By	Approved By Member-Secretary
<b>Mr. S.MUGUNTHAKUAMR</b>	<b>Mr. M.MOHANRAJ</b>	<b>Dr. S. SHAHITHA</b>

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M5UHME02	HOTEL & BUSINESS LAW	DSE THEORY-II	V	4	3	2	-	3
<b>Objective</b>	<ul style="list-style-type: none"> <li>• To educate the students on principles of various Laws, Codes in Catering industry.</li> <li>• To make students learn regulations related to Hotel Administration.</li> </ul>							
Unit	Course Content						Knowledge Levels	Sessions
I	<b>LAW INTRODUCTION, LEGISLATION OF CATERING INDUSTRY:</b> Introduction , Law and society, Need for the knowledge of law, Sources of Indian law, Classifications of law, the Partnership ACT 1932,The Indian companies Act, 1956,Salient features of catering establishment act 1958,Features of Tamil nadu tax on luxury act1981						K1	10
II	<b>HOTEL &amp; RESTAURANT LICENSES:</b> List of licenses and permits required for operating a Hotel/Restaurant and other catering Establishments under various local, state and union laws, Procedure for obtaining licenses, Renewing licenses, Suspension and termination.						K2	10
III	<b>IMPORTANT ACTS OF INDUSTRIAL LAW:</b> Evaluation of Industrial law, The Factories Act 1948, The Employees State Insurance Act 1953, The provident fund Act 1952, The Payment of Gratuity Act 1972, The Bonus Act, 1965, Benefits for hospitality employees.						K3	10
IV	<b>FOOD STANDARDS AND FUNCTIONS OF FOOD LABORATORY:</b> The Prevention of Food Adulteration Act, 1954,The Central committee for food standards, Central food laboratory, Procedure followed by the food inspector, Food Inspector and their Powers and duties, FSSAI, Consumer Protection Act 1986,Consumer Protection Council.						K4	9
V	<b>INDIAN CONTRACT ACT, EMPLOYEE WELFARE:</b> The Indian contract Act 1872,Meaning and definition of Contract, Nature of contract insurance ,Classification of contract, Reinsurance, Provisions regarding health, safety and welfare, Medical examinations of persons prior to employment, employee welfare in hotel Industry. <b>Current trends- *Employee Benefits Trends for 2024*.</b>						K5	9
	Self study *.....*							

<b>Course Outcome</b>	<b>CO1:</b> Remember various Laws, Codes in Catering industry.	K1		
	<b>CO2:</b> Understand Licensing procedure in catering Industry	K2		
	<b>CO3:</b> Apply various Industrial laws.	K3		
	<b>CO4:</b> Analyzing food standards and consumer protection Act.	K4		
	<b>CO5:</b> Assessing the employee safety and welfare.	K5		
<b>Learning Resources</b>				
<b>Text Books</b>	N.D.Kapoor, Thirty Fourth edition-Mercantile law, Sultan Chand & Sons-2014			
<b>Reference Books</b>	N.D.Kapoor, 14th Revised Edition Reprint-Industrial law, Sultan Chand & Sons-2013			
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> <a href="https://www.ihmnotessite.net/3-front-office">https://www.ihmnotessite.net/3-front-office</a>			
<b>Self-study Material</b>	<a href="https://www.paychex.com/articles/employee-benefits/employee-benefits-trends">https://www.paychex.com/articles/employee-benefits/employee-benefits-trends</a>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

<b>B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
<b>Course Code</b>	<b>Course Title</b>					<b>Course Type</b>	<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M5UHME02	HOTEL & BUSINESS LAW					DSE THEORY -II	V	4	3	2		3
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
<b>CO1</b>	S	M	S	S	S	S	S	M	S	S		
<b>CO2</b>	S	S	S	S	S	S	S	S	S	S		
<b>CO3</b>	S	S	S	S	S	S	S	S	S	S		
<b>CO4</b>	S	M	S	S	S	S	S	S	S	M		
<b>CO5</b>	S	S	S	L	M	S	S	S	S	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM		S-STRONG								
<b>Tutorial Schedule</b>						Group Discussion, Quiz program, Model preparation.						
<b>Teaching and Learning Methods</b>						Audio Video lecture, Chalk and Board class, PPT Presentation and Video presentation.						
<b>Assessment Methods</b>						Unit Test, Assignment, CIA-I, CIA-II and ESE						
<b>Designed By</b>				<b>Verified By</b>				<b>Approved By Member-Secretary</b>				
<b>MR.BALASUBRAMANIAM.M</b>				<b>Mr. M.MOHANRAJ</b>				<b>Dr. S. SHAHITHA</b>				


**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M6UHME03	HUMAN RESOURCE MANAGEMENT	DSE THEORY-III	VI	5	2	3		3
<b>Objective</b>	To familiarize the students understand the effective utilization of manpower, recruitment, and selection and performance appraisal of employees.							
Unit	Course Content	Knowledge Levels	Sessions					
<b>I</b>	<b>INTRODUCTION TO HRM:</b> Introduction to HRM - Human resource management and personal management ,Definitions ,Objectives ,organization and functions of the HR , Nature and Importance of human resource, Role of human resource manager , Qualities of human resource manager, Human Resource Planning – Importance ,Characteristics ,Steps involved in Human Resource Planning	K1	12					
<b>II</b>	<b>COMMUNICATION AND MOTIVATION:</b> Communication, Meaning, Definition, Nature, Importance, Elements of communication, Types of Communication, merits and demerits. Motivation – Meaning, Definition, Nature, Characteristics, Importance, Process.	K2	12					
<b>III</b>	<b>RECRUITMENT, TRAINING AND PERFORMANCE APPRAISAL:</b> <b>Recruitment</b> -Meaning, Definition, Sources and factors determining recruitment, Selection, Definition, Steps involved in selection of candidates. <b>Training</b> - Meaning need for training, Importance of training and development, Essentials of a good training programme. <b>Performance appraisal</b> - Meaning, Features, Advantages and Methods of performance appraisal, Job evaluation and merit rating, Promotion, Transfer and Demotion.	K3	12					
<b>IV</b>	<b>INCENTIVES AND LABOUR TURNOVER:</b> <b>Incentives</b> -Definitions, Financial and non-financial incentives, Merits of incentives, Problems arising out of incentives. <b>Grievance</b> – Definition, Characteristics, Causes of grievances <b>Labor turnover</b> - Causes of labor turnover in Hospitality Industry <b>Discipline</b> – Definition, Positive and Negative aspects of Discipline , Causes of Discipline, Procedure for disciplinary action, kinds of punishment.	K3	12					
<b>V</b>	<b>WAGES AND SALARY ADMINISTRATION:</b> Development of sound compensation structure, Direct & indirect cost, Fringe benefits, CTC (Cost To Company) concepts & its implications Regulatory provisions, Incentive system, Labor welfare and social security, safety, health & security, retirement benefits to employees. <b>Current trends- *Recruitment and selection*</b>	K4	12					
	Self study *.....*							

<b>Course Outcome</b>	<b>CO1:</b> Defining the role of HR managers in understanding various dynamics of human resource environment.	K1		
	<b>CO2:</b> Comparing the human resources requirement and formulate HR policy of the organization with regard to Recruitment, selection.	K2		
	<b>CO3:</b> Determining the uses of training methods and their advantages and disadvantages to evaluate various training methods.	K3		
	<b>CO4:</b> Demonstrating Job analysis and Job Satisfaction	K3		
	<b>CO5:</b> Analyzing the Performance Appraisal methods for employees in an organization	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	Gupta C.B-Human Resource Management- Sultan Chand and Sons, New Delhi 2012			
<b>Reference Books</b>	Sarah Gilmore & Steve Williams -Human Resource Management- Oxford University Press-2009			
<b>Website Link</b>	<a href="https://india.oup.com/product/soft-skills-for-hospitality-9780199458844">https://india.oup.com/product/soft-skills-for-hospitality-9780199458844</a>			
<b>Self-study Material</b>	<a href="https://blog.imocha.io/7-trends-in-recruitment-and-selection">https://blog.imocha.io/7-trends-in-recruitment-and-selection</a>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

<b>B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
<b>Course Code</b>	<b>Course Title</b>				<b>Course Type</b>		<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M6UHME03	HUMAN RESOURCE MANAGEMENT				DSE THEORY-III		VI	5	2	3		3
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
<b>CO1</b>	S	M	S	S	L	S	S	S	S	S		
<b>CO2</b>	S	S	S	S	S	S	S	S	S	S		
<b>CO3</b>	M	S	S	S	S	S	S	S	S	S		
<b>CO4</b>	S	S	S	S	S	S	S	S	L	S		
<b>CO5</b>	S	S	S	M	S	S	S	S	S	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM		S-STRONG								
<b>Tutorial Schedule</b>						Group Discussion, Quiz program, Model preparation.						
<b>Teaching and Learning Methods</b>						Audio Video lecture, Chalk and Board class, PPT Presentation and Video presentation.						
<b>Assessment Methods</b>						Unit Test, Assignment, CIA-I, CIA-II and ESE						
<b>Designed By</b>					<b>Verified By</b>					<b>Approved By Member-Secretary</b>		
Mr. Balasubramaniam. M					Mr. MOHANRAJ					Dr. S. SHAHITHA		



 <p><b>List of Skill Based Elective Course (SEC) for B.Sc., HOTEL MANAGEMENT AND CATERING SCIENCE SYLLABUS -LOCF-CBCS Pattern EFFECTIVE FROM THE ACADEMIC YEAR 2023-2024 Onwards</b></p>			
S.No.	SEM	COURSE_CODE	TITLE OF THE SUBJECT
1	II	23M2UHMSP1	PRACTICAL:ACCOMMODATION OPERATION -I
2	III	23M3UHMSP2	PRACTICAL: BAKERY AND CONFECTIONERY
3	IV	23M4UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT
4	IV	23M4UHMSP3	PRACTICAL: ACCOMMODATION OPERATION -II

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M2UHMSP1	PRACTICAL : ACCOMMODATION OPERATION - I	SEC PRACTICAL-I	II	2	-	-	2	2
<b>Objective</b>	Train students on handling special housekeeping situations, such as VIP rooms, long-stay guests, and guests with disabilities.							
S.No.	List of Experiments / Programmes					Knowledge Levels		Sessions
1	<b>Identification of cleaning equipment:</b> Selection, use, mechanism, Care and maintenance, Identification of cleaning agent					K1		2
2	Bed making procedure					K1		2
3	Standard guest room supplies. (Amenities)					K2		2
4	Daily cleaning of Guestrooms & Bathrooms					K2		2
5	Guest Room inspection					K3		2
6	Public Area Cleaning					K3		2
7	Cleaning and polishing (Wood, plastic, leather, glass)					K4		3
8	Methods of cleaning (Mopping, Wet mopping, Vacuum, Sweeping)					K4		3
9	Room Layout					K6		3
10	Maid's Trolley - Setting up a trolley					K6		3
<b>Course Outcome</b>	<b>CO1:</b> Identify and use different types of housekeeping equipment					K1		
	<b>CO2:</b> Understand the bed making procedure					K2		
	<b>CO3:</b> Apply various polishing methods					K3		
	<b>CO4:</b> Analyze the maid's trolley settings procedure					K4		
	<b>CO5:</b> Evaluate Guest Room inspection					K6		
Learning Resources								
<b>Text Books</b>	Hotel Housekeeping Operations and Management-G.Raghubalan -Oxford University Press-II Edition (2009)							
<b>Reference Books</b>	Professional Management of Housekeeping Operations-Thomas J. A. Jones-John wiley and sons,inc-V Edition Hotel- Hostel and Hospital House Keeping - Margaret Lennox – ELBS Publications-V Edition							
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>							

**B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C				
23M2UHMSP1	PRACTICAL :ACCOMMODATION OPERATION - I	SEC PRACTICAL-I	II	2	-	-	2	2				
CO-PO Mapping												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	M	S	S	S	S	M	S	S		
CO2	S	S	S	M	S	S	S	S	M	S		
CO3	S	S	M	S	S	S	S	M	S	S		
CO4	S	S	S	M	S	S	S	S	M	S		
CO5	S	S	M	L	S	S	S	M	L	S		
Level of Correlation between CO and PO	L-LOW					M-MEDIUM			S-STRONG			
Tutorial Schedule												
Teaching and Learning Methods					Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.							
Assessment Methods					CIA I, CIA II and ESE							
Designed By					Verified By					Approved By Member-Secretary		
Mr. A.PRABHU					Mr. M.MOHANRAJ					Dr. S. SHAHITHA		

<b>B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M3UHMS2	PRACTICAL: BAKERY AND CONFECTIONERY	SEC PRACTICAL - II	III	4	-	-	4	4
<b>Objective</b>	To equip students with essential skills and knowledge in bakery and confectionery production.							
S. No.	List of Experiments / Programmes						Knowledge Levels	Sessions
1	Identification of Bakery equipment and ingredients Basic Pastry and derivatives: Short Crust Pastry, Choux Pastry, Jam tart, Puff Pastry & flaky pastry						K1	7
2	<b>Bread</b> -Demonstration and preparation of Simple and Enriched Bread Recipes- Bread Rolls and Stick, Brioche, French Bread, Croissants, Danish Pastry, Bread Loaf (White and Brown)						K2	7
3	<b>Cake Making</b> - Demonstration and preparation of Simple and Enriched Cakes Recipes Sponge, Fatless sponge, Swiss roll, Genoese, Fruitcake, Rich cakes, Faults in baking cakes.						K3	7
4	<b>Icing</b> – Classification preparing and applying various types of icing, Tools and equipments Icings and Toppings						K4	7
5	<b>Pastry and Special Cakes</b> -Queen cakes, Easter Egg, Cheese cake, Baba-cum Rum, Pineapple pastry, chocolate pastry. <b>Icing Cakes</b> -Birthday cake, Wedding cakes. <b>Gateaux</b> -Black forest, white forest						K6	7
6	<b>Cookies</b> -Demonstration and preparation of Simple <b>Cookies Recipes</b> - Plain Cookies, Golden Cookies, Melting Moments, Tri Color Biscuits, Chocolate chip, Chocolate Cream Finger, Nan - khatai						K6	6
7	<b>Hot and Cold Dessert</b> - <b>Hot dessert</b> -Caramel Custard, soufflé chaud Bread and Butter pudding, Crème brûlée <b>Cold Desserts</b> -ginger pudding; cold lemon soufflé, Chocolate mousse, pineapple Mousse						K6	7
<b>Course Outcome</b>	CO1: Identify, select the right ingredients and equipments efficiently						K1	
	CO2: Comprehend the functions of ingredients for bread And cake						K2	
	CO3: Demonstrate kneading practices to enhance the bakery Products quality						K3	

	<b>CO4:</b> Categorize various types of icing	<b>K4</b>	
	<b>CO5:</b> Create various pastry products using basic principles	<b>K6</b>	

Learning Resources	
<b>Text Books</b>	Thangam Philp--Modern Cookery for Teaching and the Trade-Vol. I & Vol. II- Mumbai-Orient Long mont.-2016
<b>Reference Books</b>	Yogambal Ashok Kumar-(revised) - Bakery and confectionary-Second edition -phi learning pvt. Ltd-2018
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>

**B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C		
23M3UHMSP2	PRACTICAL: BAKERY AND CONFECTIONERY	SEC PRACTICAL- II	III	4	-	-	4	4		
CO-PO Mapping										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	S	M	S	S	S	S	M	S
CO2	S	S	M	S	S	S	S	M	S	S
CO3	S	M	S	S	S	S	M	S	S	S
CO4	S	S	S	M	S	S	S	S	M	S
CO5	S	S	M	S	S	S	S	M	S	S
Level of Correlation between CO and PO	L- LO W	M- MEDIUM	S- STRONG							
Tutorial Schedule										
Teaching and Learning Methods					Live Demonstration, Hands on Training, video presentation and PowerPoint.					
Assessment Methods					CIA I, CIA II and ESE					
Designed By			Verified By			Approved By Member-Secretary				
Mr. S.MUGUNTHAKUMAR			Mr. M.MOHANRAJ			Dr. S. SHAHITHA				

<b>B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>									
Course Code	Course Title	Course Type	SEM	Hours	L	T	P	C	
23M4UHMS3	PRACTICAL: ACCOMMODATION OPERATION -II	SEC PRACTICAL -III	IV	2	-	-	2	2	
<b>Objective</b>	Train students on coordinating with the maintenance department to report and resolve room defects and maintenance issues.								
S.No	List of Experiments/Programmes						Knowledge Levels	Sessions	
1	Bed making procedure and Evening service						K1	2	
2	Guest Room Cleaning procedure						K2	2	
3	Guest Room inspection						K3	2	
4	Public Area Cleaning procedure						K4	2	
5	Cleaning and polishing(Wood, plastic, leather, glass)						K4	2	
6	Methods of cleaning(Mopping, Wet mopping, Vacuum, Sweeping).						K4	2	
7	Maid's Trolley-Setting up a trolley						K4	2	
8	<b>Laundry</b> -Basic Principles-In-house Laundry service Procedure, Laundry Machinery and Equipment, Layout of Uniform room.						K4	1	
9	<b>Stain removal</b> -Identification of stains, Cleaning agents used for Removal of stains, practice on removal of stains, selection of cleaning agent-General principles.						K4	1	
10	<b>Flower arrangement</b> -Basic principles, materials, Styles of flower arrangement, Theme decorations						K6	1	
<b>Course Outcome</b>	<b>CO1:</b> Ability to identify and select the laundry equipment						K1		
	<b>CO2:</b> Comprehend the functions of cleaning agents used for Removal of stains						K2		
	<b>CO3:</b> To select the stain and apply proper chemical						K3		
	<b>CO4:</b> Categorize the Styles of Flower arrangement						K4		
	<b>CO5:</b> Develop skill and create flower Arrangement						K6		
<b>Learning Resources</b>									
<b>Text Books</b>	Raghubalan- Hotel Housekeeping Operations and Management--Oxford University Press-II Edition(2009)								
<b>Reference Books</b>	Thomas J. A. Jones –Professional Management of Housekeeping Operations—John wiley and sons, Inc.-V Edition-2007								
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==</a>								

**B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M4UHMSP3	PRACTICAL: ACCOMMODATION OPERATION -II	SEC PRACTICAL -III	IV	2	-	-	2	2


**CO-PO Mapping**

CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	M	S	S	S	S	M	S	S		
CO2	S	S	M	S	S	S	S	M	S	S		
CO3	S	S	S	M	S	S	S	S	M	S		
CO4	S	M	S	S	S	S	M	S	S	S		
CO5	S	S	M	S	M	S	S	M	S	M		
<b>Level of Correlation between CO and PO</b>	L- LOW	M- MEDIUM	S- STRONG									

<b>Tutorial Schedule</b>	
<b>Teaching and Learning Methods</b>	Live Demonstration, Hands on Training, video presentation and PowerPoint.
<b>Assessment Methods</b>	CIA I, CIA II and ESE

<b>Designed By</b>	<b>Verified By</b>	<b>Approved By Member-Secretary</b>
<b>MR.BALASUBRAMANIAM.M</b>	<b>Mr. M.MOHANRAJ</b>	<b>Dr. S. SHAHITHA</b>

**Muthayammal College of Arts and Science**  
**(Autonomous)**  
**Rasipuram**

 <p align="center">List of Non Major Elective Course (NMEC) offered by the B.Sc., HOTEL MANAGEMENT AND CATERING SCIENCESYLLABUS LOCF-CBCS Pattern EFFECTIVE FROM THE ACADEMIC YEAR 2023-2024 Onwards</p>			
S.No.	SEM	SUBJECT_CODE	TITLE OF THE SUBJECT
1	I	23M1UHMN01	BASIC CATERING SERVICES
2	I	23M1UHMN02	FRONT OFFICE OPERATION
3	II	23M2UHMN03	ADVANCED CATERING SERVICES
4	II	23M2UHMN04	PRINCIPLES OF TOURISM



B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M1UHMN01	BASIC CATERING SERVICES	NMEC - I	I	2	2	–	–	2
<b>Objective</b>	Teach the students fundamentals of catering including kitchen procedure, food and beverage service housekeeping							
<b>Unit</b>	<b>Course Content</b>						<b>Knowledge Levels</b>	<b>Sessions</b>
<b>I</b>	<b>TYPES OF CATERING ESTABLISHMENTS:</b> Various Types of catering establishments, Classification of hotels (size, star, and location), Types of Rooms, Tariff structure, Types of meal plan.						K1	3
<b>II</b>	<b>KITCHEN INTRODUCTION:</b> Aims and Objectives of cooking, Importance of personal hygiene Kitchen Organization chart for a five star hotel, Introduction of Indian Regional Cuisines, Indian famous dishes, Indian snacks and Indian Sweets.						K2	3
<b>III</b>	<b>INTRODUCTION TO FRONT OFFICE:</b> Importance of Front Office, Organization structure, Mode of reservation, Check –in and check –out procedure, Registration formalities –C-Form for Foreigners, Currency regulations.						K3	3
<b>IV</b>	<b>FOOD AND BEVERAGE SERVICE PROCEDURE:</b> Functions of Food and Beverage Service Department, Organization structure, F&B service Equipment-linen, Cutlery –Crockery –Glassware, Special service equipment, Types of Meals, Types of Service.						K3	3
<b>V</b>	<b>IMPORTANCE OF HOUSEKEEPING:</b> Organization chart of Housekeeping department, Housekeeping Cleaning agents and equipment, Linen and uniform, layout, types of linen, linen and uniform exchange procedure, Preparing for a successful career in the Hospitality industry.						K4	3
<b>Course Outcome</b>	<b>CO1:</b> Remember about the catering establishments						K1	
	<b>CO2:</b> Ability to understand the kitchen organization chart.						K2	
	<b>CO3:</b> Ability to apply check-in and check-out procedure.						K3	
	<b>CO4:</b> Ability to use F and B service equipment.						K3	
	<b>CO5:</b> Analyze the cleaning agents.						K4	
<b>Learning Resources</b>								
<b>Text Books</b>	Food Production Operations- Parvinder S.Bali -Oxford University- 2011 Hotel Housekeeping- G.Raghubalan-Oxford University Press- 2010 Third Edition Published: 01 January 2016							
<b>Reference Books</b>	Food and Beverage Service Training Manual – Sudhir Andrews -Tata Mc.Graw Hill. Publications Hotel Front Office Training Manual – Sudhir Andrews -TMH PUB							
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==</a> <a href="https://www.ihmnotessite.net/2-food-production">https://www.ihmnotessite.net/2-food-production</a>							
	L-Lecture	T-Tutorial	P-Practical				C-Credit	

## Muthayammal College of Arts and Science

(Autonomous)

Rasipuram

### B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C		
23M1UHMN01	BASIC CATERING SERVICES	NMEC - I	I	2	2	-	-	2		
<b>CO-PO Mapping</b>										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	M	S	S	S	S	M	S	S	S
CO2	S	S	S	M	S	S	S	S	M	S
CO3	S	L	S	S	S	S	L	S	S	S
CO4	S	S	M	S	S	S	S	M	S	S
CO5	S	S	S	S	M	S	S	S	S	M
Level of Correlation between CO and PO	L-LOW			M-MEDIUM			S-STRONG			
<b>Tutorial Schedule</b>	1. Group Discussion 2. Listening Skills 3. Roll play 4. Flash Cards									
<b>Teaching and Learning Methods</b>	Chalk and Talk, PowerPoint Presentation,									
<b>Assessment Methods</b>	Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE									
<b>Designed By</b>						<b>Verified By</b>		<b>Approved By Member-Secretary</b>		
Mr.S.MUGUNTHAKUMAR						Mr. M.MOHANRAJ		Dr. S. SHAHITHA		

## Muthayammal College of Arts and Science

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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M1UHMN02	FRONT OFFICE OPERATION	NMEC - II	I	2	2	-	-	2
<b>Objective</b>	Front office operations for students are to provide them with hands-on experience in customer service and hospitality management, enhancing their practical skills and industry knowledge.							
Unit	Course Content						Knowledge Levels	Sessions
<b>I</b>	<b>INTRODUCTION TO HOTEL INDUSTRY-</b> Hospitality and its Origin, Define Hotel, Hotels evolution and growth, Classification of Hotels Size, Star, Location / Clientele, Ownership basis, Length of stay, Level of service Management and Affiliation. <b>Types of guests:</b> FIT, GIT, SIT, Business travelers, Domestic, Foreigners, etc						K1	3
<b>II</b>	<b>FRONT OFFICE ORGANIZATION-</b> organization chart of a front office department, Qualities of front office personnel F.O layout and Equipment, Duties and Responsibilities of F.O Personnel, Inter relationship with other department.						K2	3
<b>III</b>	<b>INFORMATION AND BELL DESK OPERATION-</b> Introduction of Bell desk, Function of front office, guest service, Handling guest mails, Message handling, guest paging, safe deposit locker, guest room change, left luggage handling, wake up call, dealing with guest complaints, Types of Meal plans used in the hotel industry. Mode of settlement of bills -cash and credit settlement.						K3	3
<b>IV</b>	<b>Types of Rooms</b> - Single, Double, twin, suites, etc, basis of changing room tariff, Tariff fixation / calculating room tariff, Types of room tariff Rack rate, discounted rates <b>Reservations</b> -Processing Reservation requests- Reservation Inquiries, Accepting or Denying reservation, Cancellations and Amendments. Types [Guaranteed, non Guaranteed etc], Importance and Functions, Guest cycle, Modes and Sources of reservation.						K4	3
<b>V</b>	<b>REGISTRATION-</b> Introduction to the Registration, Types of Registration, Registration Processing VIP, Foreigners and group registration, Registration record – hardbound, loose leaf register, Guest registration card .Types of folios used- Allowance, Paid outs, over booking, no – show.Checkout settlement process.						K4	3
<b>Course Outcome</b>	<b>CO1:</b> Remember about hospitality and its origin						K1	
	<b>CO2:</b> Ability to understand Front Office Equipment.						K2	
	<b>CO3:</b> Use mode of settlement of bill						K3	
	<b>CO4:</b> Analyze the types of rooms						K4	
	<b>CO5:</b> Analyze the registration procedure.						K4	
Learning Resources								

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<b>Text Books</b>	Hotel Front Office- R.Jatashankar- Oxford University Press- 2013			
<b>Reference Books</b>	Hotel Front office Training manual – Sudhir Andrews -TMH Publications Hotel Front office operations and management – Jatashankar-R Tewari Oxford Publication			
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==</a> <a href="https://www.ihmnotessite.net/3-front-office">https://www.ihmnotessite.net/3-front-office</a>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

#### B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C		
23M1UHMN02	FRONT OFFICE OPERATION	NMEC - II	I	2	2	-	-	2		
<b>CO-PO Mapping</b>										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	S	M	S	S	S	S	M	S
CO2	S	S	S	S	M	S	S	S	S	M
CO3	M	S	S	S	S	M	S	S	S	S
CO4	S	S	S	M	L	S	S	S	M	L
CO5	S	S	M	S	M	S	S	M	S	M
Level of Correlation between CO and PO	L-LOW					M-MEDIUM			S-STRONG	
<b>Tutorial Schedule</b>	1.Group Discussion 2.Listening Skills 3. Roll play 4. Flash Cards									
<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.									
<b>Assessment Methods</b>	Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE									
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By Member-Secretary</b>	
Mr M.MOHANRAJ						Mr M.MOHANRAJ			Dr. S. SHAHITHA	

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M2UHMN03	ADVANCED CATERING SERVICES	NMEC - III	II	2	2	-	-	2
<b>Objective</b>	Advanced Catering Services for students is to equip them with specialized skills and knowledge in high-end catering, , preparing them for leadership roles in the hospitality industry.							
Unit	Course Content				Knowledge Levels		Sessions	
<b>I</b>	<b>SOUP:</b> Classification of Soup, example of each types. <b>Introduction to Chinese cuisines</b> -Ingredient and Equipment used, Chinese regions and their styles of cooking, Chinese Dishes.				K1		3	
<b>II</b>	<b>INTRODUCTION OF BAKERY:</b> Introduction of Bakery, Bakery equipment and tools, Preparation of bread Making, Types of bread baking, Types of Cookies, Types of Chocolate.				K2		3	
<b>III</b>	<b>SPONGES:</b> Role of ingredients in cake making, Types of cake making, Use of Icing, Equipment used for Icing, Varieties of Icing and recipes.				K3		3	
<b>IV</b>	<b>FRONT OFFICE REGISTRATION PROCEDURE:</b> Introduction to the registration, Steps of registration with or without reservation, Pre registration activities, Processing VIP, foreigners and Group registration.				K4		3	
<b>V</b>	<b>GUEST ROOM PROCEDURE:</b> Layout of guest rooms, Guest room furniture, and Guest room supplies Room cleaning procedure Bed making procedure.				K4		3	
<b>Course Outcome</b>	<b>CO1:</b> Ability to identify and use bakery equipments and tools.				K1			
	<b>CO2:</b> Understand the role of ingredients used in bread baking				K2			
	<b>CO 3:</b> Demonstrate the steps involved in cake making.				K3			
	<b>CO 4:</b> Analyze the registration activities.				K4			
	<b>CO 5:</b> Analyze the room cleaning procedure.				K4			
Learning Resources								
<b>Text Books</b>	Food Production Operations- Parvinder S.Bali- Oxford University- 2011 Hotel Housekeeping-G.Raghubalan- Oxfrd University Press- 2010 Hotel Front Office- R.Jatashankar Oxfrd University Press-2013 Food and Beverage Service-R.Singaravelavan- Oxford University Press							
<b>Reference Books</b>	Food and Beverage Service Training Manual – Sudhir Andrews (Tata Mc.Graw Hill. Publications) Hotel Front Office Training Manual – Sudhir Andrews- TMH PUB							
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==</a> <a href="https://www.ihmnotessite.net/5-food-production">https://www.ihmnotessite.net/5-food-production</a>							
	L-Lecture	T-Tutorial	P-Practical		C-Credit			

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**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M2UHMN03	ADVANCED CATERING SEVICES	NMEC - III	II	2	2	-	-	2

**CO-PO Mapping**

CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	M	S	S	S	S	M	S	S
CO2	S	M	S	S	S	S	M	S	S	S
CO3	S	S	S	L	S	S	S	S	L	S
CO4	S	L	S	M	S	S	L	S	M	S
CO5	S	S	M	S	M	S	S	M	S	M

Level of Correlation between CO and PO	L-LOW			M-MEDIUM			S-STRONG		
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<b>Tutorial Schedule</b>	1 .Group Discussion 2.Listening Skills 3. Roll play 4. Flash Cards
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<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.
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<b>Assessment Methods</b>	Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE
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<b>Designed By</b>	<b>Verified By</b>	<b>Approved By Member-Secretary</b>
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Mr S.MUGUNTHAKUMAR	Mr. M.MOHANRAJ	Dr. S. SHAHITHA
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**Rasipuram**

**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C	
23M2UHMN04	PRINCIPLES OF TOURISM	NMEC - IV	II	2	2	-	-	2	
<b>Objective</b>	The Principles of Tourism for students is to provide a foundational understanding of the tourism industry's dynamics and impacts.								
<b>Unit</b>	<b>Course Content</b>						<b>Knowledge Levels</b>	<b>Sessions</b>	
<b>I</b>	<b>IMPORTANCE OF TOURISM-</b> Introduction to tourism, Classification of travelers, Factors influencing the growth of tourism, Types of tourism, Basic components of tourism						K1	3	
<b>II</b>	<b>ELEMENTS OF TOURISM-</b> Elements of tourism, Positive and Negative impacts of tourism, Economic impact of tourism, Geographical Components of Tourism.						K2	3	
<b>III</b>	<b>INDIAN CULTURAL HERITAGE-</b> Indian cultural Heritage, Religions Belief and their Practices, Music's in India, Dances in India - Classical and Folk Dances, Fairs and Festivals in India, Population status and Regional Languages in India.						K3	3	
<b>IV</b>	<b>AIR TRANSPORT-</b> History of Air transport, Functions and role of ICAO, IATA, AAI, DGCA, Role of airlines in tourism, Outline of Air India and private airlines operating in India.						K4	3	
<b>V</b>	<b>INDIA AS A Tourism DESTINATION-</b> India as a tourism destination (North, and south India ), Development of tourism in India, Formation of ministry of tourism ,Department of tourism in government of India.						K4	3	
<b>Course Outcome</b>	<b>CO 1:</b> Recall importance of Tourism						K1		
	<b>CO 2:</b> Ability to understand geographical components of tourism						K2		
	<b>CO 3:</b> Ability to understand the Indian cultural Heritage						K2		
	<b>CO 4:</b> Illustrate the role of airlines in tourism.						K3		
	<b>CO 5:</b> Analyze tourism destination as India.						K4		
<b>Learning Resources</b>									
<b>Text Books</b>	Tourism operation and management - Sunetra Roday- Archana Biwal- Vandana Joshi- Oxford University Press- I Edition- 2009 Foundation Leisure and Tourism - Jon Sutherland and Dainecanwell - Hodder and Stoughton -I Edition- 1997.								
<b>Reference Books</b>	Successful Tourism Management - Pranseth- Steriling Publishers Pvt.Ltd- Volume I- Edition-1997								
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==</a> <a href="https://ihmnotessite.com/index.php/tour-travel-management/tourist-and-tourism/">https://ihmnotessite.com/index.php/tour-travel-management/tourist-and-tourism/</a>								
	L-Lecture	T-Tutorial	P-Practical						C-Credit

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**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M2UHMN04	PRINCIPLES OF TOURISM	NMEC - IV	II	2	2	-	-	2

**CO-PO Mapping**

CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	S	S	S	S	S	S	S	S
CO2	S	S	S	L	S	S	S	S	L	S
CO3	S	M	S	S	S	S	M	S	S	S
CO4	S	S	S	S	L	S	S	S	S	L
CO5	M	S	S	S	S	M	S	S	S	S

Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG

Tutorial Schedule	1. Group Discussion 2. Listening Skills 3. Roll play 4. Flash Cards
Teaching and Learning Methods	Chalk and Talk, PowerPoint Presentation.
Assessment Methods	Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE

Designed By	Verified By	Approved By Member-Secretary
Mr M.MOHANRAJ	Mr M.MOHANRAJ	Dr. S. SHAHITHA

Designed By	Verified By	Approved By Member-Secretary
Mr M.MOHANRAJ	Mr M.MOHANRAJ	Dr. S. SHAHITHA



## Muthayammal College of Arts and Science

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LOCF-CBCS Pattern EFFECTIVE FROM THE ACADEMIC YEAR 2023-2024 Onwards LIST OF GEC - ALLIED COURSES			
S.No.	Sem	COURSE_CODE	TITLE OF THE COURSE
1	I	23M1UHMA01	FOOD SCIENCE AND NUTRITION
2	II	23M2UHMA02	ACCOMMODATION OPERATION-I
3	III	23M3UHMA03	BAKERY AND CONFECTIONERY
4	IV	23M4UHMA04	ACCOMMODATION OPERATION-II

**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M1UHMA01	ALLIED: FOOD SCIENCE AND NUTRITION	GEC THEORY - I	I	3	3	–	–	3
<b>Objective</b>	The Food Science and Nutrition for students is to equip them with knowledge about food composition, nutritional value, and the science behind food preparation and safety.							
Unit	Course Content						Knowledge Levels	Sessions
<b>I</b>	<b>INTRODUCTION TO FOOD SCIENCE AND NUTRITION:</b> Definition of Nutrition – Relation of food and healthy. Functions of food – Factors affecting food intake and habits. Meal planning-Factors affecting. <b>Hygiene-</b> Personal, Kitchen and Food hygiene. Basic food groups– Food Pyramid. Balanced Diet – Uses of Balanced Diet.						K1	6
<b>II</b>	<b>INTRODUCTION TO NUTRIENTS: Carbohydrates</b> – classification, Source and Functions of Carbohydrates. <b>Proteins</b> – Classification, Sources and Functions of Protein. <b>Lipids</b> – Classification, Sources of Fats, Fatty acids ,Functions of Fat.						K2	6
<b>III</b>	<b>VITAMINS AND MINERALS: Minerals</b> – Calcium, Iron, Sodium, Iodine-Functions, sources, daily requirements. <b>Vitamins</b> –Classification, sources, daily requirements ,excess and deficiency of vitamins A,D,E,K,C and B Vitamins . <b>Water</b> – Functions and importance, Daily intake. Nutritive value of Beverages.						K2	6
<b>IV</b>	<b>NATURE OF FOOD AND ADULTERATION:</b> Food Quality– Definition, Quality attributes and its measurements. Naturals and synthetic colors used in foods. <b>Flavor</b> – Types of flavor .Food adulteration and common food adulterants.						K3	6
<b>V</b>	<b>FOOD CONTAMINATION AND PRESERVATION:</b> Outline of Contamination- Spoilage and Preservation of Vegetables and Fruits, Milk and Milk Products, Canned Foods- Meat and Meat Products, Egg and Poultry. Preservation method – Low temperature and High temperature. Microbial intoxication. Food borne illness. Nutritional loses during Cooking.						K4	6
<b>Course Outcome</b>	<b>CO 1:</b> Ability to identify the food groups						K1	
	<b>CO 2:</b> Ability to understand the functions of Carbohydrate						K2	
	<b>CO 3:</b> Ability to understand the right kind of amounts of minerals and water intake for good health						K2	
	<b>CO4:</b> Ability to apply the food Adulteration						K3	
	<b>CO5:</b> Analyze the preservation method						K4	
<b>Learning Resources</b>								
<b>Text Books</b>	Food Science and Nutrition- Sunetra Roday- Oxford University Press- 2013							
<b>Reference Books</b>	Modern Food Microbiology- Jay.J - Springer US- 2005-7th Edition Food Microbiology -Frazier and Westhoff- McGraw Hill Education- Fifth edition							

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<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==</a> <a href="https://www.ihmnotes.in">https://www.ihmnotes.in</a> > assets > Docs > Books			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards												
Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M1UHMA01	ALLIED:FOOD SCIENCE AND NUTRITION					GEC THEORY - I	I	3	3	-	-	3
CO-PO Mapping												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	S	S	S	S	S	S	S		
CO2	S	S	L	S	S	S	S	L	S	S		
CO3	S	S	M	S	S	S	S	M	S	S		
CO4	S	M	S	S	S	S	M	S	S	S		
CO5	S	S	S	M	S	S	S	S	M	S		
Level of Correlation between CO and PO	L-LOW					M-MEDIUM				S-STRONG		
<b>Tutorial Schedule</b>						1. Group Discussion 2. Listening Skills 3. Roll play 4. Flash Cards						
<b>Teaching and Learning Methods</b>						Chalk and Talk, PowerPoint Presentation.						
<b>Assessment Methods</b>						Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By Member-Secretary</b>			
Mrs S.KARTHIKA						Mr M.MOHANRAJ			Dr. S. SHAHITHA			

**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C	
23M2UHMA02	ALLIED: ACCOMMODATION OPERATION - I	GEC THEORY - II	II	3	3	-	-	3	
<b>Objective</b>	The student can understand operational aspects of accommodation management in hospitality.								
Unit	Course Content							Knowledge Levels	Sessions
<b>I</b>	<b>HOUSEKEEPING DEPARTMENTS:</b> Meaning and definition Importance of Housekeeping, Layout of Housekeeping Department, Organizational framework of the Housekeeping Department, Duties and Responsibilities of Housekeeping staff, Attributes and qualities of Housekeepers - Co-ordination of housekeeping department with other department.							K1	6
<b>II</b>	<b>HOUSEKEEPING DESK CONTROL &amp;HOTEL GUEST ROOMS</b> <b>Desk Control-</b> Functional role of control desk, Forms and formats records and register, handling telephone calls. <b>Hotel Guest rooms-</b> Types of guest rooms, layout of guest room, Guest floor rules ,Guest room accessories, Placement of Guest room supplies							K2	6
<b>III</b>	<b>CLEANING GUESTROOMS: Room Cleaning Procedure-</b> standards of cleaning-Principles of room cleaning-Bed making Procedure-Types of soil, Occupied room, VIP room, check out room -Turn down service, second service, checking room status report, Lost and found procedure.							K3	6
<b>IV</b>	<b>CLEANING AGENTS AND EQUIPMENT: Cleaning Equipment-</b> Classification of Cleaning Equipment Manual and mechanical, selection, storage. <b>Cleaning agents-</b> Types, Selection Storage, Issuing procedures. <b>Cleaning Public Areas-</b> lobbies, front desk, restaurant, bar, banquet, Elevators, Staircase, Guest corridors, Public Restrooms. <b>Frequency of cleaning-</b> Daily, weekly, periodic and spring cleaning.							K3	6
<b>V</b>	<b>LINEN/Uniform Linen-</b> Linen and Uniform room Layout, Types of Linen, sizes and Linen exchange procedure Selection of linen, Storage Facilities. <b>Maids Service room-</b> Layout and Essential Features, Floor pantry, Uses, Organizing maids' trolley. <b>Key-</b> Types, Key Control.							K4	6
<b>Course Outcome</b>	<b>CO1:</b> Students can remember importance and function of Housekeeping							K1	
	<b>CO2:</b> Ability to understand housekeeping desk control procedure							K2	
	<b>CO 3:</b> Apply the procedure of bed making and guest room cleaning procedure							K3	
	<b>CO4:</b> Apply the cleaning agents for various works.							K3	
	<b>CO5:</b> Analyze the Linen exchange procedure							K4	
<b>Learning Resources</b>									
<b>Text Books</b>	Hotel Housekeeping Operations and management-G. Raghubalan -Oxford University Press-II Edition (2009)								

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<b>Reference Books</b>	Hotel Housekeeping Training Manual- Sudhir Andrews – TMH publications-I Edition Hotel- Hostel and Hospital House Keeping - Margaret Lennox – ELBS Publications-V Edition			
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> == <a href="https://www.ihmnotessite.net">https://www.ihmnotessite.net</a> › accomodation			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M2UHMA02	ALLIED:ACCOMMODATION OPERATION - I					GEC THEORY - II	II	3	3	-	-	3
<b>CO-PO Mapping</b>												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	S	S	S	S	S	S	S		
CO2	S	S	S	M	S	S	S	S	M	S		
CO3	S	S	L	S	S	S	S	L	S	S		
CO4	S	S	S	S	S	S	S	S	S	S		
CO5	S	M	S	S	M	S	M	S	S	M		
Level of Correlation between CO and PO	L-LOW					M-MEDIUM			S-STRONG			
<b>Tutorial Schedule</b>	1. Group Discussion 2. Listening Skills 3. Roll play 4. Flash Cards											
<b>Teaching and Learning Methods</b>	Chalk and Talk, PowerPoint Presentation.											
<b>Assessment Methods</b>	Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE											
<b>Designed By</b>							<b>Verified By</b>			<b>Approved By Member-Secretary</b>		
Mr A.PRABHU							Mr M.MOHANRAJ			Dr. S. SHAHITHA		

B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M3UHMA03	ALLIED-BAKERY AND CONFECTIONERY	GEC THEORY-III	III	4	2	2	-	3
<b>Objective</b>	To train students in the art and science of bakery and confectionery production, emphasizing quality, creativity, and industry best practices.							
Unit	Course Content						Knowledge Levels	Sessions
I	<b>BAKERY AND CONFECTIONERY:</b> Introduction and scope of Bakery and Confectionery, Layout of bakery and Confectionery, Organization chart of Bakery and Duties and responsibilities of bakery chefs, Bakery equipment and tools, Identification and Handling of raw materials.						K1	10
II	<b>BREAD:</b> Types of bread making, Preparation of bread, Ingredients used in bread making Soft and hard rolls and Breakfast rolls, Croissants, brioche, Bread Faults and their causes						K2	9
III	<b>CAKE AND ICING:</b> Sponges, Basic Preparation Methods, types of Sponges, Cake Making methods, Cake Decoration, colour-design-templates – texture – equipment - Step involved in preparing large cake, wedding cakes. Birthday cakes, gateaux basic preparation, Cake Faults and their causes Uses of icing and Equipment used for icing, Different types of icing. Filling and Glazes and their uses						K3	9
IV	<b>COOKIES AND CHOCOLATE:</b> Meaning and preparation cookies, production, sandwich cookies, assorted cookies, macaroons, Different types of paste, Short crust, Sweet crust, Puff paste, Choux paste. <b>Chocolate</b> -Types of chocolate-white, and bitter, Tempering of chocolate. Preparation of chocolate from cocoa bean, Decorative Work and display.						K4	10
V	<b>PASTRY AND HOT AND COLD SWEETS:</b> Types of pastry, Recipes for each pastry. Frozen desserts-Types and classification. Methods of Preparation of various ice creams. Hot and cold sweets-hot sweet-pancakes, puddings, dumplings. Cold sweet - Bavarois, Mousse, fruit dessert. <b>Current trends- *Latest equipment and tools in bakery*</b>						K5	10
	<b>Self study *.....*</b>							
<b>Course Outcome</b>	<b>CO1:</b> Ability to identify and use the bakery equipment and tools						K1	
	<b>CO2:</b> Understand the role of ingredients used in bread making						K2	
	<b>CO3:</b> Perform to prepare different types of Cakes						K3	
	<b>CO4:</b> Analyze skills and techniques applied in chocolate preparation						K4	

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	<b>CO5:</b> To Evaluate the different types of Pastry	K5	
<b>Learning Resources</b>			
<b>Text Books</b>	Yogambal Ashokkumar –Bakery and confectionary—phi learning pvt .Ltd. Edition: second (REVISED)2018		
<b>ReferenceBooks</b>	Kingslee John- A professional text to bakery and confectionery-New Age International (P) Ltd-Edition-2-2006 Parvinder S.Bali –Theory of bakery-Oxford UniversityPress-EditionFirst15 May2018-		
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLZrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLZrJZ76d/o1A</a> == <a href="https://www.ihmnotessite.net/6-food-production">https://www.ihmnotessite.net/6-food-production</a>		
<b>Self-study Material</b>	<a href="https://craftybase.com/blog/bakery-equipment-list">https://craftybase.com/blog/bakery-equipment-list</a>		
	L-Lecture	T-Tutorial	P-Practical
			C-Credit

<b>B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>												
Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M3UHMA03	ALLIED - BAKERY AND CONFECTIONERY					GEC THEORY- III	III	4	2	2	-	3
<b>CO-PO Mapping</b>												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	M	S	S	S	S	M	S		
CO2	S	L	S	S	S	S	L	S	S	S		
CO3	S	S	S	M	S	S	S	S	M	S		
CO4	S	S	S	M	S	S	S	S	M	S		
CO5	S	S	M	S	S	S	S	M	S	S		
<b>Level of Correlation between CO And PO</b>	L- LOW	M- MEDIUM	S- STRONG									
<b>Tutorial Schedule</b>						Group Discussion, Quiz program, Model preparation.						
<b>Teaching and Learning Methods</b>						Audio Video lecture, Chalk and Board class, PPT Presentation and Video presentation.						
<b>Assessment Methods</b>						Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE						
<b>Designed By</b>					<b>Verified By</b>					<b>Approved By Member-Secretary</b>		
Mr. S.MUGUNTHAKUMAR					Mr. M.MOHANRAJ					Dr. S. SHAHITHA		



**B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M4UHMA04	ALLIED-ACCOMMODATION OPERATION-II	GEC THEORY-IV	IV	4	3	2	-	3

**Objective** Enhance expertise in advanced accommodation operations for aspiring hospitality students.

Unit	Course Content	Knowledge Levels	Sessions
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I	<b>TEXTILES:</b> Classification and characteristics of Textile fabric. <b>Stains-</b> Types of stains, removal of stains, Dry cleaning. Preparation of Hot and Cold Towels. <b>Laundry Operation-</b> Types of Laundry, Laundry equipments, Laundry agent, Laundering process, Handling of Guest Laundry.	<b>K1</b>	10
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II	<b>UNIFORM AND SEWING ROOM:</b> Importance of Uniform, Uniform items, Selection and designing, Duties and responsibilities of uniform room staff. <b>Sewing and Ironing Room-</b> Activities in Sewing room, Ironing, Duties and Responsibilities and equipment used. <b>Pest Control-</b> Common pest found in hotels, Area of infestation, Prevention and control, Responsibility of Housekeeping in pest control.	<b>K2</b>	10
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III	<b>BUDGET:</b> Area Inventory List, Frequency schedule performance and productivity standard, Time and motion study standard operating manual, types of Budget, Budget process, planning capital budget and operating budget, Controlling expenses, Income statement, Purchasing system, method of buying, Stock record, Issuing and control.	<b>K3</b>	9
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IV	<b>EMERGENCY SITUATIONS:</b> Prevention of accidents, Safety measures, First aid, Contents of First aid box, First aid procedure, Fire prevention, types of extinguishers, fire fighting procedures, Dealing with bomb threat, fire etc.	<b>K4</b>	9
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V	<b>FLOWER ARRANGEMENT:</b> Flower arrangement, Purpose of flower arrangement, Equipment and material required, Different Styles of flower arrangement (western, Japanese, freestyle), Principles of flower arrangement, Horticulture, indoor plants. <b>Current trends- *Decorations during various occasions*</b>	<b>K5</b>	10
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	<b>Self study*..... *</b>		
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<b>Course Outcome</b>	<b>CO 1:</b> Remember the types of stain	<b>K1</b>
	<b>CO 2:</b> Ability to understand the steps involved in uniform and sewing room activity	<b>K2</b>
	<b>CO3:</b> Calculate and prepare the budget	<b>K3</b>
	<b>CO4:</b> Illustrating the safety measures and First aid techniques.	<b>K4</b>
	<b>CO5:</b> Measuring the style of flower arrangement.	<b>K5</b>

**Learning Resources**

<b>Textbooks</b>	Raghubalan-2007-Hotel Housekeeping Operations and management-Oxford University Press-2007
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<b>Reference Books</b>	Sudhir Andrews -Hotel Housekeeping Training Manual – TMH publications- Thomas J Jones-Professional Management of Housekeeping Operations—John wiley and sons.inc- fourth Edition David-Allen –Accommodation and Cleaning Services-Vol.I and Vol.II--Hutchinson.			
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a> <a href="https://www.ihmnotessite.net/3-accomodation-operations">https://www.ihmnotessite.net/3-accomodation-operations</a>			
<b>Self-study material</b>	<a href="https://www.estellepreston.com/ideas-for-flower-decoration-at-different-occasions">https://www.estellepreston.com/ideas-for-flower-decoration-at-different-occasions</a>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

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Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M4UHMA04	ALLIED- ACCOMMODATION OPERATION-II					GEC THEORY -IV	IV	4	3	2	-	3
<b>CO-PO Mapping</b>												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	S	S	S	S	S	S	S		
CO2	S	S	S	M	S	S	S	S	M	S		
CO3	S	S	L	S	S	S	S	L	S	S		
CO4	S	S	S	S	S	S	S	S	S	S		
CO5	S	M	S	S	M	S	M	S	S	M		
Level of Correlation between CO and PO	L- LOW	M- MEDIUM	S- STRONG									
<b>Tutorial Schedule</b>	Group Discussion, Quiz program, Model preparation.											
<b>Teaching and Learning Methods</b>	Audio Video lecture, Chalk and Board class, PPT Presentation.											
<b>Assessment Methods</b>	Class Test, Unit Test, Assignment, CIA-I, CIA-II and ESE											
<b>Designed By</b>					<b>Verified By</b>					<b>Approved By Member-Secretary</b>		
Mr .A.PRABHU					Mr M.MOHANRAJ					Dr. S. SHAHITHA		

**B.Sc.-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M4UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT	INDUSTRIAL EXPOSURE	IV	2			2	2
<b>Objective</b>	<p>1. Industrial exposure training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills.</p> <p>2. Industrial exposure training will motivate, develop and build confidence within students.</p>							
<b>Guidelines for Industrial Exposure Training Report</b>							<b>Knowledge Levels</b>	<b>Sessions</b>
<p>1. Industrial Exposure Training is an integral part of the curriculum. Students should attend the Industrial Exposure Training of 10 weeks (Minimum) in reputed star category hotels (Minimum 3 star Category) which falls at the end of the 2nd &amp; 4th Semester</p> <p>2. Once the student has been selected/ deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IET elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be Approved By Member-Secretary the institute.</p> <p>3. Students must complete 10 weeks of Industrial Exposure Training at the end of the 2<sup>nd</sup> Semester and submit IET report and log book after completion of industrial exposure training during 4 semester.</p> <p>4. A Staff member of a Department (Guide) will be monitoring the performance of the Candidate.</p>							K6	8
<p>5. The report should contain,</p> <ul style="list-style-type: none"> <li>• Front sheet Certificate: It is indicate the original work of the particular student which is certified by the Guide, HOD, Internal Examiner and External Examiner. The IET completion certificate provided by the Hotel must be attached.</li> </ul> <p>Acknowledgements: Acknowledgements shall follow on a separate sheet.</p> <p>Acknowledgement shall indicate the extent to whose assistance has been received by the student in his /her work from various sources. Contents/Index: The contents shall indicate the title of Chapters, Section and sub-sections etc, using the decimal notation with corresponding page numbers against them.</p> <ul style="list-style-type: none"> <li>• Introduction to the place where the hotels located</li> <li>• About the group of hotel (If applicable)</li> <li>• Introduction to the hotel</li> <li>• Departments of the hotel</li> <li>• Facilities offered by the Hotel</li> <li>• About the trainings &amp; the learning's</li> <li>• Objectives</li> <li>• Work diary</li> </ul>							K6	8

• Conclusion			
6. The Training Report will be submitted in the form specified as under: a)The typing should be done on both sides of the paper(instead of singles printing)		K6	8
b) The font size should be 12 with Times New Roman font Heading size- 14pt c) The Training Report may be typed in 1.5 line spacing, d) The paper should be A-4 size. e) Two copies meant for the purpose of evaluation may be bound in paper-and submitted to the approved authority. 7. Report evaluation : External Viva-Voce examination will be conducted and the Maximum ESE- 60, CIA-40			
<b>Course Outcome</b>	<b>C01:</b> Student able to identify the outlet of the hotel	K1	
	<b>C02:</b> understand the hotel industry procedure	K2	
	<b>C03:</b> Student able to perform actual front office and housekeeping Working environment	K3	
	<b>C04:</b> Student able to illustrate in actual food production, food and Beverage service working environment	K4	
	<b>C05:</b> Student prepare training report	K6	
<b>Learning Resources</b>			
<b>Text Books</b>			
<b>Reference Books</b>	<a href="https://www.academia.edu/9360059/INDUSTRIAL_TRAINING_GUIDELINE_BOOK">https://www.academia.edu/9360059/INDUSTRIAL_TRAINING_GUIDELINE_BOOK</a>		
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>		

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Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
23M4UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT					INDUSTRIAL EXPOSURE	IV	2	-	-	2	2
CO-PO Mapping												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	S	S	S	S	S	S	S		
CO2	S	S	L	S	S	S	S	S	S	S		
CO3	S	S	S	S	S	S	S	S	S	S		
CO4	S	S	S	S	S	M	S	S	S	S		
CO5	S	S	S	S	S	S	S	S	S	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG									
Tutorial Schedule												
Teaching and Learning Methods						Industry Exposure training, video presentation and PowerPoint.						
Assessment Methods						CIA I, CIA II and ESE						
Designed By					Verified By					Approved By Member-Secretary		
Mr.A.PRABHU					Mr. M.MOHANRAJ					Dr. S. SHAHITHA		

<b>B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards</b>								
<b>Course Code</b>	<b>Course Title</b>	<b>Course Type</b>	<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M5UHMPR1	PROJECT WORK	PROJECT WORK	V					2
<b>Objective</b>	1. Industrial exposure training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills. 2. To elevate the students as hotelier that the industry require							
<b>Guidelines for Industrial Exposure Training Report</b>							<b>Knowledge Levels</b>	<b>Sessions</b>
1. Industrial Exposure Training is an integral part of the curriculum. Students should attend the Industrial Exposure Training of 10 weeks (Minimum) in reputed star category hotels (Minimum 3 star Category) which falls at the end of the 2nd & 4th Semester 2. Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IET elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be Approved By Member-Secretary the institute. 3. Students must complete 10 weeks of Industrial Exposure Training at the end of the 4th Semester and submit IET report and log book after completion of industrial exposure training. 4. A Staff member of a Department (Guide) will be monitoring the performance of the Candidate.							K1	
5. The report should contain, • Front sheet Certificate : It is indicate the original work of the particular student which is certified by the Guide, HOD, Internal Examiner and External Examiner. The IET completion certificate provided by the Hotel must be attached. Acknowledgements: Acknowledgements shall follow on a separate sheet. Acknowledgement shall indicate the extent to whose assistance has been received by the student in his/her work from various sources. Contents / Index: The contents shall indicate the title of Chapters, Section and sub- sections etc, using the decimal notation with corresponding page numbers against them. • Introduction to the place where the hotel is located • About the group of hotel ( If applicable) • Introduction to the hotel • Departments of the hotel • Facilities offered by the Hotel • About the trainings & the learning's							K2	

<ul style="list-style-type: none"> <li>• Objectives</li> <li>• work diary</li> <li>• Conclusion</li> </ul>			
<p>6. The Training Report will be submitted in the form specified as under:</p> <p>a) The typing should be done on both sides of the paper (instead of single side printing)</p> <p>b) The font size should be 12 with Times New Roman font Heading size -14 pt</p> <p>c) The Training Report may be typed in 1.5 line spacing,</p> <p>d) The paper should be A-4 size.</p> <p>e) Two copies meant for the purpose of evaluation may be bound in paper- and submitted to the approved authority.</p> <p>7. Report evaluation : External Viva-Voce examination will be conducted and the Maximum ESE-60,CIA-40</p>		K6	
<b>Course Outcome</b>	<b>C01:</b> Student able to recognize the hotel industry	K1	
	<b>C02:</b> Student able to discuss hotel industry	K2	
	<b>C03:</b> Student able to perform actual front office and housekeeping working environment	K3	
	<b>C04:</b> Student able to illustrate in actual food production, food and beverage service working environment	K4	
	<b>C05:</b> Student able to Prepare training report	K6	
<b>Learning Resources</b>			
<b>Text Books</b>	<a href="https://oliver-dev.s3.amazonaws.com/2018/06/14/10/09/57/309/Hospitality%20Training%20Handbook.pdf">https://oliver-dev.s3.amazonaws.com/2018/06/14/10/09/57/309/Hospitality%20Training%20Handbook.pdf</a>		
<b>Reference Books</b>	<a href="https://www.academia.edu/9360059/INDUSTRIAL_TRAINING_GUIDELINE_BOOK">https://www.academia.edu/9360059/INDUSTRIAL_TRAINING_GUIDELINE_BOOK</a>		
<b>Website Link</b>	<a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A</a>		

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<b>Course Code</b>	<b>Course Title</b>					<b>Course Type</b>	<b>Sem</b>	<b>Hours</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
23M5UHMPR1	PROJECT WORK					PROJECT WORK	V					2
<b>CO-PO Mapping</b>												
<b>CO Number</b>	<b>P01</b>	<b>P02</b>	<b>P03</b>	<b>P04</b>	<b>P05</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>		
<b>CO1</b>	S	S	S	S	S	S	S	S	S	S		
<b>CO2</b>	S	S	L	S	S	S	S	S	S	S		
<b>CO3</b>	S	S	S	S	S	S	S	S	S	S		
<b>CO4</b>	S	S	S	S	S	M	S	S	S	S		
<b>CO5</b>	S	S	S	S	S	S	S	S	S	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM		S-STRONG								
<b>Tutorial Schedule</b>												
<b>Teaching and Learning Methods</b>						Industrial exposure training video presentation and PowerPoint.						
<b>Assessment Methods</b>						CIA I, CIA II and ESE						
<b>Designed By</b>				<b>Verified By</b>					<b>Approved By Member-Secretary</b>			
MR .Balasubramaniam.M				Mr. M.MOHANRAJ					Dr. S. SHAHITHA			

B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2023-2024 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M6UHM0E1	HOTEL MANAGEMENT AND CATERING SCIENCE FOR COMPETITIVE EXAMINATION	PROFESSIONAL COMPETENCY SKILL	VI	2	-		2	2
<b>Objective:</b>	Creating the awareness on competitive examination among students. Imparting knowledge about the appearing for Competitive Examination and it impacts and developing an attitude of appearing for such exams.							
S.No	Course Content						Knowledge Levels	Sessions
1.	Assemblage of different topics related to Hotel management catering science in particular Food production and Patisserie, Food and beverage service, Accommodation operation, Front office operation, Bakery and confectionery, Regional cuisines of India, International culinary arts. Major emphasis has been put forth to include recent developments in the subjects. This course aims to give a holistic view of all the topics which comprised of some factual text points, multiple choice questions (MCQ), it is extremely suitable for students pursuing their higher degree in University/institute for their entrance exams, students preparing for various International branded hotel placement interview.						K6	8
2.	Objective type online examination will be conducted at the end of 6th semester.							K6
3.	<p><b>Emphasize Higher-Level Thinking</b> Use memory-plus application oriented questions. These questions require students to recall principles, rules or facts in a real life context.</p> <p>Eg.1. identify the family service is also called as _____ service</p> <p>a. Gueridon b. American c. Russian d. English</p> <p>Eg.2 What _____ is the French term for Wine waiter</p> <p>a. Sommelier b. ) Trancheur c. Chef De Rang d. Chef De Nuit</p> <p>Eg.3 Keep correct answers in random positions and don't let them fall into a pattern that can be detected</p>						K6	



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<p><b>4. Use a Question Format -</b> Multiple-choice items to be prepared as questions (rather than incomplete statements) Incomplete Statement Format: The capital of California is in Direct Question Format-----Less effective. In which of the following cities is the capital of California? -This is Best format.</p> <p>5. Keep Option Lengths Similar Avoid making your correct answer the long or short answer.</p> <p>6. Avoid the “All the Above” and “None of the Above” Options Students merely need to recognize two correct options to get the answer correct</p> <p>7. HOD’s instruct to the faculty to prepare minimum 500 questions booklet (cumulatively for each programme) with solutions and circulate among the students.</p> <p>Each Department to prepare the Questions (MCQ pattern with four answers) and submit to ICT.</p>			8
<b>Course Outcome</b>	<b>CO1:</b> Remember about basic knowledge of interview skills in hotel industry	K1	
	<b>CO2:</b> Ability understand the basic concept of hotel industry	K1	
	<b>CO3:</b> Ability to apply interview skills	K3	
	<b>CO4:</b> Analyze the hotel performance	K4	
	<b>CO5:</b> Create technological skills Making tests more dynamic.	K6	
<b>Learning Resources</b>			
Reference Books	OM PRAKASH GUPTA- Competitive book, Jaya Publishing House, Delhi (India)-2014		
Website Link	<a href="https://india.oup.com/product/soft-skills-for-hospitality-9780199458844">https://india.oup.com/product/soft-skills-for-hospitality-9780199458844</a>		

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Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
23M6UHM0E1	HOTEL MANAGEMENT AND CATERING SCIENCE FOR COMPETITIVE EXAMINATION	PROFESSIONAL COMPETENCY SKILL	VI	2	-		2	2

**CO-PO Mapping**

CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	M	S	S	S	S	M	S	M	S	S		
CO2	S	S	S	S	S	S	S	S	S	S		
CO3	S	S	S	S	S	L	M	S	S	S		
CO4	S	S	S	S	M	S	S	S	S	S		
CO5	S	S	S	S	S	S	S	S	M	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG									

**Tutorial Schedule**

**Teaching and Learning Methods**

Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.

**Assessment Methods**

100 multiple choice questions through computer based online examinations passing minimum is 50%

**Designed By**

**Verified By**

**Approved By  
Member-Secretary**

**Mr. Balasubramaniam.M**

**Mr M.MOHANRAJ**

**Dr. S. SHAHITHA**