

# 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)



ESTD-1994

**MUTHAYAMMAL  
COLLEGE OF ARTS  
AND SCIENCE**

(Autonomous)

A UNIT OF VANETRA GROUP

Learn  
Lead

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

## DEGREE OF BACHELOR OF SCIENCE

Learning Outcomes - Based Curriculum Framework  
- Choice Based Credit System

**Syllabus for B.Sc., Hotel Management and Catering Science  
(Semester Pattern)**

(For Candidates admitted from the academic year  
2021 -2022 and onwards)

**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)**

**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 a resource pool of socially responsible world citizens.

**MOTTO:**

Learn, Lead

**QUALITY POLICY:**

To seek – To Strive - To achieve greater heights in Arts & 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.

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

**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.

## **GRADUATE ATTRIBUTES:**

The Graduate attributes of B.Sc Hotel Management and Catering Science are

**GA 1** Analytical Reasoning

**GA 2** Critical Thinking

**GA 3** Problem Solving Skills

**GA 4** Communication Skills

**GA 5** Leadership Quality

**GA 6** Team work

**GA 7** Lifelong Learning

## **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

**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.

**B.Sc.,HOTEL MANAGEMENT AND CATERING SCIENCE abstract under LOCF-CBCS Pattern  
with effect from 2021-2022 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 Paper	Total Credit
			No. of Paper	Credit	No. of Paper	Credit	No. of Paper	Credit	No. of Paper	Credit	No. of Paper	Credit	No. of Paper	Credit		
1	LANGUAGE - I	I	1	3	1	3									2	6
2	LANGUAGE - II	II	1	3	1	3									2	6
3	DISCIPLINE SPECIFIC COURSE(DSC)-THEORY	III	2	7	1	4	2	9	2	8	1	5	2	10	10	43
4	DSC - PRACTICAL	III	2	4	2	4		4	2	5	1	2	2	5	11	24
5	GENERIC ELECTIVE COURSES(GEC)- THEORY	III	1	3	1	5	1	5	1	4					4	17
6	GEC PRACTICAL	III							1	3					1	3
7	DISCIPLINE SPECIFIC ELECTIVE COURSES(DSE)	III									2	8	2	8	4	16
8	PROJECT WORK	III													0	0
9	INDUSTRIAL EXPOSURE TRAINING REPORT	III											1	2	1	2
10	ONLINE - COMPETITIVE EXAMINATION	III											1	2	1	2
11	SKILL ENHANCEMENT COURSES(SEC)-SBEC	IV					1	2	1	2	1	2	1	2	4	8
12	NON MAJOR ELECTIVE COURSES(NMEC)	IV					1	2	1	2					2	4
13	PROFESSIONAL ENGLISH	IV	1	2	1	2									2	4
14	ABILITY ENHANCEMENT COMPULSORY COURSES(AECC)-EVS	IV			1	2									1	2
15	ABILITY ENHANCEMENT COMPULSORY COURSES(AECC)- VALUE EDUCATION - YOGA	IV	1	2											1	2
16	EXTENSION ACTIVITY	V											1	1	1	1
<b>Cumulative Credits</b>			<b>9</b>	<b>24</b>	<b>8</b>	<b>23</b>	<b>5</b>	<b>22</b>	<b>8</b>	<b>24</b>	<b>5</b>	<b>17</b>	<b>10</b>	<b>30</b>	<b>47</b>	<b>140</b>

<b>Total No. of Subjects</b>	<b>47</b>
<b>Marks</b>	<b>4300</b>

<b>PART</b>	<b>No. of Credits</b>
PART - I	6
PART - II	6
PART - III	107
PART - IV	20
PART - V	1
<b>Grand Total</b>	<b>140</b>

<b>Extra Credit</b>	<b>2</b>
	<b>142</b>



**MUTHAYAMMAL COLLEGE OF ARTS AND SCIENCE(Autonomous) - Rasipuram - 637 408**  
**Scheme of Examinations LOCF-CBCS Pattern**  
**(for the Students Admitted from the Academic Year:2021-2022 Onwards)**  
**Programme : B.Sc.HOTEL MANAGEMENT AND CATERING SCIENCE**

S.No.	PART	STUDY COMPONENTS	COURSE_CODE	TITLE OF THE COURSE	Hrs./W		CREDIT POINTS	MAX.MARKS		
					Lect.	Lab.		CIA	ESE	TOTAL
<b>SEMESTER - I</b>										
1	I	LANGUAGE - I	21M1UFTA01	TAMIL - I	5		3	25	75	100
2	II	LANGUAGE - II	21M1UCEN01	COMMUNICATIVE ENGLISH - I	5		3	25	75	100
3	III	DSC THEORY - I	21M1UHCM01	FOOD PRODUCTION AND PATISSERIE - I	4		4	25	75	100
4	III	DSC THEORY - II	21M1UHCM02	ACCOMMODATION OPERATION - I	3		3	25	75	100
5	III	GEC THEORY - I	21M1UHMA01	ALLIED: FRONT OFFICE OPERATION - I	3		3	25	75	100
6	III	DSC PRACTICAL - I	21M1UHMP01	PRACTICAL : ACCOMMODATION OPERATION - I		3	2	40	60	100
7	III	DSC PRACTICAL - II	21M1UHMP02	PRACTICAL : FRONT OFFICE OPERATION - I		3	2	40	60	100
8	IV	PROFESSIONAL ENGLISH-I	21M1UPEL01	PROFESSIONAL ENGLISH FOR LIFE SCIENCES - I	2		2	25	75	100
9	IV	AECC- VALUE EDUCATION	21M1UVED01	YOGA	2		2	100		
				<b>TOTAL</b>	<b>24</b>	<b>6</b>	<b>24</b>	<b>330</b>	<b>570</b>	<b>800</b>
<b>SEMESTER - II</b>										
1	I	LANGUAGE - I	21M2UFTA02	TAMIL - II	5		3	25	75	100
2	II	LANGUAGE - II	21M2UCEN02	COMMUNICATIVE ENGLISH - II	5		3	25	75	100
3	III	DSC THEORY - III	21M2UHMC03	FOOD AND BEVERAGE SERVICE - I	4		4	25	75	100
4	III	GEC THEORY - II	21M2UHMA02	ALLIED: FOOD SCIENCE AND NUTRITION	5		5	25	75	100
5	III	DSC PRACTICAL - III	21M2UHMP03	PRACTICAL : FOOD PRODUCTION AND PATISSERIE - I		3	2	40	60	100
6	III	DSC PRACTICAL - IV	21M2UHMP04	PRACTICAL : FOOD AND BEVERAGE SERVICE - I		3	2	40	60	100
7	IV	PROFESSIONAL ENGLISH-II	21M2UPEL02	PROFESSIONAL ENGLISH FOR LIFE SCIENCES - II	3		2	25	75	100
8	IV	AECC- ENVIRONMENTAL STUDIES	21M2UEVS01	ENVIRONMENTAL STUDIES	2		2	100		
				<b>TOTAL</b>	<b>24</b>	<b>6</b>	<b>23</b>	<b>305</b>	<b>495</b>	<b>700</b>



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K. P. V. METTA

**MUTHAYAMMAL COLLEGE OF ARTS AND SCIENCE(Autonomous) - Rasipuram - 637 408**

**Scheme of Examinations LOCF-CBCS Pattern**

**(for the Students Admitted from the Academic Year:2021-2022 Onwards)**

**Programme : B.Sc.HOTEL MANAGEMENT AND CATERING SCIENCE**

S.No.	PART	STUDY COMPONENTS	COURSE_CODE	TITLE OF THE COURSE	Hrs/W		CREDIT POINTS	MAX.MARKS		
					Lect.	Lab.		CIA	ESE	TOTAL
<b>SEMESTER - III</b>										
1	III	DSC THEORY - IV	21M3UHMC04	ACCOMMODATION OPERATION - II	5		5	25	75	100
2	III	DSC THEORY - V	21M3UHMC05	BAKERY AND CONFECTIONERY	5		4	25	75	100
3	III	GEC THEORY - III	21M3UCMA01	ALLIED: HOTEL ACCOUNTS	5		5	25	75	100
4	III	DSC PRACTICAL - V	21M3UHMP05	PRACTICAL : ACCOMMODATION OPERATION - II		3	2	40	60	100
5	III	DSC PRACTICAL - VI	21M3UHMP06	PRACTICAL : BAKERY AND CONFECTIONERY		4	2	40	60	100
6	III	DSC PRACTICAL - VII	21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA		3				
7	IV	SEC - I	21M3UHMS01	HOTEL FRENCH	3		2	25	75	100
8	IV	NMEC - I	21M3UBAN01	NMEC - I	2		2	25	75	100
				<b>TOTAL</b>	<b>20</b>	<b>10</b>	<b>22</b>	<b>205</b>	<b>495</b>	<b>700</b>
<b>SEMESTER - IV</b>										
1	III	DSC THEORY - VI	21M4UHMC06	REGIONAL CUISINES OF INDIA	5		4	25	75	100
2	III	DSC THEORY - VII	21M4UHMC07	FOOD AND BEVERAGE SERVICE-II	5		4	25	75	100
3	III	GEC THEORY - IV	21M4UHMA03	ALLIED: FRONT OFFICE MANAGEMENT	4		4	25	75	100
4	III	DSC PRACTICAL - VII	21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA		3	3	40	60	100
5	III	DSC PRACTICAL - VIII	21M4UHMP08	PRACTICAL : FOOD AND BEVERAGE SERVICE -II		4	2	40	60	100
6	III	GEC PRACTICAL - I	21M4UHMAP1	PRACTICAL : ALLIED- FRONT OFFICE MANAGEMENT		4	3	40	60	100
7	IV	SEC - II	21M4UHMS02	HOSPITALITY COMMUNICATION	3		2	25	75	100
8	IV	NMEC - II	21M4UBAN02	NMEC - II	2		2	25	75	100
				<b>TOTAL</b>	<b>19</b>	<b>11</b>	<b>24</b>	<b>245</b>	<b>555</b>	<b>800</b>

S.No.	PART	STUDY COMPONENTS	COURSE_CODE	TITLE OF THE COURSE	Hrs/W		CREDIT POINTS	MAX.MARKS		
					Lect.	Lab.		CIA	ESE	TOTAL
<b>SEMESTER - V</b>										
1	III	DSC THEORY - VIII	21M5UHMC08	FOOD AND BEVERAGE SERVICE-III	6		5	25	75	100
2	III	DSE - I	21M5UHME01	ELECTIVE - I	5		4	25	75	100
3	III	DSE - II	21M5UHME02	ELECTIVE - II	5		4	25	75	100
4	III	DSC PRACTICAL - IX	21M5UHMP09	PRACTICAL : FOOD AND BEVERAGE SERVICE - III	4		2	40	60	100
5	III	INDUSTRIAL EXPOSURE	21M6UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT		3				
6	III	DSC PRACTICAL - X	21M6UHMP10	PRACTICAL : INTERNATIONAL CUISINE		4				
7	IV	SEC - III	21M5UHMS03	FAST FOOD OPERATIONS	3		2	25	75	100
				<b>TOTAL</b>	<b>19</b>	<b>11</b>	<b>17</b>	<b>140</b>	<b>360</b>	<b>500</b>
<b>SEMESTER - VI</b>										
1	III	DSC THEORY -IX	21M6UHMC09	INTERNATIONAL CULINARY ARTS	6		5	25	75	100
2	III	DSC THEORY - X	21M6UHMC10	APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY	5		5	25	75	100
3	III	DSE - III	21M6UHME04	ELECTIVE - III	5		4	25	75	100
4	III	DSE - IV	21M6UHME05	ELECTIVE - IV	4		4	25	75	100
5	III	DSC PRACTICAL - X	21M6UHMP10	PRACTICAL : INTERNATIONAL CUISINE		3	3	40	60	100
6	III	DSC PRACTICAL - XI	21M6UHMP11	PRACTICAL : APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY		3	2	40	60	100
7	III	INDUSTRIAL EXPOSURE	21M6UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT		1	2	40	60	100
8	III	ONLINE-COMPETITIVE EXAMINATION	21M6UHM0E1	HOTEL MANAGEMENT AND CATERING SCIENCE FOR COMPETITIVE EXAMINATION			2	100		
9	IV	SEC - IV	21M6UHMS04	BAR MANAGEMENT	3		2	25	75	100
10	IV	ADD ON COURSE		EMPLOYABILITY READINESS	-	-	-	-	-	-
10	V	EXTENSION ACTIVITY	21M6UEXA01	EXTENSION ACTIVITY			1	<del>100</del>		
				<b>TOTAL</b>	<b>23</b>	<b>7</b>	<b>30</b>	<b>445</b>	<b>555</b>	<b>800</b>
<b>OVERALL TOTAL</b>					<b>129</b>	<b>51</b>	<b>140</b>	<b>1670</b>	<b>3030</b>	<b>4300</b>
		EXTRA CREDIT COURSE	21M6UHMEC1	MOOC COURSES OFFERED IN SWAYAM / NPTEL	-	-	2	-	-	-
				VALUE ADDED COURSE			2			

*M. Reed*  
**Head of Department**  
of Hotel Management & Catering S  
Muthayammal College of Arts & Science  
Rasipuram-637 408, Namakkal (DT),  
Tamilnadu. P. No. 04237-222147

*[Signature]*  
**PRINCIPAL**  
**MUTHAYAMMAL COLLEGE OF ARTS AND SCIENCE**  
**(AUTONOMOUS)**  
**RASIPURAM - 637 408,**  
**NAMAKKAL DISTRICT.**



**Department of Hotel Management and Catering Science**

**BOARD OF STUDIES IN HOTEL MANAGEMENT AND CATERING SCIENCE**  
**Minutes of the Meeting**

**BOS meeting was held on 16-05-2023 at the Conference Hall, D-Block in Muthayammal college of Arts and Science, Rasipuram**

**The following points were resolved and approved by the members of Board of Studies**

- I. Scheme and syllabi as per TANSCHÉ Guidelines is approved for the students admitted from the academic year 2023-2024 and onwards of B.Sc HMCS programme.
- II. As per the Tamil Nadu Government GO Guidelines the board approved the incorporation of the course TAMIL in the III and IV Semester of B.Sc., Hotel Management and Catering Science programme for the students admitted in the academic year 2022 – 2023
  - ❖ The Board suggested and approved to remove the course entitled “Hotel Accounts – Allied (21M3UCMA01)” and include the Course entitled “Bakery and Confectionery- Allied (22M3UHMA04) for B.Sc HMCS students during the III Semester.
  - ❖ The Board suggested and approved to remove the course entitled “Hospitality Communication” for B.Sc HMCS (21M4UHMS02) students during the IV Semester.
  - ❖ **New Courses Introduced in B.Sc HMCS Programme (2022 -2023) in III and IV Semester:**

S.No.	PART	STUDY COMPONENTS	COURSE_CODE	TITLE OF THE COURSE	SEMESTER	Hrs./V		CREDIT POINTS	MAX.MARKS		
						Lect.	Lab.		CIA	ESE	TOTAL
1	I	LANGUAGE - I	21M3UFTA03	TAMIL – III	III	5		3	25	75	100
2	III	GEC THEORY - III	22M3UHMA04	ALLIED: BAKERY AND CONFECTIONERY	III	5		5	25	75	100
3	I	LANGUAGE - I	21M4UFTA04	TAMIL - IV	IV	5		3	25	75	100

- ❖ **Courses removed in B.Sc HMCS Programme (2022 -2023) in III and IV Semester:**

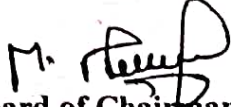
S.No.	PART	STUDY COMPONENTS	COURSE_CODE	TITLE OF THE COURSE	SEMESTER	Hrs./V		CREDIT POINTS	MAX.MARKS		
						Lect.	Lab.		CIA	ESE	TOTAL
1	III	DSC THEORY - V	21M3UHMC05	BAKERY AND CONFECTIONERY	III	5		4	25	75	100
2	III	GEC THEORY - III	21M3UCMA01	ALLIED: HOTEL ACCOUNTS	III	5		5	25	75	100
3	IV	SEC - II	21M4UHMS02	HOSPITALITY COMMUNICATION	IV	3		2	25	75	100



III. Approved the syllabi for the V and VI Semester B.Sc., Hotel Management and Catering Science program for the students admitted from the academic year 2021 – 2022 onwards.

IV. Value added Course:

The Board verified and approved the scheme and syllabi for the Value added course "Bakery and Confectionery" other department students.



Board of Chairman

Head of Department  
of Hotel Management & Catering S  
Muthayammal College of Arts & Science  
Rasipuram-637 408, Namakkal (Dt.)  
Tamilnadu. P. No. 04281-722117



Principal

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RASIPURAM - 637 408,  
NAMAKKAL DISTRICT.



S.No.	PART	STUDY COMPONENTS	COURSE_CODE	TITLE OF THE COURSE	Hrs./W		CREDIT POINTS	MAX.MARKS		
					Lect.	Lab.		CIA	ESE	TOTAL
<b>SEMESTER - I</b>										
1	I	LANGUAGE - I	21M1UFTA01	TAMIL - I	5		3	25	75	100
2	II	LANGUAGE - II	21M1UCEN01	COMMUNICATIVE ENGLISH - I	5		3	25	75	100
3	III	DSC THEORY - I	21M1UHMC01	FOOD PRODUCTION AND PATISSERIE - I	4		4	25	75	100
4	III	DSC THEORY - II	21M1UHMC02	ACCOMMODATION OPERATION - I	3		3	25	75	100
5	III	GEC THEORY - I	21M1UHMA01	ALLIED: FRONT OFFICE OPERATION - I	3		3	25	75	100
6	III	DSC PRACTICAL - I	21M1UHMP01	PRACTICAL : ACCOMMODATION OPERATION - I		3	2	40	60	100
7	III	DSC PRACTICAL - II	21M1UHMP02	PRACTICAL : FRONT OFFICE OPERATION - I		3	2	40	60	100
8	IV	PROFESSIONAL ENGLISH-I	21M1UPEL01	PROFESSIONAL ENGLISH FOR LIFE SCIENCES - I	2		2	25	75	100
9	IV	AECC- VALUE EDUCATION	21M1UVED01	YOGA	2		2	100		
				<b>TOTAL</b>	<b>24</b>	<b>6</b>	<b>24</b>	<b>330</b>	<b>570</b>	<b>800</b>
<b>SEMESTER - II</b>										
1	I	LANGUAGE - I	21M2UFTA02	TAMIL - II	5		3	25	75	100
2	II	LANGUAGE - II	21M2UCEN02	COMMUNICATIVE ENGLISH - II	5		3	25	75	100
3	III	DSC THEORY - III	21M2UHMC03	FOOD AND BEVERAGE SERVICE - I	4		4	25	75	100
4	III	GEC THEORY - II	21M2UHMA02	ALLIED: FOOD SCIENCE AND NUTRITION	5		5	25	75	100
5	III	DSC PRACTICAL - III	21M2UHMP03	PRACTICAL : FOOD PRODUCTION AND PATISSERIE - I		3	2	40	60	100
6	III	DSC PRACTICAL - IV	21M2UHMP04	PRACTICAL : FOOD AND BEVERAGE SERVICE - I		3	2	40	60	100
7	IV	PROFESSIONAL ENGLISH-II	21M2UPEL02	PROFESSIONAL ENGLISH FOR LIFE SCIENCES - II	3		2	25	75	100
8	IV	AECC- ENVIRONMENTAL STUDIES	21M2UEVS01	ENVIRONMENTAL STUDIES	2		2	100		
				<b>TOTAL</b>	<b>24</b>	<b>6</b>	<b>23</b>	<b>305</b>	<b>495</b>	<b>700</b>



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**Scheme of Examinations LOCF-CBCS Pattern**


**(for the Students Admitted from the Academic Year:2022-2023 Onwards)**

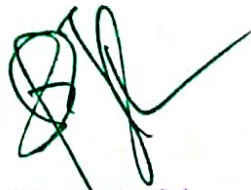
**Programme : B.Sc.HOTEL MANAGEMENT AND CATERING SCIENCE**

S.No.	PART	STUDY COMPONENTS	COURSE_CODE	TITLE OF THE COURSE	Hrs./W		CREDIT POINTS	MAX.MARKS		
					Lect.	Lab.		CLA	ESE	TOTAL
<b>SEMESTER - III</b>										
1	I	LANGUAGE - I	21M3UFTA03	TAMIL - III	5		3	25	75	100
2	III	DSC THEORY - IV	21M3UHMC04	ACCOMMODATION OPERATION - II	5		5	25	75	100
3	III	GEC THEORY - III	21M3UHMA04	ALLIED: BAKERY AND CONFECTIONERY	5		5	25	75	100
4	III	DSC PRACTICAL - V	21M3UHMP05	PRACTICAL : ACCOMMODATION OPERATION - II		3	2	40	60	100
5	III	DSC PRACTICAL - VI	21M3UHMP06	PRACTICAL : BAKERY AND CONFECTIONERY		4	2	40	60	100
6	III	DSC PRACTICAL - VII	21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA		3				
7	IV	SEC - I	21M3UHMS01	HOTEL FRENCH	3		2	25	75	100
8	IV	NMEC - I	21M3UBAN01	PRINCIPLES OF MANAGEMENT	2		2	25	75	100
				<b>TOTAL</b>	<b>20</b>	<b>10</b>	<b>21</b>	<b>205</b>	<b>495</b>	<b>700</b>
<b>SEMESTER - IV</b>										
1	I	LANGUAGE - I	21M4UFTA04	TAMIL - IV	5		3	25	75	100
2	III	DSC THEORY - VI	21M4UHMC06	REGIONAL CUISINES OF INDIA	4		4	25	75	100
3	III	DSC THEORY - VII	21M4UHMC07	FOOD AND BEVERAGE SERVICE-II	4		4	25	75	100
4	III	GEC THEORY - IV	21M4UHMA03	ALLIED: FRONT OFFICE MANAGEMENT	4		4	25	75	100
5	III	DSC PRACTICAL - VII	21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA		3	3	40	60	100
6	III	DSC PRACTICAL - VIII	21M4UHMP08	PRACTICAL : FOOD AND BEVERAGE SERVICE -II		4	2	40	60	100
7	III	GEC PRACTICAL - I	21M4UHMAP1	PRACTICAL : ALLIED- FRONT OFFICE MANAGEMENT		4	3	40	60	100
8	IV	NMEC - II	21M4UBAN02	HUMAN RESOURCE MANAGEMENT	2		2	25	75	100
9	IV	SEC - II -NMSDC- ADD ON COURSE		DIGITAL SKILLS FOR EMPLOYABILITY OFFICE FUNDAMENTALS	-	-	-	-	-	-
				<b>TOTAL</b>	<b>19</b>	<b>11</b>	<b>25</b>	<b>245</b>	<b>555</b>	<b>800</b>



S.No.	PART	STUDY COMPONENTS	COURSE_CODE	TITLE OF THE COURSE	Hrs./W		CREDIT POINTS	MAX.MARKS		
					Lect.	Lab.		CIA	ESE	TOTAL
<b>SEMESTER - V</b>										
1	III	DSC THEORY - VIII	21M5UHMC08	FOOD AND BEVERAGE SERVICE-III	6		5	25	75	100
2	III	DSE - I	21M5UHME01	ELECTIVE - I	5		4	25	75	100
3	III	DSE - II	21M5UHME02	ELECTIVE - II	5		4	25	75	100
4	III	DSC PRACTICAL - IX	21M5UHMP09	PRACTICAL : FOOD AND BEVERAGE SERVICE - III		4	2	40	60	100
5	III	INDUSTRIAL EXPOSURE	21M6UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT		3				
6	III	DSC PRACTICAL - X	21M6UHMP10	PRACTICAL : INTERNATIONAL CUISINE		4				
7	IV	SEC - III	21M5UHMS03	FAST FOOD OPERATIONS	3		2	25	75	100
				<b>TOTAL</b>	<b>19</b>	<b>11</b>	<b>17</b>	<b>140</b>	<b>360</b>	<b>500</b>
<b>SEMESTER - VI</b>										
1	III	DSC THEORY -IX	21M6UHMC09	INTERNATIONAL CULINARY ARTS	6		5	25	75	100
2	III	DSC THEORY - X	21M6UHMC10	APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY	5		5	25	75	100
3	III	DSE - III	21M6UHME04	ELECTIVE - III	5		4	25	75	100
4	III	DSE - IV	21M6UHME05	ELECTIVE - IV	4		4	25	75	100
5	III	DSC PRACTICAL - X	21M6UHMP10	PRACTICAL : INTERNATIONAL CUISINE		3	3	40	60	100
6	III	DSC PRACTICAL - XI	21M6UHMP11	PRACTICAL : APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY		3	2	40	60	100
7	III	INDUSTRIAL EXPOSURE	21M6UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT		1	2	40	60	100
8	III	ONLINE-COMPETITIVE EXAMINATION	21M6UHM0E1	HOTEL MANAGEMENT AND CATERING SCIENCE FOR COMPETITIVE EXAMINATION			2	100		
9	IV	SEC - IV	21M6UHMS04	BAR MANAGEMENT	3		2	25	75	100
10	IV	ADD ON COURSE		EMPLOYABILITY READINESS	-	-	-	-	-	-
11	V	EXTENSION ACTIVITY	21M6UEXA01	EXTENSION ACTIVITY			1	100		
				<b>TOTAL</b>	<b>23</b>	<b>7</b>	<b>30</b>	<b>445</b>	<b>555</b>	<b>800</b>
				<b>OVERALL TOTAL</b>	<b>129</b>	<b>51</b>	<b>140</b>	<b>1670</b>	<b>3030</b>	<b>4300</b>
		EXTRA CREDIT COURSE	21M6UHMEC1	MOOC COURSES OFFERED IN SWAYAM / NPTEL	-	-	2	-	-	-
				VALUE ADDED COURSE			2			


  
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**List of Non Major Elective Course (NMEC) offered by the B.Sc.HMCS  
SYLLABUS - LOCF-CBCS Pattern  
EFFECTIVE FROM THE ACADEMIC YEAR 2021-2022 Onwards**

S.No.	SEM	SUBJECT_CODE	TITLE OF THE SUBJECT
1	III	21M3UHMN01	BASIC CATERING SERVICES
2	IV	21M4UHMN02	ADVANCED CATERING SERVICES
3	III	21M3UHMN03	FRONT OFFICE OPERATION
4	IV	21M4UHMN04	PRINCIPLES OF TOURISM

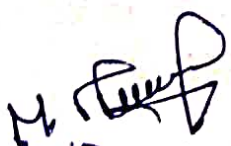
  
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**List of Elective Course(DSE) Details for B.Sc.,HMCS  
SYLLABUS - LOCF-CBCS Pattern  
EFFECTIVE FROM THE ACADEMIC YEAR 2021-2022 Onwards**

S.No.	SEM	COURSE_CODE	TITLE OF THE COURSE
1	V	21M5UHME01	HOTEL AND BUSINESS LAW
2	V	21M5UHME02	ENTREPRENEURSHIP DEVELOPMENT
3	V	21M5UHME03	HUMAN RESOURCE MANAGEMENT
4	VI	21M6UHME04	EVENT MANAGEMENT IN HOTEL INDUSTRY
5	VI	21M6UHME05	TRAVEL AND TOURISM MANAGEMENT
6	VI	21M6UHME06	PRINCIPLES OF MANAGEMENT

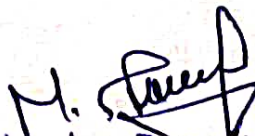
  
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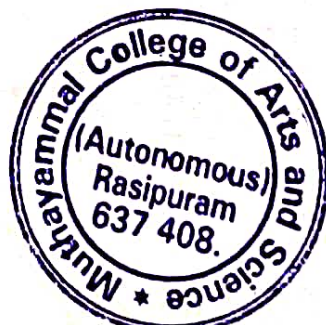


**List of Skill Based Elective Course (SEC) for B.Sc.HMCS  
SYLLABUS - LOCF-CBCS Pattern  
EFFECTIVE FROM THE ACADEMIC YEAR 2021-2022 Onwards**

S.No.	SEM	SUBJECT_CODE	TITLE OF THE SUBJECT
1	III	21M3UHMS01	HOTEL FRENCH
2	IV	21M4UHMS02	HOSPITALITY COMMUNICATION
3	V	21M5UHMS03	FAST FOOD OPERATIONS
4	VI	21M6UHMS04	BAR MANAGEMENT

  
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by UGC under section 2(f) & 12 (B)

**UG- REGULATION**

**1. Internal Examination Marks - Theory**

Components	Marks
CIA I & II	15
Attendance	5
Assignment	5
Total	25

Attendance Percentage	Marks
96 % to 100%	5
91% to 95%	4
86% to 90%	3
81% to 85%	2
75% to 80%	1
Below 75%	0

**2. QUESTION PAPER PATTERN FOR CIA I, II AND ESE (3 HOURS ) MAXIMUM: 75 Marks**

**SECTION - A (10 Marks) (Objective Type)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(10 x 1 = 10 marks)

**SECTION - B (10 Marks) (Short Answer)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 2 = 10 marks)

**SECTION - C (25 Marks) (Either or Type)**

Answer any FIVE questions

ALL Questions Carry EQUAL Marks

Either or Type.

(5 x 5 = 25 marks)

**SECTION - D (30 Marks) (Analytical Type)**

Answer any THREE Questions out of FIVE questions

ALL Questions Carry EQUAL Marks

(3 x 10 = 30 marks)

(Syllabus for CIA-I 2.5 Unit , Syllabus for CIA-II All 5 Unit )



## 2 a) Components for Practical CIA.

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

## 2. b) Components for Practical ESE.

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

## 3. Guidelines for Value Education Yoga and Environmental Studies (Part IV)

- The Course Value Education Yoga is to be treated as 100% CIA course which is offered in I Semester for I year UG students.
- The Course Environmental Studies is to be treated as 100% CIA course which is offered in II Semester for I year UG students.
- Total Marks for the Course=100

Components	Marks
Two Tests (2 x 30)	60
Field visit and report (10 + 10)	20
Two assignments (2 x 10)	20
<b>Total</b>	<b>100</b>

The passing minimum for this course is 40%

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

#### 4. Guidelines for Extension Activity (Part V)

- At least two activities should be conducted within semester consisting of two days each.
- The activities may be Educating Rural Children, Unemployed Graduates, Self Help Group etc.

The marks may be awarded as follows

No of Activities	Marks
2 x 50 ( Each Activity for two days)	100

#### 5. Internship/ Industrial Training, Mini Project and Major Project Work

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

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

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

#### 6. Guidelines for Competitive Exams- Online Mode (Part III)- Online Exam 3 hours

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

Objective type Questions from Question Bank.

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


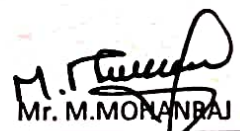
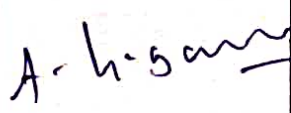
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**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M1UHMC01	FOOD PRODUCTION AND PATISSERIE - I	DSC THEORY - I	I	4	4	-	-	4
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To impart basic Knowledge on various technical skills required in food production department.</li> <li>• Improve the basic aspects of Food Production Operations in the Hotel Industry.</li> </ul>							
Unit	Course Content				Knowledge Levels	Sessions		
I	<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-K3	6		
II	<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,K3	6		
III	<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. <b>Classification of fruits-</b> selection and storage of fruits.				K2,K3	6		
IV	<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-Veloute-Espagnole- tomato- mayonnaise and hollandaise- Derivatives of mother sauce. <b>Soup:</b> Meaning, Classification with examples-basic recipes, consommés, Garnishes and accompaniments.				K1-K3	6		
V	<b>Cookery:</b> <b>Egg Cookery-</b> 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.				K2-K4	6		

<b>Course Outcome</b>	CO1: Students can remember aims and objectives of cooking food	K1		
	CO2: Ability to understand and use cooking materials and their techniques	K2		
	CO3: Apply the knowledge on preparing different types of salads.	K3		
	CO4: Ability to prepare stocks, sauces and soups for continental cuisine.	K3		
	CO5: Analyze the skills on knife and meat cuts	K4		
<b>Learning Resources</b>				
<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

**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			
21M1UHMC01	FOOD PRODUCTION AND PATISSERIE - I	DSC THEORY - I	I	4	4	-	-	4			
<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	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>											
<b>Teaching and Learning Methods</b>			Chalk and Talk, PowerPoint Presentation.								
<b>Assessment Methods</b>			CIA -25%								
			1. Unit Test								
			2. CIA Exam I & II								
			3. Assignment								
			4. Quiz								
			ESE - 75%								
<b>Designed By</b>				<b>Verified By</b>			<b>Approved By</b>				
 Mr. S. MUGUNTHAKUMAR				 Mr. M. MONANBAI			 A. H. Sarany				


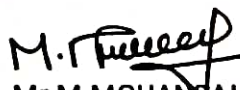
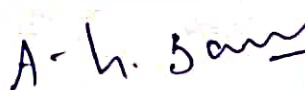


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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards									
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C	
21M1UHMC02	ACCOMMODATION OPERATION - I	DSC THEORY - II	I	3	3	-	-	3	
<b>Objective</b>	<p>The Main Objectives of this course are to:</p> <ul style="list-style-type: none"> <li>To provide comprehensive knowledge of housekeeping department</li> <li>To provide understanding of linen and familiarize about cleaning agent and equipment</li> </ul>								
Unit	Course Content							Knowledge Levels	Sessions
I	<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,K2	6
II	<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 guestroom, Guest floor rules, Guest room accessories, Placement of Guest room supplies							K2,K3	6
III	<b>CLEANING GUEST ROOMS:</b> <b>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.							K2,K3	6
IV	<b>CLEANING AGENTS AND EQUIPMENT:</b> <b>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, and restaurant, bar, banquet, Elevators, Staircase, Guest corridors, Public Restrooms. <b>Frequency of cleaning-</b> Daily, weekly, periodic and spring cleaning.							K2-K4	6
V	<b>LINEN / Uniform</b> <b>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							K2-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)			
<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 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C		
21M1UHMC02	ACCOMMODATION OPERATION - I	DSC THEORY - II	I	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	M	S	S	S	S	M	S	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							
<b>Tutorial Schedule</b>										
<b>Teaching and Learning Methods</b>									Chalk and Talk, PowerPoint Presentation.	
<b>Assessment Methods</b>									CIA -25%	
									1.Unit Test	
									2.CIA Exam I & II	
									3.Assignment	
									4.Quiz	
									ESE - 75%	
<b>Designed By</b>						<b>Verified By</b>		<b>Approved By</b>		
 Mr A. PRABHU						 Mr M. MOHANRAJ				



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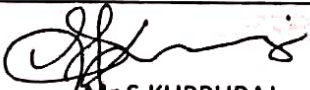
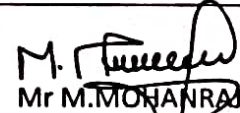
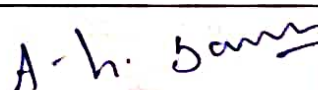


**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M1UHMA01	ALLIED FRONT OFFICE OPERATION - I	GEC THEORY - I	I	3	3	-	-	3
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To give an overall view of the types of hotels, rooms, room rates and guests.</li> <li>• Manage the daily operations and strong front desk team, through ongoing training and performance management.</li> </ul>							
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-Meal plan used in Hotel industry.				K1,K2	6		
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, <b>Front office Operation - Guest Cycle</b> , Front office systems-Non automated - semi automated - fully automated.				K2,K3	6		
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. <b>Computer based Reservation system</b> a) Global distribution system b) Inter- sell agencies c) CRS d) Reservation through the internet.				K2,K3	6		
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.				K2,K3	6		
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.				K3,K4	6		

<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		
	<b>CO4:</b> Ability to apply the knowledge on check -in and check-out procedure	K3		
	<b>CO5:</b> Analyze the left luggage handling procedure	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	Hotel Front Office Operations and Management- R.Jatashankar- Oxfrd 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.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		
21M1UHMA01	FRONT OFFICE OPERATION - I	GEC THEORY - I	I	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	L	S	S	S	S	L	S	S	S
CO3	S	S	M	S	S	S	S	M	S	S
CO4	S	M	M	S	S	S	M	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>										
<b>Teaching and Learning Methods</b>			Chalk and Talk, PowerPoint Presentation.							
<b>Assessment Methods</b>			CIA -25%							
			1.Unit Test							
			2. CIA Exam I & II							
			3.Assignment							
			4.Quiz							
			ESE - 75%							
<b>Designed By</b>					<b>Verified By</b>		<b>Approved By</b>			
 Mr S.KUPPURAJ					 Mr M.MOHANRAJ					

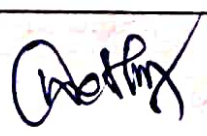

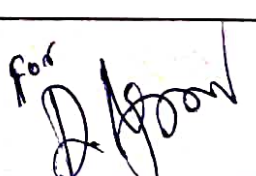


**Head of Department**  
 of Hotel Management & Catering Science  
 Muthayammal College of Arts & Science  
 Basipuram-637 408, Namakkal (Dt:  
 Tamilnadu. P. 04281222117

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
21M1UHMP01	PRACTICAL : ACCOMMODATION OPERATION - I	DSC PRACTICAL - I	I	3	-	-	3	2
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To impart knowledge on basic housekeeping procedure and practices</li> <li>• To impart Knowledge of cleaning equipment and cleaning agents</li> </ul>							
S.No.	List of Experiments / Programmes	Knowledge Levels	Sessions					
1	Identification of cleaning equipment: Selection, use, mechanism, Care and maintenance, Identification of cleaning agent.	K1-K3	3					
2	Bed making procedure	K2,K3	3					
3	Standard guest room supplies. (Amenities)	K1	3					
4	Daily cleaning of Guestrooms & Bathrooms	K3	3					
5	Guest Room inspection.	K5	3					
6	Public Area Cleaning	K3	3					
7	Cleaning and polishing (Wood, plastic, leather, glass)	K3,K4	3					
8	Methods of cleaning (Mopping, Wet mopping, Vacuum, Sweeping).	K3,K4	3					
9	Room Layout	K3	3					
10	Maid's Trolley - Setting up a trolley	K4	3					
<b>Course Outcome</b>	<b>CO1:</b> Ability to identify and use different types of housekeeping equipment	K1						
	<b>CO2:</b> Ability to Understand 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	K5						
<b>Learning Resources</b>								
<b>Text Books</b>	Hotel Housekeeping Operations and management-G.Raghubalan -Oxford University Press-II Edition (2009)							
<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>							



**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
21M1UHMP01	PRACTICAL : ACCOMMODATION OPERATION - I					DSC PRACTICAL - I	I	3	-	-	3	2
<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	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								
<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 -40%						
						1.Model 1						
						2.Model 2						
						3.Observation						
						4.Grooming						
						4.Attendance						
						ESE - 60%						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By</b>			
 Mr A.PRABHU						 Mr M.MOHANRAJ						



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

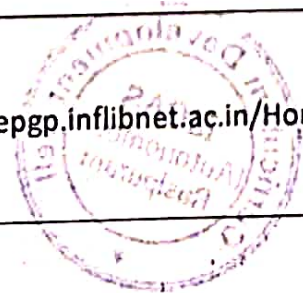
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M1UHMP02	PRACTICAL : FRONT OFFICE OPERATION - I	DSC PRACTICAL- II	I	3	-	-	3	2

**Objective**  
 The Main Objectives of this course are to:  
 • Know the basic in Front Office Operation.  
 • To handle reservation and registration procedure.

S.No.	List of Experiments / Programmes	Knowledge Levels	Sessions
1	Important Tourist place in India	K1	2
2	Domestic and International airlines.	K1	2
3	Telephone handling procedure	K2	2
4	Check - in and check - out procedure	K3	2
5	Luggage handling procedure.	K3	2
6	Registration & Reservation form filling.	K3	2
7	Front office records	K3	2
8	Calculation of statistical data- House count, Room position.	K3	2
9	Percentage of room occupancy, Percentage of walk - ins, Percentage of no- shows, Percentage of foreign occupancy	K3	4
10	Handling emergencies.	K4	2
11	Lost and found procedure	k4	2
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**

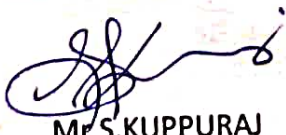

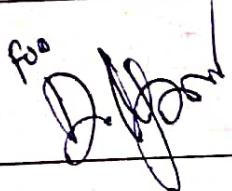
<b>Text Books</b>	Hotel Front Office Operations and Management- R.Jatashankar- Oxfrd University Press-I Edition-2009
<b>Reference Books</b>	Hotel Front Office-Sudhir Andrews -Tata McGraw Hill- II Edition Basic Hotel Front Office Procedures-Peter Renner Van Nostrand Reinhold- 3rd edition (July 1993).
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**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			
21M1UHMP02	PRACTICAL : FRONT OFFICE OPERATION - I	DSC PRACTICAL- II	I	3	-	-	3	2			
<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	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								

<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 -40%
	1.Model 1
	2.Model 2
	3.Observation
	4.Grooming
	4.Attendance
	ESE - 60%

<b>Designed By</b>	<b>Verified By</b>	<b>Approved By</b>
 Mr S.KUPPURAJ	 Mr M.MOHANRAJ	



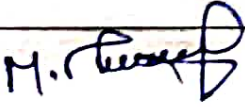
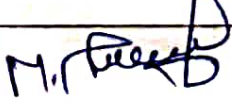
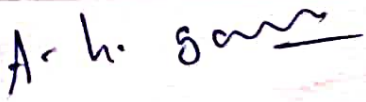
**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M2UHMC03	FOOD AND BEVERAGE SERVICE - I	DSC THEORY - III	II	4	4	-	-	4
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To impart knowledge on Food and Beverage Service industry and its operation.</li> <li>• To acquire fundamental skills required for F and B service Personnel</li> </ul>							
Unit	Course Content	Knowledge Levels	Sessions					
I	<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,K2	9					
II	<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.	K1-k3	9					
III	<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, tray service explanation of each. Self-service, cafeteria service, Counter service and vending explanation of each. Assisted service-Bufferet, car very- explanation of each.	K2-K3	9					
IV	<b>MENU KNOWLEDGE:</b> Types of Menu- Ala carte, Table d' hote .Types of breakfast-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.	K2,K3	9					
V	<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).	K3,k4	9					



<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> Ability to compile menu of different types of Breakfast.	K3		
	<b>CO4:</b> Categorize the non alcoholic beverage.	K4		
<b>Learning Resources</b>				
<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 Lillicrap-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

**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		
21M2UHCMC03	FOOD AND BEVERAGE SERVICE - I	DSC THEORY - III	II	4	4	-	-	4		
<b>CO-PO Mapping</b>										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	L	S	S	S	S	L	S	S
CO2	S	M	S	S	S	S	M	S	S	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	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 5. Kahoot App						
<b>Teaching and Learning Methods</b>				Chalk and Talk, PowerPoint Presentation.						
<b>Assessment Methods</b>				CIA -25% 1.Unit Test 2.Internal Assessment Test I & II 3.Assignment 4.Quiz ESE - 75%						
<b>Designed By</b>				<b>Verified By</b>			<b>Approved By</b>			
 Mr M.MOHANRAJ				 Mr M.MOHANRAJ						



**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
21M2UHMA02	ALLIED- FOOD SCIENCE AND NUTRITION	GEC THEORY - II	II	5	5	-	-	5
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• Practice general procedure regarding personal hygiene.</li> <li>• To know about different types of Macro and Micro Nutrients.</li> </ul>							
<b>Unit</b>	<b>Course Content</b>	<b>Knowledge Levels</b>	<b>Sessions</b>					
I	<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,K2	11					
II	<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.	K1,K2	11					
III	<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,K3	14					
IV	<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.	K1-K3	12					
V	<b>FOOD CONTAMINATION AND PRESEVATION:</b> Outline of Contamination- Spoilage and Preservation of Vegetables and Fruits, Milk and Milk Products, Canned Foods- Meat and Meat Products, Egg and Poultry. <b>Preservation method</b> – Low temperature and High temperature. Microbial intoxication. Food borne illness. Nutritional loses during Cooking.	K3,K4	12					

<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	

**Learning Resources**

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

**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		
21M2UHMA02	FOOD SCIENCE AND NUTRITION	GEC THEORY - II	II	5	5	-	-	5		
<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	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 5. Kahoot App									
<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.									
<b>Assessment Methods</b>	CIA -25% 1.Unit Test 2.Internal Assessment Test I & II 3.Assignment 4.Quiz ESE - 75%									
<b>Designed By</b>					<b>Verified By</b>			<b>Approved By</b>		
S. Karthy Mrs S.KARTHIKA					Mr M.MOHANRAJ			A. h. sany		


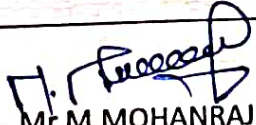
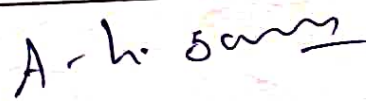


**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M2UHM P03	PRACTICAL : FOOD PRODUCTION AND PATISSERIE - I	DSC PRACTICAL - III	II	3	-	-	3	2
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To make them understand the pre-requisites for working in the kitchen.</li> <li>• Use knives and kitchen equipment safely to cut meat, vegetables and other ingredients</li> </ul>							
<b>S.No.</b>	<b>List of Experiments / Programmes</b>						<b>Knowledge Levels</b>	<b>Sessions</b>
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-K3	4
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-K3	4
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						K2-K3	4

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)-	K2-K3	4
5	<b>Egg Cookery-</b> Preparation of varieties of egg dishes- Boiled (soft & hard)- Fried (sunny side up, double fried)- Poaches, Scrambled, Omlette (plain, stuffed)	K2-K3	3
6	<b>Fish Cookery-</b> Identification & classification of fish e.g. flat fish (Pomfret, Black Pomfret and Sole), Round fish (Surmai, Rawas, Mackerel), Shellfish (Clams, Mussels, Shrimps, Crabs, Lobsters), Cephalopods (Squid, Cuttle, Fish), Cuts of Fish e.g., Fillet, Dame, Troncon, Paupiette, Goujons, Preparation of simple fish Dishes	K4	4
7	<b>Poultry-</b> Classification of poultry, Cuts of Poultry- Preparation and jointing of Chicken	K4	3
8	<b>Hot /Cold dessert-</b> Caramel custard- Bread and butter pudding- Queen of pudding - Souffle – lemon, pineapple - Mousse – Chocolate- Coffee- Cheese cake	K6	4
<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> Display the knowledge of 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>		

**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
21M2UHMP03	PRACTICAL : FOOD PRODUCTION AND PÂTISSERIE - I					DSC PRACTICAL - III	II	3	-	-	3	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	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									
<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 -40%						
						1.Model 1						
						2.Model 2						
						3.Observation						
						4.Grooming						
						4.Attendance						
						ESE - 60%						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By</b>			
 Mr S. MUGUNTHAKUMAR						 Mr M. MOHANRAJ						





**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
21M2UHMP04	PRACTICAL : FOOD AND BEVERAGE SERVICE - I	DSC PRACTICAL - IV	II	3	-	-	3	2
<b>Objective</b>	The Main Objectives of this course are to: •To impart knowledge on Food & Beverage Service industry and its operation. •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	2					
2	Napkin folding	K2-K6	2					
3	Laying and relaying of table cloths	K3	2					
4	Carrying a light tray- Carrying a heavy tray- Carrying glasses.	K3	2					
5	Handling cutlery and crockery- Manipulating service spoon and fork	K3	2					
6	Service of water	K3	2					
7	Table d'hôte cover laying- A la carte cover laying	K3	2					
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.	K1-K3	2					
10	Service of salads, Service of sweet, Service of Cheese, Clearance of soiled plates, Service of dessert. Service of non – alcoholic drinks- tea, coffee	K1-K3	2					
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.	K1-K3	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> To compile different types of breakfast menu	K3
	<b>CO4:</b> Handle food order from guest	K4
	<b>CO5:</b> Compare and 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
<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
21M2UHMP04	PRACTICAL : FOOD AND BEVERAGE SERVICE - I	DSC PRACTICAL - IV	II	3	-	-	3	2

**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	S	S	S	S	S	M	S
CO4	S	M	S	S	S	S	M	S	S	S
CO5	S	M	S	S	S	S	M	S	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 -40%**

1.Model 1

2.Model 2

3.Observation

4.Grooming

4.Attendance

**ESE - 60%**

**Designed By**

*M. Mohanraj*  
Mr M.MOHANRAJ

**Verified By**

*M. Mohanraj*  
Mr M.MOHANRAJ

**Approved By**

*A. L. Sarav*



**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
21M3UHCM04	ACCOMMODATION OPERATION - II	DSC THEORY - IV	III	5	5	-	-	5
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To gain knowledge on linen and laundry operations</li> <li>• To obtain technical knowledge on uniform room and sewing room.</li> </ul>							
Unit	Course Content						Knowledge Levels	Sessions
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.						K1-K4	11
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, equipment used. <b>Pest Control-</b> Common pest found in hotels, Area of infestation, Prevention and control, Responsibility of housekeeping in pest control.						K2,K3	11
III	<b>PERFORMANCE STANDARD:</b> Performance and productivity standard, Time and motion study, standard operating manual. <b>Budget -</b> Types of Budget, Budget process, planning capital budget and operating budget, Controlling expenses, Income statement. <b>Purchasing system -</b> method of buying, Stock record, Issuing and control.						K2,K3	13
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.						K2-K3	13
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, Decorations during various occasions, Horticulture, indoor plants.						K3,K4	12

<b>Course Outcome</b>	<b>CO 1:</b> List out the types of stain	K1	
	<b>CO 2:</b> Ability to understand the steps involved in uniform and sewing room activity	K2	
	<b>CO 3:</b> Calculate and prepare the budget	K3	
	<b>CO4:</b> Apply safety measures and First aid techniques.	K3	
	<b>CO5:</b> Categorize the style of flower arrangement.	k4	
<b>Learning Resources</b>			
<b>Text Books</b>	Hotel Housekeeping Operations and management-G.Raghubalan -Oxford University Press-II Edition		
<b>Reference Books</b>	Hotel Housekeeping Training Manual -Sudhir Andrews – TMH publications-I Edition Professional Management of Housekeeping Operations- Thomas J Jones-John wiley and sons.inc-fourth Edition Accommodation and Cleaning Services- Vol.I and Vol.II- David-Allen- 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>		
	L-Lecture	T-Tutorial	P-Practical C-Credit

**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
21M3UHMC04	ACCOMMODATION OPERATION - 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	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							

**Tutorial Schedule**

**Teaching and Learning Methods**

Chalk and Talk , PowerPoint Presentation.

**Assessment Methods**

**CIA -25%**

1.Unit Test

2.CIA Exam I & II

3.Assignment

4.Quiz

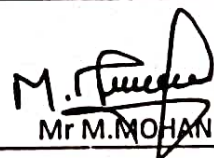
**ESE - 75%**

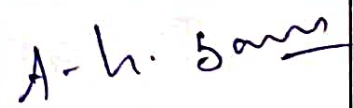
**Designed By**

**Verified By**

**Approved By**

  
Mr A.PRABHU

  
Mr M.MOHANRAJ





**Head of Department**  
of Hotel Management & Catering Science  
Muthayammal College of Arts & Science  
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Tamilnadu P. 637 408

**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2022-2023 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
22M3UHMA04	ALLIED: BAKERY AND CONFECTIONERY	GEC THEORY- III	III	5	5	-	-	5

**Objective**

The Main Objectives of this course are to:

- To impart knowledge on equipment and ingredients used in bakery
- To obtain basic knowledge on Bread and cake making techniques.

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-K3	12
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. Faults and reason in Bread making	K2,K3	12
III	<b>CAKE:</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 Equipments used for icing, Different types of icing.	K2,K3	12
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, preparation and types of chocolate, Decorative work and display.	K2,K3	12
V	<b>PASTRY AND FROZEN DESSERTS:</b> Types of pastry, Recipes for each pastries. <b>Frozen desserts-</b> Types and classification. Methods of Preparation of various ice creams.	K3,K4	12

<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> Exhibit skills and techniques applied in chocolate preparation	K3	
	<b>CO5:</b> Analyze the different types of Pastry	K4	

<b>Learning Resources</b>				
<b>Text Books</b>	Bakery and confectionary-yogambal ashokkumar-phi learning pvt. Ltd.Edition : second (REVISED)			
<b>Reference Books</b>	A professional text to bakery and confectionery-Kingslee John-New Age International (P) Ltd- Edition-2 Theory of bakery-Parvinder S.Bali-Oxford University Press-Edition First			
<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>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit



**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2022-2023 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C			
22M3UHMA04	ALLIED: BAKERY AND CONFECTIONERY	GEC THEORY-III	III	5	5	-	-	5			
<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	
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG								

**Tutorial Schedule**

1. Group Discussion
2. Quiz
3. Flash Cards
4. Hands-On Training

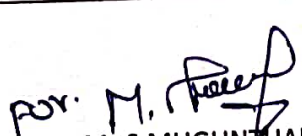
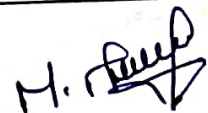
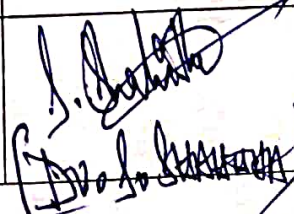
**Teaching and Learning Methods** Chalk and Talk , PowerPoint Presentation.

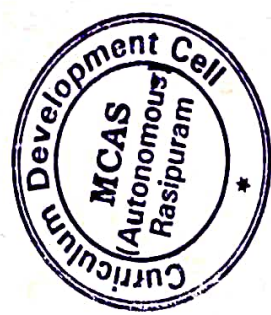
**Assessment Methods**

CIA -25%

1. Unit Test
2. CIA Exam I & II
3. Assignment
4. Quiz

ESE - 75%

Designed By	Verified By	Approved By
<p align="center">                       Mr S.MUGUNTHAKUMAR                 </p>	<p align="center">                       Mr M.MOHANRAJ                 </p>	<p align="center">  </p>


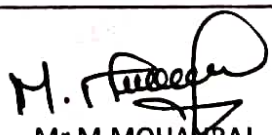
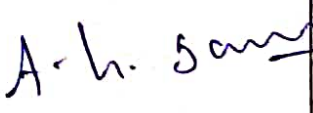


**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M3UHMC05	BAKERY AND CONFECTIONERY	DSC THEORY- V	III	5	3	2	-	4
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To impart knowledge on equipment and ingredients used in bakery</li> <li>• To obtain basic knowledge on Bread and cake making techniques.</li> </ul>							
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-K3	12
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. Faults and reason in Bread making						K2,K3	12
III	<b>CAKE:</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 Equipments used for icing, Different types of icing.						K2,K3	12
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, preparation and types of chocolate, Decorative work and display.						K2,K3	12
V	<b>PASTRY AND FROZEN DESSERTS:</b> Types of pastry, Recipes for each pastries. <b>Frozen desserts-</b> Types and classification. Methods of Preparation of various ice creams.						K3,K4	12

<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> Exhibit skills and techniques applied in chocolate preparation	K3		
	<b>CO5:</b> Analyze the different types of Pastry	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	Bakery and confectionary-yogambal ashokkumar-phi learning pvt. Ltd.Edition : second (REVISED)			
<b>Reference Books</b>	A professional text to bakery and confectionery-Kingslee John-New Age International (P) Ltd- Edition-2 Theory of bakery-Parvinder S.Bali-Oxford University Press-Edition First			
<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>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

**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			
21M3UHMC05	BAKERY AND CONFECTIONERY	DSC THEORY- V	III	5	3	2	-	4			
<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	
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG								
<b>Tutorial Schedule</b>	1. Group Discussion 2. Quiz 3. Flash Cards 4. Kahoot App 5. Hands-On Training										
<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.										
<b>Assessment Methods</b>	CIA -25% 1. Unit Test 2. .CIA Exam I & II 3. Assignment 4. Quiz ESE - 75%										
<b>Designed By</b>				<b>Verified By</b>			<b>Approved By</b>				
 M. S. MUGUNTHAKUMAR				 Mr M. MOHANRAJ							



Head of Department  
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 Muthayammal College of Arts & Science  
 Rasipuram-637 408, Namakkal (Dt):  
 Tamilnadu, P. 04287-222112

**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
21M3UCMA03	HOTEL ACCOUNTS	GEC THEORY - I	III	5	5	-	-	5
<b>Objective</b>	1. To impart knowledge on fundamentals of Hotel Accounting. 2. To understand the various concepts and elements of cost.							
Unit	Course Content						Knowledge Levels	Sessions
I	<b>Introduction of Accounting:</b> Meaning, Definition, objectives of accounting, Book Keeping, Advantages and limitations of accounting, Accounting principles, Concepts and Conventions, Preparation of Journal, Ledger, Trial Balance, Final Accounts, Trading Account, Profit and Loss Account, Balance sheet (Simple problems only)						K1	12
II	<b>Cost Accounting:</b> Cost Accounting, Meaning and Definition, Objectives, Difference between Financial Accounting and Cost Accounting, Relationship between Management Accounting and Cost Accounting, Installation of an Ideal Costing System, Elements of Cost, Cost Concepts and Classifications, Preparation of Cost Sheet.						K2-K3	10
III	<b>Material Cost Control:</b> Meaning, Objectives, Essentials Advantages, Fixation of various Stock levels, Reorder level, Maximum Level, Minimum Level, Average Stock Level, Danger Level, Economic Order Quantity (EOQ ), Perpetual Inventory System, Pricing of material issues, FIFO-LIFO, Simple Average, Weighted Average.						K3	12
IV	<b>Budget and Budgetary control:</b> Meaning of Budget, Budgetary Control, Objectives - Merits and Demerits of Budgetary Control, Essentials of good Budgetary Control, Use of Budget in Planning and Control, Types of Budget, Sales Budget, Production Budget, Cost of Production Budget, Materials Budget, Selling and Distribution Budget, Cash Budget, Flexible Budget.						K3	12
V	<b>Food &amp; Beverage Accounts Cost Concept:</b> Food and Beverage Accounts, Nature of food and beverage business, Recipe costing, Menu costing and Cost sheet, Classification of Department based on Revenue, Sales, Records and Control of revenue, Uniform system of accounting. <b>Room occupancy percentage-Bed occupancy percentage, Double occupancy percentage, Percentage of food and Beverage sales.</b>						K3-K4	14
<b>Course Outcome</b>	CO1: Understand the Fundamental Principles of Accounting.						K2	
	CO2: Identify the Cost concepts and preparation of Cost sheet						K1	
	CO3: Interpret the knowledge of Material Cost Control and Pricing of Material Issues.						K2	
	CO4: Explain the significance of preparing various budgets.						K2	
	CO5: Understand the Food and Beverage Accounts.						K2	

### Learning Resources

<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. R.K. Sharma, "Management Accounting", Sultan and Sons publications, New Delhi, 2016.</li> <li>2. S.P. Jain &amp; K.L. Narang, "Hotel Accountancy &amp; Finance", Kalyani Publishers, Ludhiana, 2018.</li> <li>3. Bhattacharya "Principles and practices of Cost Accounting", PHI Publications, Third Edition, 2015.</li> <li>4. R.S.N.Pillai and V.Bagavathi , "Cost Accounting", Sultan Chand and Sons Publishers. 7th Edition 2014.</li> <li>5. S.P.Iyengar, "Cost Accounting", Sultan Chand &amp; Sons, New Delhi, 2018.</li> </ol>			
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Michael M. Coltman "Hospitality Management Accounting", John Wiley &amp; Sons Publications, 7<sup>th</sup> edition, 2010.</li> <li>2. Jerry J, "Hospitality Financial Accounting", Weygandt Wiley &amp; Sons, 2010.</li> <li>3. Ozi A.D' Cunha &amp; Gleson O. D' Cunha Dicky "Hotel Accounting &amp; Financial Control", S- Enterprise, Kandivali, Mumbai, 2011.</li> </ol>			
<b>Website Link</b>	<ol style="list-style-type: none"> <li>1. <a href="https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==</a></li> <li>2. <a href="https://www.ihmnotessite.net/accounts">https://www.ihmnotessite.net/accounts</a></li> </ol>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

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

Course Code	Course Title	Course Type	Sem.	Hours	L	T	P	C
21M3UCMA03	HOTEL ACCOUNTS	GEC THEORY - I	III	5	5	-	-	5

**CO-PO Mapping**

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

Level of Correlation  
between CO and PO

L-LOW

M-MEDIUM

S-STRONG

**Tutorial Schedule**

1. Prepare Final Accounts of Hotel Industry.
2. Give the possible factors for minimization of cost in Hotel Industry.
3. Design the module for Material Receipts and Issue.
4. Simplify the format for the preparation of budget in Hotels.
5. Describe the module for the Room occupancy.

**Teaching and Learning Methods**

1. Chalk and Talk
2. Content beyond syllabus (PPT, you tube / NPTEL video)
3. Assignment plan (Individual assignment)
4. Think-Pair-Share
5. For corners Four papers
6. Sketch noting
7. Flipped class room
8. Visible quiz
9. Self- Study

**Assessment Methods**

CIA -25%

1. Unit Test

2. Internal Assessment Test I & II

3. Assignment (Online Assignment through Google Class Room)

4. Quiz (Conducted through Google forms)

ESE - 75%

Designed By

Verified By

Approved By

G. Thangaraj

G. Thangaraj

A. K. S. S.



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

Course Code	Course Title	Course Type	Se m	Hour s	L	T	P	C
21M3UHMP05	PRACTICAL : ACCOMMODATION OPERATION - II	DSC PRACTICAL - V	III	3	-	-	3	2
<b>Objective</b>	The Main Objectives of this course are to: • To gain knowledge on linen room and laundry operations • To obtain technical knowledge on flower arrangement							
S.No.	List of Experiments / Programmes	Knowledge Levels	Sessions					
1	<b>Laundry</b> -Basic Principles-In -house Laundry service procedure, Laundry Machinery and Equipment, Layout of Uniform room.	K1-K3	6					
2	<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.	K1-K3	6					
3	<b>Flower arrangement</b> -Basic principles, Conditioning of plant materials, Styles of flower arrangement, Theme decorations	K3-k6	6					
4	<b>Pest control</b> -Identification of various pests, Areas of infestation	K1-K3	6					
5	<b>Pest Control</b> -Prevention and control procedure.	K4	6					
<b>Course Outcome</b>	<b>CO 1:</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>CO 3:</b> Ability 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>	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>							






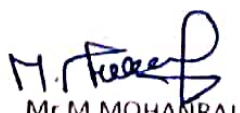
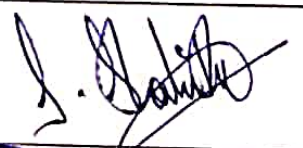
**B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M3UHMP05	PRACTICAL : ACCOMMODATION OPERATION - II	DSC PRACTICAL - V	III	3	-	-	3	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
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 -40% 1.Model 1 2.Model 2 3.Observation 4.Grooming 4.Attendance ESE - 60%

<b>Designed By</b>	<b>Verified By</b>	<b>Approved By</b>
 Mr S. KUPPURAJ	 Mr M. MOHANRAJ	



**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
21M3UHMP06	PRACTICAL : BAKERY AND CONFECTIONERY	DSC PRACTICAL - VI	III	4	-	-	4	2
Objective	The Main Objectives of this course are to: • To learn about the Bakery equipments and Tools • To Impart basic knowledge on Bread and Cake making techniques.							
S.No.	List of Experiments / Programmes	Knowledge Levels	Sessions					
1	Identification of Bakery equipment and ingredients	K1-K3	6					
2	<b>Bread - Demonstration and preparation of Simple and Enriched Bread Recipes- Bread Rolls and Stick, Brioche, French Bread, Croissants, Danish Pastry, Bread Loaf (White and Brown)</b>	K3-K6	7					
3	<b>Cake Making- Demonstration and preparation of Simple and Enriched Cakes Recipes</b> Sponge ,Fatless sponge, Swiss roll, Genoese, Fruit cake, Rich cakes, Faults in baking cakes - Identification and Rectification	K3-K6	7					
4	<b>Icing- Classification preparing and applying various types of icing, Identification of Tools and equipments</b>	K3-K6	6					
5	<b>Demonstration and preparation of dishes using varieties of Pastry</b> Short crust pastry - Jam tart, Choux pastry - Éclairs, cream rolls, Flaky pastry, Puff pastry	K3-K6	6					
6	<b>Cookies- Demonstration and preparation of Simple Cookies Recipes</b> Plain Cookies, Golden Cookies, Melting Moments, Tri Colour Biscuits, Chocolate chip, Chocolate Cream Finger	K3-K6	6					
7	<b>Hot and Cold Dessert-Lemon sponge, Fruit Trifle, Chocolate Mousse, Pineapple Mousse, Lemon Soufflé, Fruit Jelly, Butter scotch sponge, Honey comb mould, Bread and butter pudding, Caramel Custard ,Christmas pudding</b>	k3-K6	7					
Course Outcome	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						
	CO4 :Categorize various types of icing	k4						
	CO5:Create various pastry cake products using basic principles	K6						
<b>Learning Resources</b>								
Text Books	Modern Cookery for Teaching and the Trade- Vol. I & Vol.II – Thangam E.Philp -Mumbai- Orient Longment							
Reference Books	Bakery and confectionary-yogambal ashokkumar-phi learning pvt. Ltd.Edition : second (REVISED) Professional baking- wayne gisslen- john wilwey and sons -8th Edition							
Website Link	<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
21M3UHMP06	PRACTICAL : BAKERY AND CONFECTIONERY	DSC PRACTICAL - VI	III	4	-	-	4	2

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-LOW	M-MEDIUM	S-STRONG								

Tutorial Schedule

Teaching and Learning Methods

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

Assessment Methods

CIA -40%

1.Model 1

2.Model 2


3.Observation

4.Grooming

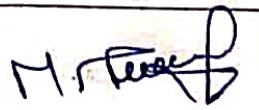
4.Attendance

ESE - 60%

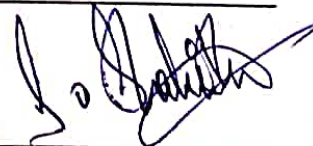
Designed By

  
Mr. S.MUGUNTHAKUMAR

Verified By

  
Mr. M.MOHANRAJ

Approved By



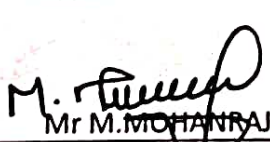
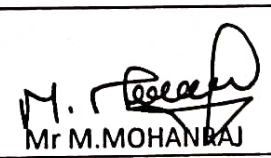
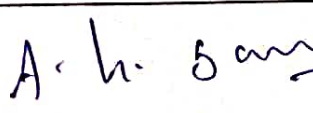


**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M3UHMS01	HOTEL FRENCH	SEC - I	III	3	1	2	-	2
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To learn basics in French Language.</li> <li>• To comprehend culinary terms in French.</li> </ul>							
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,k2	6
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,K3	6
III	<b>Members of the family:</b> Numerical from 1 to 100,The Time of the day. Countries and their nationalities.						K2,K3	6
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.						K2,K3	6
V	<b>Menu items In French:</b> Terms for Breakfast, Lunch and Dinner, Compilation of French menu for Breakfast, Lunch and Dinner. Culinary terms in French-French to English, English to French.						K3,K4	6

<b>Course Outcome</b>	<b>CO1:</b> Remembering French language basics.	K1	
	<b>CO2:</b> Ability to understand the culinary terms.	K2	
	<b>CO2:</b> Ability to understand the French numerical	K2	
	<b>CO4:</b> Demonstrate the conversation related to restaurant	K3	
	<b>CO5:</b> Analyze the different types of Menu items in French term.	K4	
<b>Learning Resources</b>			
<b>Text Books</b>	A Votre Service 1- Rajeswari Chandrasekar- Rekha Hangal- Chitra Krishnan General Book Depot- 1691- Delhi		
<b>Reference Books</b>	French for Hotel Management and Tourism- S.Bhattacharya - 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>		
	L-Lecture	T-Tutorial	P-Practical C-Credit

**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
21M3UHMS01	HOTEL FRENCH					SEC - I	III	3	1	2	-	2
<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	S	M	S	S	S	S	M		
CO3	S	L	S	M	S	S	L	S	M	S		
CO4	S	S	S	S	S	S	S	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. Quiz 3. Flash Cards 4. Kahoot App						
<b>Teaching and Learning Methods</b>						Chalk and Talk , PowerPoint Presentation.						
<b>Assessment Methods</b>						CIA -25% 1.Unit Test 2.CIA Exam I & II 3.Assignment (Online Assignment through Google Class Room) 4.Quiz ESE - 75%						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By</b>			
 Mr M. MOHANRAJ						 Mr M. MOHANRAJ			 A. K. Samp			



**Head of Department**  
 of Hotel Management & Catering Science  
 Muthayammal College of Arts & Science,  
 Rasipuram-637 408, Namakkal (Dt),  
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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
21M4UHMC06	REGIONAL CUISINES OF INDIA	DSC THEORY - VI	IV	5	3	2	-	4
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To impart the knowledge on Indian regional cooking</li> <li>• To impart knowledge on tandoor, Indian bread, 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. <b>Tandoori cooking-</b> Objectives and importance of Tandoori, Seasoning of Tandoori pot, Tandoori preparation, marination, Indian breads, Tikka, kebabs, Tandoori recipes and method of preparation.	K1-K3	12					
II	<b>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-Tamilnadu, Kerala, AndhraPradesh, Karnataka, Goa, Gujarat.	K1-K3	12					
III	<b>REGIONAL CUISINE:</b> State to covered Punjab, Kashmir, Maharashtra, Bengal, Madhya Pradesh, Rajasthan, Method of cooking in Indian cuisine, dishes with recipes, Specialty cuisine, Chettinadu, Hyderabad, Awadhi.	K1-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. <b>Indian breakfast preparation-</b> popular Indian breakfast recipes.	K2-K4	12					
V	<b>INDENTING-COSTING-PURCHASING:</b> Principles of indenting, Food costing and control, Importance and relevance of food costing, Purchase system, Purchase specification, Storage.	k3,K4	12					

<b>Course Outcome</b>	<b>CO1: Remembering Spices masalas and condiments</b>	K1	
	<b>CO 2: Ability to Understand heritage of Indian cuisine</b>	K2	
	<b>CO3:Apply the knowledge on process of making Indian Cuisine</b>	K3	
	<b>CO4: Exhibit skills in the preparation of Indian Sweets.</b>	K3	
	<b>CO5: Analyze the food cost control</b>	K4	

**Learning Resources**

<b>Text Books</b>	Cookbook of Regional Cuisines of India- Nita Mehta -Snab Publishers
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<b>Reference Books</b>	Food Production Operations- Parvinder S.Bali- Oxford University Press- 2009 Authentic Regional Cuisine of India- Anirudh Arora (Author), Hardeep Singh Kohli (Author)-IMM Lifestyle Books
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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.ihmnotessite.net/3-food-production">https://www.ihmnotessite.net/3-food-production</a>
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	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 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M4UHMC06	REGIONAL CUISINES OF INDIA	DSC THEORY - VI	IV	5	3	2	-	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	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-LOW	M-MEDIUM	S-STRONG								

**Tutorial Schedule**

1. Group Discussion
2. Quiz
3. Flash Cards
4. Kahoot App

**Teaching and Learning Methods**

Chalk and Talk , PowerPoint Presentation.

**Assessment Methods**

CIA -25%

1.Unit Test

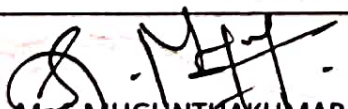
2.Internal Assessment Test I & II

3.Assignment

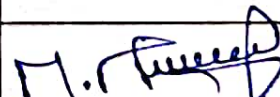
4.Quiz

ESE - 75%

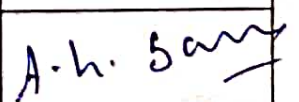
**Designed By**

  
Mrs.MUGUNTHAKUMAR

**Verified By**

  
Mr M.MOHANRAJ

**Approved By**



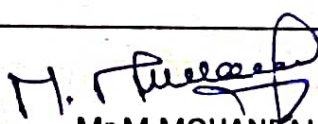
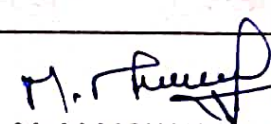
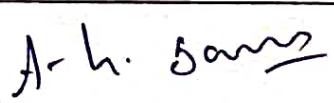


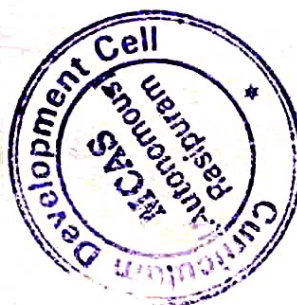
**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M4UHMC07	FOOD AND BEVERAGE SERVICE-II	DSC THEORY - VII	IV	5	3	2	-	4
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To impart the knowledge on various types of wines and their production</li> <li>• To impart knowledge on sparkling wine services</li> </ul>							
<b>Unit</b>	<b>Course Content</b>				<b>Knowledge Levels</b>	<b>Sessions</b>		
I	<b>INTRODUCTION TO BEVERAGES:</b> Definition, Classification of beverage, Significance- <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> Classification of German wines, Wine producing regions of Germany, Famous wines of Germany. <b>Wines of Italy-</b> Italian wine classification. Wine producing regions of Italy, Famous wines of Italy. Other wine producing countries, Table wine service procedure.				k1,K2	12		
II	<b>SPARKLING WINES:</b> Meaning, methods of Making Sparkling wine, Sparkling wine service procedure, 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, Masala 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.				K1-K3	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.				K1-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.				K1-K4	12		
V	<b>SPIRIT COFFEE:</b> Meaning, Method of preparation and examples of some spirit coffee. <b>Tobacco-</b> Important tobacco producing countries of the world, production of tobacco, parts of cigar, strength, size of cigars, service method, storage and International brand names of cigars Service procedure of cigars brand name.				K1-K4	12		

<b>Course Outcome</b>	CO1:Ability to identify different types of wines	K1	
	CO2:Ability to understand sparkling wine procedure	K2	
	CO3: Ability to apply the procedure involved in production of Beer.	k3	
	CO4: Demonstrate steps involved in production of Spirits	k3	
	CO5: Analyse the different type of Spirit coffee	K4	
<b>Learning Resources</b>			
<b>Text Books</b>	Food and Beverage Service- R.Singaravelavan- Oxford University Press- 2011		
<b>Reference Books</b>	Food and Beverage Service –Dennis R.Lillicrap and John A- Cousins –ELBS. Food and Beverage Service Training Manual -Sudhir Address –Tata Mc Graw –Hill.		
<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>		
	L-Lecture	T-Tutorial	P-Practical
			C-Credit

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


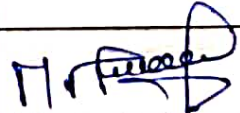
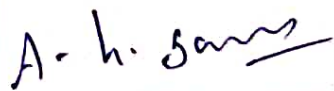
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C			
21M4UHMC07	FOOD AND BEVERAGE SERVICE-II	DSC THEORY - VII	IV	5	3	2	-	4			
<b>CO-PO Mapping</b>											
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	S	S	S	S	S	S	S	S	S	S	
CO2	S	S	S	M	S	S	S	S	M	S	
CO3	S	M	S	S	S	S	M	S	S	S	
CO4	S	S	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>	1. Group Discussion 2. Quiz 3. Flash Cards 4. Kahoot App										
<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.										
<b>Assessment Methods</b>	CIA -25% 1.Unit Test 2.Internal Assessment Test I & II 3.Assignment 4.Quiz ESE - 75%										
<b>Designed By</b>			<b>Verified By</b>			<b>Approved By</b>					
 Mr M.MOHANRAJ			 Mr M.MOHANRAJ								



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
21M4UHMA03	ALLIED- FRONT OFFICE MANAGEMENT	GEC THEORY- IV	IV	4	4	-	-	4
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To impart the knowledge on duties and responsibilities night auditing</li> <li>• To impart the knowledge on computer application in front office</li> </ul>							
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. <b>Credit monitoring</b> - Floor limit, House limit, part settlement of In house guests. Safety and Security, Sundry guest services. Handling mail, handling message.	K1-k3	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.	K1-K3	9					
III	<b>EVALUATING HOTEL PERFORMANCE AND MODE OF PAYMENT</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.	K1-K3	9					
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, shawman.	K3,k4	9					
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	k3-k5	9					

<b>Course Outcome</b>	<b>CO1:</b> List out the mode of settlement of bills	K1		
	<b>CO2:</b> Discuss Night Auditing procedure	K2		
	<b>CO3:</b> Ability to prepare Front Office Accounting reports	K3		
	<b>CO4:</b> Ability to use different property management system	K3		
	<b>CO5:</b> Calculate and compare occupancy percentage	K5		
<b>Learning Resources</b>				
<b>Text Books</b>	Hotel Front Office operations and management -Jatashankar R Tewari - Oxfrud University Press 2nd Edition-new Delhi-2016			
<b>Reference Books</b>	Hotel Front office Training manual – Sudhir Andrews- TMH Publications Front office management-S.K Bhatnagar-Frank Bros and co publishers ltd-ist Edition-new DELHI-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> <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 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C		
21M4UHMA04	FRONT OFFICE MANAGEMENT	GEC THEORY- IV	IV	4	4	-	-	4		
<b>CO-PO Mapping</b>										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	S	S	M	S	S	S	S	M
CO2	S	M	S	S	S	S	M	S	S	S
CO3	S	S	S	L	M	S	S	S	L	M
CO4	S	S	M	S	S	S	S	M	S	S
CO5	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>	1.Group Discussion 2.Listening Skills 3. Roll play 4. Flash Cards 5. Kahoot App									
<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.									
<b>Assessment Methods</b>	<b>CIA -25%</b> 1.Unit Test 2.Internal Assessment Test I & II 3.Assignment 4.Quiz <b>ESE - 75%</b>									
<b>Designed By</b>					<b>Verified By</b>			<b>Approved By</b>		
 Mr S.KUPPURAJ					 Mr M.MOHANRAJ					




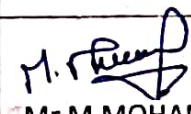
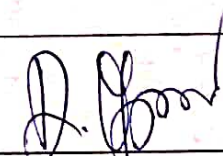
**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA	DSC PRACTICAL - VII	IV	3+3	-	-	6	3
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To train the students in quantity food production of Indian regional cuisine.</li> <li>• To train the students in preparation of Indian regional cuisine.</li> </ul>							
<b>S.No.</b>	<b>List of Experiments / Programmes</b>	<b>Knowledge Levels</b>	<b>Sessions</b>					
1	Demonstration - Indian rice preparations, Indian gravies, Indian chaats	K3	7					
2	Demonstration-Indian breads-naan, rotis, parathas, phulkas with variations,	K3	7					
3	Demonstration- Tandoori Dishes	K3	7					
4	Demonstration-Indian Sweets	K3	7					
5	Demonstration-Indian snacks preparations	K3	7					
6	Demonstration-Indian breakfast preparations	K3	7					
7	To Formulate 10 sets of menu consisting of 5 dishes from the following regions: Andhra Pradesh, Bengal.	K3-K6	8					
8	Chettinadu, Goa	K3-k6	8					
9	Gujarat, Kashmir, Kerala, Maharashtra	K3-K6	8					
10	Punjab, Rajasthan, Tamil Nadu	K3-K6	9					
<b>Course Outcome</b>	<b>CO1:</b> Identify the fabricated meat cut and equipment for Tandoor 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> Analyze the regional cuisine dishes in popular	K4						
	<b>CO5:</b> Evaluate the recipes and preparation method in popular Indian regional dishes.	K5						
<b>Learning Resources</b>								
<b>Text Books</b>	Modern Cookery for Teaching and the Trade- Vol. I & Vol.II – Thangam E.Philp							
<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>							





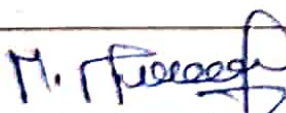
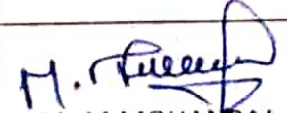
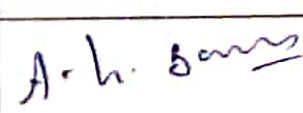
**B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

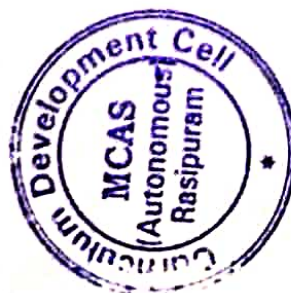
Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA					DSC PRACTICAL - VII	IV	3+3	-	-	6	3
<b>CO-PO Mapping</b>												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	M	S	S	S	S	M	S	S		
CO2	S	S	S	M	S	S	S	S	M	S		
CO3	S	L	M	S	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- 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 -40%						
						1.Model 1						
						2.Model 2						
						3.Observation						
						4.Grooming						
						4.Attendance						
						ESE - 60%						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By</b>			
 Mr S.MUGUNTHAKUMAR						 Mr M.MOHANRAJ			For 			



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
21M4UHMP08	PRACTICAL : FOOD AND BEVERAGE SERVICE -II	DSC PRACTICAL - VIII	IV	4	-	-	4	2
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To impart knowledge on bar.</li> <li>• To train students in order taking and service procedure of various alcoholic beverage</li> </ul>							
<b>S.No.</b>	<b>List of Experiments / Programmes</b>	<b>Knowledge Levels</b>	<b>Sessions</b>					
1	Recollecting 1 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	5					
2	Service of Sherry, Port, Madeira and Masala	K3	5					
3	Service of sparkling wine	K3	5					
4	Service of bottled beer, canned beer and draught beer,	K3	5					
5	Service of brandy, whisky, gin, Vodka, rum, tequila	K3	5					
6	Service of aromatized wine	K3	4					
7	Service of liqueur, Spirit coffee	K3	4					
8	Service of aperitifs	K3	4					
9	Service of cigar and cigarettes	K3	4					
10	Bar operation procedure	k4	4					
<b>Course Outcome</b>	CO1:Remembering and use the food and beverage service equipment	K1						
	CO2:Classify the different types wine	K2						
	CO3: Demonstrate the service procedure of alcoholic beverages.	K3						
	CO4:Demonstrate the service procedure of cigar and cigarettes	K3						
	CO5:Analyze the operations of bar	K4						
<b>Learning Resources</b>								
<b>Text Books</b>	Food and Beverage Service- R.Singaravelavan- Oxford University Press							
<b>Reference Books</b>	Food & Beverage Service – Dennis R.Lillicrap-john A Cousins Food & Beverage Service Training Manual – Sudhir Andrews -(Tata Mc.Graw Hill. Publications)							
<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			
21M4UHMP08	PRACTICAL : FOOD AND BEVERAGE SERVICE -II	DSC PRACTICAL - VIII	IV	4	-	-	4	2			
<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	M	S	S	S	S	M	S	S	S	
CO4	S	S	M	S	M	S	S	M	S	M	
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>			Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.								
<b>Assessment Methods</b>			CIA -40%								
			1.Model 1								
			2.Model 2								
			3.Observation								
			4.Grooming								
			4.Attendance								
			ESE - 60%								
<b>Designed By</b>				<b>Verified By</b>				<b>Approved By</b>			
 Mr M.MOHANRAJ				 Mr M.MOHANRAJ							



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

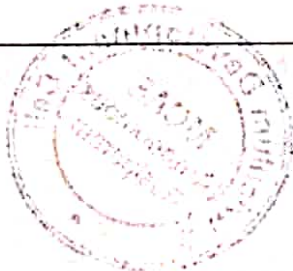
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M4UHMAP1	PRACTICAL : ALLIED FRONT OFFICE MANAGEMENT	GEC PRACTICAL - I	IV	4	-	-	4	3

**Objective**  
The Main Objectives of this course are to:  
• To impart knowledge on the procedure and practices adopted between guest and hotel  
• To impart skills in front office department

S.No.	List of Experiments / Programmes	Knowledge Levels	Sessions
1	Basic Manners and Attributes for Front Office staff, Receiving guest procedure	K2	4
2	Study of Countries and their capitals, currencies, Airways	K1-K3	3
3	Handling reservation(Manual system)in person, telephone		4
4	Handling reservation (Automated system)- Reservation of rooms through intersell Agencies (Makemy trip, Goibibo, Travel guru)	k3	4
5	Guest registration Procedures (F.I.T, Groups. V.I.P, V.V.I.P)	K2	4
6	Knowledge of Check in and Check out	k2	4
7	Role play-Check in process and check out process	K3,K6	4
8	Mail &Message handling procedure	K3	3
9	Bell Desk (Errand cards , Handing Guests Baggage )	K3	3
10	Handling left luggage (Procedure and records maintaining)	K3	3
11	Valet Parking (Procedure and Record maintaining)	K3	3
12	Safety locker (Procedure and record maintained)	K3	3
13	Role play-Bell boy, bell captain, receptionist, cashier	K3,K6	3
<b>Course Outcome</b>	<b>C01:</b> Remembering Countries and their Capitals.	K1	
	<b>C02:</b> Ability to understand check-in and checkout procedure	K2	
	<b>C03:</b> To Handle the situation of left luggage	K3	
	<b>C04:</b> Analyzing the Guest Departure Procedure	K4	
	<b>C05:</b> Analyzing the Suggestive selling procedure	K4	

**Learning Resources**

<b>Text Books</b>	Hotel Front Office Operation and Management- Jatashanker R.Tewari-Oxford University press-2010. Hotel Front Office Training manual- Sudhir Andrews Tata Mac Graw Hill- 2007.
<b>Reference Books</b>	Principles of Hotel Front Office Operations- Sue Baker- Pam Bradley and Jeremy Huyton London-Cassell Publishers- 2nd Edition- 2001. Front Office Operations and Management- Ahmed Ismail Delmar- Thomson Publishers-1st Reprint- 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
21M4UHMAP1	PRACTICAL : FRONT OFFICE MANAGEMENT	GEC PRACTICAL - I	IV	4	-	-	4	3

**CO-PO Mapping**

CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	M	S	M	S	S	M	S	M
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	M	S	S	S	S	M	S	S
CO5	S	M	S	S	S	S	M	S	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 -40%

1.Model 1

2.Model 2

3.Observation

4.Grooming

4.Attendance

ESE - 60%

**Designed By**

*S. Karthika*  
Mrs S.KARTHIKA

**Verified By**

*M. Mohanraj*  
Mr M.MOHANRAJ

**Approved By**


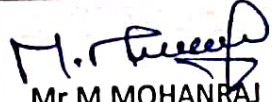
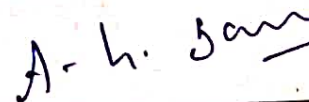
*D. Jagan*



**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
21M4UHMS02	HOSPITALITY COMMUNICATION	SEC - II	IV	3	1	2	-	2
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• Today's world is all about relationship, communication and presenting oneself, one's ideas and the company in the most positive and impactful way</li> <li>• This course intends to enable students to achieve excellence in both personal and professional life.</li> </ul>							
<b>Unit</b>	<b>Course Content</b>			<b>Knowledge Levels</b>	<b>Sessions</b>			
I	<b>BASICS OF COMMUNICATION:</b> Definition of Communication, Barriers of communication and overcoming the barriers, Restaurant and hotel English, Polite and effective enquiries and responses, Addressing a group, Essential qualities of a good speaker.			K,K2	6			
II	<b>SPEECH IMPROVEMENT and TELEPHONE SKILLS:</b> Pronunciation, stress, accent, Important of speech in hotels, Common phonetic difficulties, The nature of telephone activity in the hotel industry. The need for developing telephone skills, Developing telephone skills.			K1,K2	6			
III	<b>PREPARING FOR INTERVIEWS-</b> Self Planning, Writing winning resume, Knowledge of company profiles, Academic and Professional knowledge review, Update on current affairs and Possible questions. <b>Facing interview panel-</b> Time keeping, Grooming and Dress code-FAQ and their appropriate answers, Self Introduction and Panel addressing, The Mock Interviews Practicum			K2,K3	6			
IV	<b>PERSONALITY DEVELOPMENT:-</b> Personality enrichment grooming, Personal Hygiene, Social and Business and Dining etiquettes, Body Language, Art of Good Conversation.			K3,K4	6			
V	<b>GROUP DISCUSSION/TEAM BEHAVIOR:</b> How to effectively conduct yourself during GD, Do's and Don'ts in GD, Essential Points for GD preparation and GD Topics and Practicum Clarity of thoughts and its expressions.			K3,K4	6			

<b>Course Outcome</b>	<b>CO1 :Recognize the qualities of a good speaker.</b>	<b>K1</b>		
	<b>CO2 : Handle the telephone skills</b>	<b>K2</b>		
	<b>CO3 : Build skills and apply interview techniques</b>	<b>K3</b>		
	<b>CO4: Perform the group discussion</b>	<b>K3</b>		
	<b>CO5: Analyse the Personality development</b>	<b>K4</b>		
<b>Learning Resources</b>				
<b>Text Books</b>	Soft Skills for Hospitality-Amitabh devendra-Oxfrod University Press-First Edition			
<b>Reference Books</b>	Personal Management and Human resources- C.S.Vengata Ratanam and B.K.Srivastave- Published by Tata Mc Graw Hill Publishing Ltd-NewDelhi A Book on Development of Soft Skills-Meena.K and V.Ayothi-P.R. Publishers & Distributors			
<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>L-Lecture</b>	<b>T-Tutorial</b>	<b>P-Practical</b>	<b>C-Credit</b>


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
21M4UHMS02	HOSPITALITY COMMUNICATION					SEC - II	IV	3	1	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	M	S	S	S	S	M	S	S	S		
CO3	S	S	S	M	S	S	S	S	M	S		
CO4	S	S	M	S	S	S	S	M	S	S		
CO5	S	L	S	S	S	S	L	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 5. Kahoot App						
<b>Teaching and Learning Methods</b>						Chalk and Talk , PowerPoint Presentation.						
<b>Assessment Methods</b>						CIA -25%						
						1.Unit Test						
						2.Internal Assessment Test I & II						
						3.Assignment						
						4.Quiz						
						ESE - 75%						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By</b>			
 Mr A.PRABHU						 Mr M.MOHANRAJ						

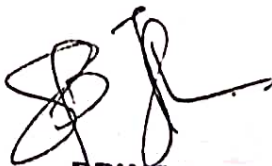




List of Non Major Elective Course (NMEC) offered by the B.Sc.HMCS  
SYLLABUS - LOCF-CBCS Pattern  
EFFECTIVE FROM THE ACADEMIC YEAR 2021-2022 Onwards

S.No.	SEM	SUBJECT_CODE	TITLE OF THE SUBJECT
1	III	21M3UHMN01	BASIC CATERING SERVICES
2	IV	21M4UHMN02	ADVANCED CATERING SERVICES
3	III	21M3UHMN03	FRONT OFFICE OPERATION
4	IV	21M4UHMN04	PRINCIPLES OF TOURISM


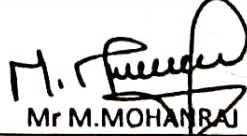
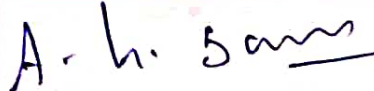
  
Head of Department  
of Hotel Management & Catering S  
Muthayammal College of Arts & Science  
Rasipuram-637 408, Namakkal (Dt  
Tamilnadu, P.1; 04281-222137

  
PRINCIPAL  
MUTHAYAMMAL COLLEGE OF ARTS AND SCIENCE  
(AUTONOMOUS)  
RASIPURAM - 637 408,  
NAMAKKAL DISTRICT.



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
21M3UHMN01	BASIC CATERING SERVICES	NMEC - I	III	2	2	-	-	2
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>To impart the knowledge on Basics of catering services</li> <li>To grasp knowledge on hotel industry</li> </ul>							
Unit	Course Content	Knowledge Levels	Sessions					
I	<b>TYPES OF CATERING ESTABLISHMENTS :</b> Various Types of catering establishments, Classification of hotels(size, star, location),Types of Rooms, Tariff structure, Types of meal plan.	K1,k2	3					
II	<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.	K1,K2	3					
III	<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.	K2,K3	3					
IV	<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.	K1-K3	3					
V	<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.	K2- K4	3					
Course Outcome	CO1: Remember about the catering establishments	K1						
	CO2: Ability to understand the kitchen organization chart.	K2						
	CO3: Ability to apply check-in and check-out procedure.	K3						
	CO4: Ability to use F and B service equipment.	K3						
	CO5: Analyze the cleaning agents.	K4						
<b>Learning Resources</b>								
Text Books	Food Production Operations- Parvinder S.Bali -Oxford University- 2011 Hotel Housekeeping- G.Raghubalan-Oxfrod University Press- 2010 Third Edition Published: 01 January 2016							
Reference Books	Food and Beverage Service Training Manual – Sudhir Andrews -Tata Mc.Graw Hill. Publications Hotel Front Office Training Manual – Sudhir Andrews -TMH PUB							
Website Link	<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
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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
21M3UHMN01	BASIC CATERING SERVICES					NMEC - I	III	2	2	-	-	2
CO-PO Mapping												
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									
Tutorial Schedule												
Teaching and Learning Methods						Chalk and Talk, PowerPoint Presentation,						
Assessment Methods						CIA -25%						
						1. Unit Test						
						2. CIA Exam I & II						
						3. Assignment (Online Assignment through Google Class Room)						
						4. Quiz						
						ESE - 75%						
Designed By						Verified By			Approved By			
 Mr S. KUPPURAJ						 Mr M. MOHANRAJ						



Head of Department  
 of Hotel Management & Catering Science  
 Muthayammal College of Arts & Science,  
 Rasipuram-637 408, Namakkal (Dist)  
 Tamilnadu. P. 04287-222137

For B.B.W

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
21M4UHMN02	ADVANCED CATERING SERVICES	NMEC - II	IV	2	2	-	-	2
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To provide comprehensive knowledge of advanced catering services</li> <li>• To impart knowledge on Kitchen and Front office, Housekeeping department</li> </ul>							
Unit	Course Content	Knowledge Levels		Sessions				
I	<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,K2		3				
II	<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.	K1-K3		3				
III	<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.	K2-K3		3				
IV	<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.	K3,K4		3				
V	<b>GUEST ROOM PROCEDURE:</b> Layout of guest rooms, Guest room furniture and Guest room supplies Room cleaning procedure Bed making procedure.	K2-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		
<b>Learning Resources</b>				
<b>Text Books</b>	Food Production Operations- Parvinder S.Bali- Oxford University- 2011 Hotel Housekeeping-G.Raghubalan- Oxfrud University Press- 2010 Hotel Front Office- R.Jatashankar Oxfrud 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

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


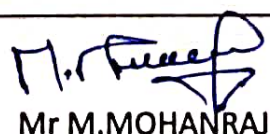
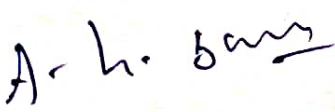
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M4UHMN02	ADVANCED CATERING SERVICES	NMEC - II	IV	2	2	-	-	2

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	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								

<b>Tutorial Schedule</b>	<ol style="list-style-type: none"> <li>1.Group Discussion</li> <li>2.Listening Skills</li> <li>3. Roll play</li> <li>4. Flash Cards</li> <li>5. Kahoot App</li> </ol>
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<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.
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<b>Assessment Methods</b>	<b>CIA -25%</b>
	1.Unit Test
	2.Internal Assessment Test I & II
	3.Assignment
	4.Quiz
	<b>ESE - 75%</b>

<b>Designed By</b>	<b>Verified By</b>	<b>Approved By</b>
 Mr S.KUPPURAJ	 Mr M.MOHANRAJ	



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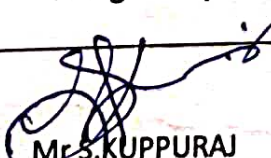
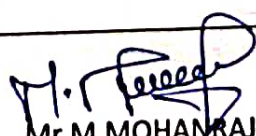
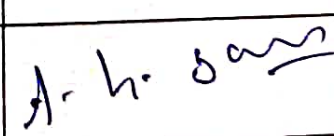
**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M3UHMN03	FRONT OFFICE OPERATION	NMEC - I	III	2	2	-	-	2
<b>Objective</b>	<b>The Main Objectives of this course are to:</b> <ul style="list-style-type: none"> <li>• To impart the knowledge on Basics of Front office operation</li> <li>• Manage the daily operations and strong front desk team, through ongoing training and performance management.</li> </ul>							
Unit	Course Content	Knowledge Levels	Sessions					
I	<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,k2	3					
II	<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.	K1,K3	3					
III	<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 compliments, Types of Meal plans used in the hotel industry. Mode of settlement of bills -cash and credit settlement.	K2,K3	3					
IV	<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					
V	<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: Remember about hospitality and Its origin</b>	K1		
	<b>CO2: Ability to understand Front Office Equipment.</b>	K2		
	<b>CO3:Use mode of settlement of bill</b>	K3		
	<b>CO4: Analyze the types of rooms</b>	K4		
	<b>CO5: Analyze the registration procedure.</b>	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	Hotel Front Office- R.Jatashankar- Oxfrd 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 2021-2022 Onwards**

Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
21M3UHMN01	FRONT OFFICE OPERATION					NMEC - I	III	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 5. Kahoot App						
<b>Teaching and Learning Methods</b>						Chalk and Talk , PowerPoint Presentation.						
<b>Assessment Methods</b>						CIA -25% 1.Unit Test 2.Internal Assessment Test I & II 3.Assignment (Online Assignment through Google Class Room) 4.Quiz ESE - 75%						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By</b>			
 Mr. S.KUPPURAJ						 Mr M.MOHANRAJ						



Q3 not made

**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
21M4UHMN04	PRINCIPLES OF TOURISM	NMEC - II	IV	2	2	-	-	2

**Objective**  
 The Main Objectives of this course are to:  
 • To impart the knowledge on fundamentals of tourism  
 • To familiarize the concept of Transport and accommodation and its linkages to the tourism

Unit	Course Content	Knowledge Levels	Sessions
I	<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,K2	3
II	<b>ELEMENTS OF TOURISM-</b> Elements of tourism, Positive and Negative impacts of tourism, Economic impact of tourism, Geographical Components of Tourism.	K1,K2	3
III	<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.	K1-K3	3
IV	<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.	K3,K4	3
V	<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.	K3,K4	3

<b>Course Outcome</b>	<b>CO 1:Recall importance of Tourism</b>	K1		
	<b>CO 2:Ability to understand geographical components of tourism</b>	K2		
	<b>CO 3: Ability to understand the Indian cultural Heritage</b>	K2		
	<b>CO 4: illustrate the role of airlines in tourism.</b>	K3		
	<b>CO 5: Analyze tourism destination as India.</b>	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>	Sucessful Tourism Management - Praneth- 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

**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
21M4UHMN02	PRINCIPLES OF TOURISM	NMEC - II	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	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
5. Kahoot App

**Teaching and Learning Methods**

Chalk and Talk , PowerPoint Presentation.

**Assessment Methods**

**CIA -25%**

1.Unit Test

2.Internal Assessment Test I & II

3.Assignment

4.Quiz

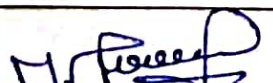
**ESE - 75%**

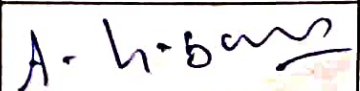
**Designed By**

**Verified By**

**Approved By**

  
Mr.S.KUPPURAJ

  
Mr.M.MOHANRAJ



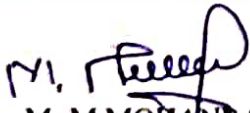
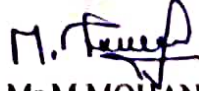
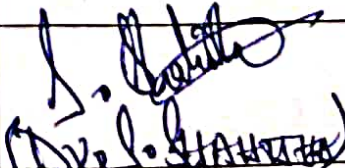


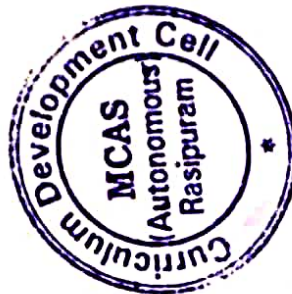
**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21MSUHCMC08	FOOD AND BEVERAGE SERVICE-III	DSC THEORY - VIII	V	6	4	2		5
<b>Objective</b>	The Main Objectives of this course are to: 1. To impart knowledge on Gueridon & Flambe service 2. To give awareness on function catering & Specialized forms of service 3. To provide supervisory skills required for F & B personnel							
Unit	Course Content	Knowledge Levels	Sessions					
<b>I</b>	<b>BRUNCH AND AFTERNOON TEA:</b> Introduction, Brunch, Meaning, Menu, service. <b>Full afternoon tea</b> - Menu, cover, service sequence for full afternoon tea, <b>High Tea</b> - Menu, cover, service sequence for high tea, India High Tea menu, <b>Buffet Tea</b> - Buffet set-up, food and beverage arrangement, <b>Staffing Room Service</b> - 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, Guest satisfaction.	<b>K1-K3</b>	<b>15</b>					
<b>II</b>	<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, flambeing.	<b>K1-K3</b>	<b>15</b>					
<b>III</b>	<b>BANQUET</b> :Types of function, Formal & informal, Social Function, Public relations and Conferences, <b>Booking-Banquet sales booking procedure</b> , Table plans and set-up, Organizing the function. <b>Buffets</b> – Types (Finger, Fork and Display), Staff Organization, Staff requirement calculations and Allocating Stations. Function Menus and wine list, Function equipment.	<b>K1-K3</b>	<b>15</b>					
<b>IV</b>	<b>ODC &amp; SPECIALIZED FORMS OF SERVICE</b> <b>Outdoor catering:</b> Meaning, preliminary survey of the place & Staffing. <b>Hospital tray service</b> – Order taking procedure and menu, <b>Airline Tray service</b> -Order taking procedure and menu <b>Rail Service</b> - Order taking procedure and menu.	<b>K2-K4</b>	<b>15</b>					
<b>V</b>	<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. <b>Dispense bar</b> - Meaning, Glassware & equipment used in the dispense bar, Garnishes & Kitchen supplies used in dispense bar.	<b>K2-K4</b>	<b>15</b>					

<b>Course Outcome</b>	CO1: Remembering the different types of menu	K1		
	CO2: Ability to understand the dishes prepared on the gueridon	K2		
	CO3: Use different types of equipment for gueridon service	K3		
	CO4: Displaying different dishes prepared on the gueridon	K3		
	CO5: Analyzing the order taking procedure for different menu	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	Food & Beverage Service-R.Singaravelavan – oxford university press.			
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Food &amp; Beverage Service - Dennis R. Lillicrap &amp; John A. Cousins - ELBS.</li> <li>2. Food &amp; Beverage Service Training Manual - Sudhir Andrews - Tata McGraw-Hill.</li> <li>3. Food &amp; Beverage Management - Bernard Davis &amp; Sally Stone - ELBS.</li> </ol>			
<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>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

**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		
21M5UHMC08	FOOD AND BEVERAGE SERVICE-III	DSC THEORY - VIII	V	6	4	2	-	5		
<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	L	S	S
CO2	S	S	L	S	S	S	S	M	S	S
CO3	S	S	S	S	S	S	S	S	S	S
CO4	M	M	L	S	S	S	S	L	M	S
CO5	S	S	S	S	S	S	S	S	S	S
Level of Correlation between CO and PO	L- LO W	M- MEDIUM	S- STRONG							
<b>Tutorial Schedule</b>				1.Group Discussion 2.Listening Skills 3. Roll play 4. Flash Cards 5. Kahoot App						
<b>Teaching and Learning Methods</b>				Chalk and Talk , PowerPoint Presentation.						
<b>Assessment Methods</b>				CIA -25%						
				1.Unit Test						
				2.CIA Exam I & II						
				3.Assignment						
				4.Quiz						
				ESE - 75%						
<b>Designed By</b>				<b>Verified By</b>			<b>Approved By</b>			
 Mr M.MOHANRAJ				 Mr M.MOHANRAJ			 Approved By			



**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
21M5UHME01	ELECTIVE - I HOTEL AND BUSINESS LAW	DSE - I	V	5	3	2		4
<b>Objective</b>	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>• To impart knowledge on principles of various Laws, Codes in Catering industry.</li> <li>• To learn regulations related to Hotel Administration.</li> </ul>							
Unit	Course Content	Knowledge Levels	Sessions					
<b>I</b>	<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 Tamilnadu tax on luxury act 1981	<b>K1,K2</b>	<b>12</b>					
<b>II</b>	<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.	<b>K1-K3</b>	<b>12</b>					
<b>III</b>	<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.	<b>K2,K3</b>	<b>12</b>					
<b>IV</b>	<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 ,Consumer dispute Redressal agencies.	<b>K2,K3</b>	<b>12</b>					
<b>V</b>	<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.	<b>K2-K4</b>	<b>12</b>					



<b>Course Outcome</b>	CO1:Remember various Laws, Codes in Catering industry.	K1	
	CO2: Understand Licensing procedure in catering Industry	K2	
	CO3: Apply various Industrial law.	K3	
	CO4:Analyzing food standards and consumer protection Act.	K4	
	CO5: Relating employee safety and welfare.	K5	
<b>Learning Resources</b>			
<b>Text Books</b>	1. Mercantile law, N.D.Kapoor, 2014, Sultan Chand & Sons; Thirty Fourth edition (2014)		
<b>Reference Books</b>	1. Industrial law, N.D.Kapoor, 2013, Sultan Chand & Sons, 14th Revised Edition Reprint 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>		
	L-Lecture	T-Tutorial	P-Practical
			C-Credit

**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
21M5UHME01	ELECTIVE - I HOTEL AND BUSINESS LAW	DSE - I	V	5	3	2	-	4

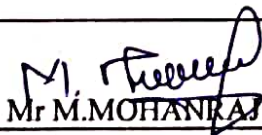
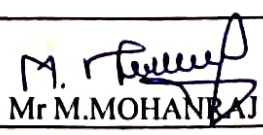
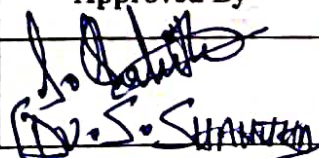
**CO-PO Mapping**

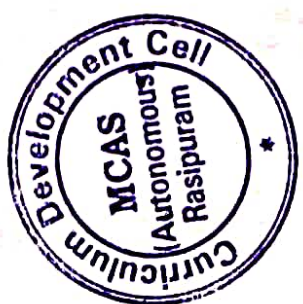
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	M	S	S	S	S	S	M	S	S
CO2	S	S	S	S	S	S	S	S	S	S
CO3	S	S	S	S	S	S	S	S	S	S
CO4	S	M	S	S	S	S	S	S	S	M
CO5	S	S	S	L	M	S	S	S	S	S
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG							

<b>Tutorial Schedule</b>	1.Group Discussion 2.Listening Skills 3. Roll play 4. Flash Cards 5. Kahoot App
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<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.
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<b>Assessment Methods</b>	<b>CIA -25%</b> 1.Unit Test 2.2.CIA Exam I & II 3.Assignment 4.Quiz <b>ESE - 75%</b>
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<b>Designed By</b>	<b>Verified By</b>	<b>Approved By</b>
 Mr M. MOHANRAJ	 Mr M. MOHANRAJ	 D. S. SHANMUGAN



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
21MSUHME02	ENTREPRENEURSHIP DEVELOPMENT	DSE - II	V	5	3	2		4
<b>Objective</b>	<p>The Main Objectives of this course are to:</p> <ul style="list-style-type: none"> <li>• The purpose of the course is to acquire necessary knowledge and skills required for organizing and carrying out entrepreneurial activities for analyzing and understanding business situations in entrepreneurs act and to master the knowledge necessary to plan entrepreneurial activities.</li> <li>•EDPs are to develop and strengthen the entrepreneurial quality, to motivate them for achievement and to enable participants to be independent, capable, promising businessmen.</li> </ul>							
Unit	Course Content	Knowledge Levels	Sessions					
<b>I</b>	<b>ENTREPRENEURSHIP:</b> Introduction, Concept of Entrepreneur, Entrepreneurship and Enterprise, Definition of Entrepreneurship, Objectives of Entrepreneurship Development. Role of Entrepreneurship, The Entrepreneurial Mindset, Characteristics of Entrepreneurship, Traits of Entrepreneurship, Three important phases followed by EDP evaluation , Problems of EDPs.	K1,K2	12					
<b>II</b>	<b>OPPORTUNITY IDENTIFICATION AND EVALUATION:</b> Opportunity identification and product/service selection, Generation and screening the project ideas, Market analysis, Technical analysis, and Cost benefit analysis and network analysis-, Project formulation, Assessment of project feasibility, Dealing with basic and initial problems of setting up of Enterprises.	K2-K4	12					
<b>III</b>	<b>ECONOMIC DEVELOPMENT AND ENTREPRENEURIAL GROWTH :</b> Role of entrepreneur in economic growth, Strategic approaches in the changing Economic Scenario for small scale Entrepreneurs, Networking, Niche play, Geographic concentration, Franchising / Dealership, Development of Women Entrepreneurship.	K2-K4	12					
<b>IV</b>	<b>ENTREPRENEURIAL DEVELOPMENT - AGENCIES:</b> Institutions and development of entrepreneurs Edp Institutions in India and Their Functions & Institutional Support to Entrepreneurs , (SSIB), (SIDCO), (SISIs), (DICs), (NSIC), (SIDO),(EGB),(KVIC) ,(NISEBUD),(NISJET), (TCOs)	K2-K4	12					
<b>V</b>	<b>FUNDING:</b> Procedures in setting of small scale units , Licensing , Registration ,Financing , Working , capital , Financing institutions , Funding Sources of Finance, Venture capital, Venture capital process, Business angles, Commercial banks, Government Grants and Schemes.	K2-K4	12					

<b>Course Outcome</b>	<b>CO1:</b> Remembering Entrepreneurship and Innovation minors will be able to sell themselves and their ideas.	K1		
	<b>CO2:</b> Ability to understand the business plan and Conducting project feasibility study.	K2		
	<b>CO3:</b> Discuss analyzing, assessing, and understanding where you are now and where you want to be in the future.	K2		
	<b>CO4:</b> Apply a comprehensive evaluation with customer demands.	K3		
	<b>CO5:</b> Illustrate the Entrepreneurs provide new job opportunities in the short and long term.	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	Entrepreneurial Development, Khanka S.S.,S.Chand & Co. Ltd., New Delhi, 2001.			
<b>Reference Books</b>	1 Small Scale Industries and Entrepreneurship, Desai, V., Himalaya Publishing House, 2011 2. Entrepreneurship, Hirsch, R.D., Peters, M. and Shepherd, D., Tata McGraw-Hill Education Pvt.Ltd., 6th Edition,			
<b>Website Link</b>	E-RESOURCES: 1. <a href="http://inventors.about.com/od/entrepreneur/">http://inventors.about.com/od/entrepreneur/</a> 2. <a href="http://learnthat.com/tag/entrepreneurship/">http://learnthat.com/tag/entrepreneurship/</a> 3. <a href="http://www.managementstudyguide.com">www.managementstudyguide.com</a> 4. <a href="http://www.quintcareers.com">www.quintcareers.com</a> 5. <a href="http://www.entrepreneur.com">www.entrepreneur.com</a>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit


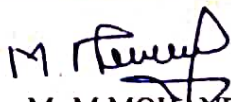
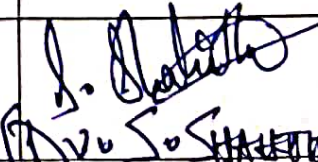
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Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C		
21M5UHME02	ENTREPRENEURSHIP DEVELOPMENT	DSE - II	V	5	3	2	-	4		
<b>CO-PO Mapping</b>										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	S	S	S	L	S	S	S	S	S
CO2	S	S	S	S	S	S	S	S	L	S
CO3	S	S	M	S	S	S	S	S	S	S
CO4	S	S	S	S	M	S	S	S	M	S
CO5	S	M	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>	<ol style="list-style-type: none"> <li>1.Group Discussion</li> <li>2.Listening Skills</li> <li>3. Roll play</li> <li>4. Flash Cards</li> <li>5. Kahoot App</li> </ol>
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<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.
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<b>Assessment Methods</b>	CIA -25%
	1.Unit Test
	2.2.CIA Exam I & II
	3.Assignment
	4.Quiz
	ESE - 75%

<b>Designed By</b>	<b>Verified By</b>	<b>Approved By</b>
 MRS.S.MUGUNTHAKUMAR	 Mr M.MOHANRAJ	

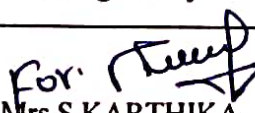
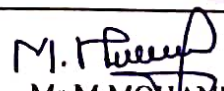



**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M5UHME03	ELECTIVE - II HUMAN RESOURCE MANAGEMENT	DSE - III	V	5	3	2		4
<b>Objective</b>	The Main Objectives of this course are to: To understand the effective utilization of manpower, recruitment, selection and performance appraisal of employees.							
<b>Unit</b>	<b>Course Content</b>						<b>Knowledge Levels</b>	<b>Sessions</b>
<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. <b>Human Resource Planning –</b> Importance ,Characteristics ,Steps involved in Human Resource Planning.						<b>K1,K2</b>	<b>12</b>
<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.						<b>K1-K2</b>	<b>12</b>
<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.						<b>K1-K3</b>	<b>12</b>
<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.						<b>K1-K3</b>	<b>12</b>
<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>K2-K4</b>	<b>12</b>

<b>Course Outcome</b>	<b>CO1 : Defining the role of HR managers in understanding various dynamics of human resource environment.</b>	K1		
	<b>CO2 : Discussing the human resources requirement and formulate HR policy of the organisation with regard to Recruitment, selection.</b>	K2		
	<b>CO3 : Determining the uses of training methods and their advantages and disadvantages to evaluate various training methods.</b>	K3		
	<b>CO4: Demonstrating Job analysis and Job Satisfaction</b>	K3		
	<b>CO5: Analyzing the Performance Appraisal methods for employees in an organization</b>	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	1.Human Resource Management-Gupta C.B- Sultan Chand and Sons, New Delhi,2012.			
<b>Reference Books</b>	1. Human Resource Management, Sarah Gilmore & Steve Williams, Oxford University Press, 2009 2. Catering Management and Integrated Approach, Mohini Saethi			
<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>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

**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
21M5UHME03	ELECTIVE - II HUMAN RESOURCE MANAGEMENT					DSE - III	V	5	3	2	-	4
<b>CO-PO Mapping</b>												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	M	S	S	L	S	S	S	S	S		
CO2	S	S	S	S	S	S	S	S	S	S		
CO3	M	S	S	S	S	S	S	S	S	S		
CO4	S	S	S	S	S	S	S	S	S	S		
CO5	S	S	S	M	S	S	S	S	L	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 5. Kahoot App						
<b>Teaching and Learning Methods</b>						Chalk and Talk , PowerPoint Presentation.						
<b>Assessment Methods</b>						CIA -25% 1.Unit Test 2. 2.CIA Exam I & II 3.Assignment 4.Quiz ESE - 75%						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By</b>			
For:  Mrs S.KARTHIKA						 Mr M.MOHANRAJ			 Dr. S. S. Srinivasan			





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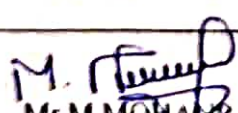
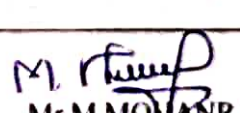
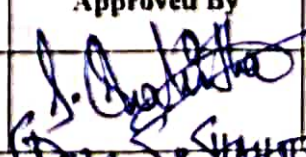
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M5UHMP09	PRACTICAL : FOOD AND BEVERAGE SERVICE - III	DSC PRACTICAL - IX	V	4			4	2
<b>Objective</b>	The Main Objectives of this course are to: 1) To train the students in banquet service. 2) To impart knowledge on Buffets Arrangements and Gueridon Service							
<b>S.No.</b>	<b>List of Experiments / Programmes</b>	<b>Knowledge Levels</b>	<b>Sessions</b>					
1	Recollecting I and II year portions.	K1	5					
2	Preparing duty rota.	K1	5					
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	5					
4	<b>Buffets:</b> Area requirements Planning & Organization Sequence of food (Indian & Continental)Different style of buffet display, Equipment supplies Checklist.	K3	5					
5	Function booking role play	K3	5					
6	<b>Gueridon Service:</b> Types of trolleys Gueridon equipment Gueridon ingredients Service of courses and dishes from gueridon.	K3	4					
7	Compiling brunch menu laying the cover, and serving	K3	4					
8	Compiling High tea menu, laying the cover, and serving	K3	4					
9	Room service order taking	K3	4					
10	Service of cocktails	K3	4					
<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> students able to diagram different style of buffet set up	K4						
	<b>C05:</b> compare different style of banquet menu	K5						
<b>Learning Resources</b>								
<b>Text Books</b>	Food & Beverage Service –R.Singaravelavan – Oxford Publication Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS.							
<b>Reference Books</b>	-Modem Restaurant Service. A manual for students & Practitioners – John Fuller – Hutchinson. The Waiter – John Fuller & A.J.Currie – 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>							

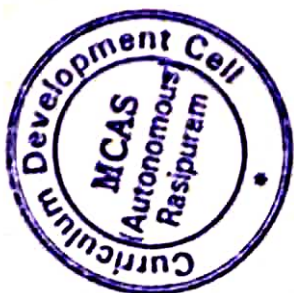


**B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
21M5UHMP09	PRACTICAL : FOOD AND BEVERAGE SERVICE - III					TYSC PRACTICAL - IX	V	4	-	-	4	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	S	S		
CO2	S	S	S	S	S	S	S	L	S	S		
CO3	S	S	L	S	S	S	S	S	S	S		
CO4	S	S	S	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>	
<b>Teaching and Learning Methods</b>	Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.
<b>Assessment Methods</b>	CIA -40% 1.Model 1 2.Model 2 3.Observation 4.Grooming 4.Attendance ESE - 60%

<b>Designed By</b>	<b>Verified By</b>	<b>Approved By</b>
 Mr M.MOHANRAJ	 Mr M.MOHANRAJ	



**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
21M5UHMS03	FAST FOOD OPERATIONS	SEC - III	V	3	1	2		2
<b>Objective</b>	The Main Objectives of this course are to: 1. To impart overall knowledge about fast food operations 2. To understand about operational requirements and marketing 3. To know about selling techniques							
Unit	Course Content	Knowledge Levels	Sessions					
<b>I</b>	<b>FAST FOOD BUSINESS</b> -Introduction Fast food Operation and management, A Brief History , Types of Operation , Consumer Pattern, <b>Managing Fast food Operation</b> - What is Management, A practical approach Marketing and the control.	<b>K1,K2</b>	<b>6</b>					
<b>II</b>	<b>SOCIAL CONCERN &amp;MANAGEMENT:</b> A Few Definitions, Responsibilities in today Fast food Market, off-Hour sale Service to different age group, Changing patterns , Health concern, Food groups Fast Food Nation, Junk food ,Western pattern diet ,Chew on This ,List of fast food restaurants ,Slow Food.	<b>K2,K3</b>	<b>6</b>					
<b>III</b>	<b>FAST FOOD OPERATIONS:</b> Types of Equipment, A Guest oriented approach, Method of service, Billing methods, Planning of Menu. Product Control, Cash Control, Role of international popular cuisine in Fast food. Filling stations, Street vendors and concessions Cuisine, Variants.	<b>K2,K3</b>	<b>6</b>					
<b>IV</b>	<b>SELLINGTECHNIQUES:</b> A Service orientation, Establishing Service standards, basic Selling Procedure, Handling service probiems, Techniques & strategies	<b>K2-K4</b>	<b>6</b>					
<b>V</b>	<b>REPUTED FAST FOOD RESTAURANT:</b> History, Products & operating Procedures of McDonald's, Domino's Pizza, Pizza Corner, Pizza Hut.	<b>K1-K5</b>	<b>6</b>					

<b>Course Outcome</b>	<b>CO1 : Remembering about fast food business</b>	<b>K1</b>		
	<b>CO2 : Describing social concerns and management</b>	<b>K2</b>		
	<b>CO3 : Demonstrating the basic operational concepts</b>	<b>K3</b>		
	<b>CO4: Categorizing the selling techniques</b>	<b>K4</b>		
	<b>CO5: Choosing fast food as a business</b>	<b>K5</b>		
<b>Learning Resources</b>				
<b>Text Books</b>	Fast Food Operations- Peter Bertram (Author) - Publisher: Nelson Thornes Ltd			
<b>Reference Books</b>	Food Service Management: How to Succeed in the High-risk Restaurant Business by Someone Who Did. By Bill Wentz. Atlantic Publishing Group			
<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>L-Lecture</b>	<b>T-Tutorial</b>	<b>P-Practical</b>	<b>C-Credit</b>

**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
21M5UHMS03	FAST FOOD OPERATIONS	SEC - III	V	3	1	2	-	2

**CO-PO Mapping**

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

**Teaching and Learning Methods**

Chalk and Talk , PowerPoint Presentation.

**Assessment Methods**

CIA -25%

1.Unit Test

2. 2.CIA Exam I & II

3.Assignment


4.Quiz

ESE - 75%

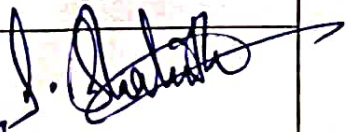
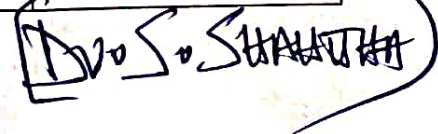
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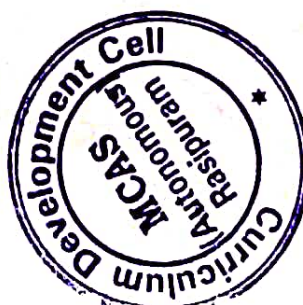
  
Mr.A.PRABHU

**Verified By**

  
Mr M.MOHANRAJ

**Approved By**



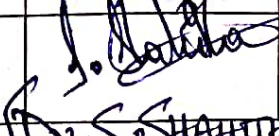
  




B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHMC09	INTERNATIONAL CULINARY ARTS	DSC THEORY - IX	VI	6	4	2		5
<b>Objective</b>	<p>The Main Objectives of this course are to:</p> <ol style="list-style-type: none"> <li>1. To impart knowledge on the unique features of popular international cuisines.</li> <li>2. To give an overall view of equipments and ingredients used in popular international cuisines.</li> <li>3. To impart knowledge on popular dishes and preparation methods in popular international cuisines.</li> </ol>							
Unit	Course Content	Knowledge Levels					Sessions	
<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.	<b>K1-K3</b>					<b>15</b>	
<b>II</b>	<b>PRODUCTS OF LARDER KITCHEN:</b> Sausage - Types, casings and filling, Force meat – Types and preparation. Galantines - Types and preparation. Ballotines & Pates -Meaning , Mousse & Mousseline - Types and preparation ,Aspic & Gelee – Preparation and uses, Quenelles,	<b>K1-K3</b>					<b>15</b>	
<b>III</b>	<b>ORIENTAL CUISINE:</b> <b>Chinese cuisine</b> - 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) <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, Pad thai, Khao Pad, Pad krapoe Moosaap, Gaeng Ke owwan Ka). <b>Malaysian cuisine</b> : Characteristics, ingredients used, equipments used, Dishes with Recipes & preparation method.	<b>K1-K3</b>					<b>15</b>	
<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 <b>SPANISH CUISINE:</b> Characteristics, ingredients used, equipments used, Dishes with recipes and preparation method.	<b>K1-K3</b>					<b>15</b>	
<b>V</b>	<b>FUSION CUISINE, SANDWICHES, COLDSAUCES:</b> <b>Fusion Cuisine:</b> Meaning, scope, present scenario, scope of Indian cuisine in fusion cookery. <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>Chaud Froid-</b> Meaning , Types & Preparation of Chaud froid, Uses of Chaud froid, Aspic and Jelly preparation, Uses of Aspic and Jelly	<b>K1-K4</b>					<b>15</b>	

<b>Course Outcome</b>	CO1 : Outline about larder kitchen.	K1		
	CO2 : Describing the preparation method and types of larder by products	K2		
	CO3 : Applying knowledge of ingredients used in the popular international cuisines	K3		
	CO4: Classifying the regional varieties dishes in popular international cuisines	K4		
	CO5: Analyzing the recipes and preparation methods in popular international cuisines	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	International Cuisine And Food Production Management- Parvinder S Bali-oxford university press			
<b>Reference Books</b>	1.Theory of catering – R.Kinton and victor Cesarani- ELBS Publication-VIII Edition-1996 2."The Larder Chef" A Butterworth- Heinemann M. J. Leto,MHCIMA & W. K. H. Bode, Title 4th Edition 2006.			
<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>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

**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
21M6UHMC09	INTERNATIONAL CULINARY ARTS					DSC THEORY -IX	VI	6	4	2	-	5
<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	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>						1.Group Discussion 2.Listening Skills 3. Roll play 4. Flash Cards 5. Kahoot App						
<b>Teaching and Learning Methods</b>						Chalk and Talk , PowerPoint Presentation.						
<b>Assessment Methods</b>						CIA -25% 1.Unit Test 2.CIA EXAM I & II 3.Assignment 4.Quiz ESE - 75%						
<b>Designed By</b>							<b>Verified By</b>			<b>Approved By</b>		
 Mr.S.MUGUNTHAKUMAR							 Mr M.MOHANRAJ			 Dr.S.Shanmugam		





B.Sc., Computer Science Syllabus LOCF-CBCS with effective from 2021-2022 Onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHCM10	APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY	CORE THEORY-X	VI	5	5	-	-	5
Objective	1. To know the basic computer skills 2. To enhance skills in office automation							
UNIT	COURSE CONTENT						Knowl edge Levels	Sessions
I	Introduction to Computers: Introduction to Computer: Classification, Generations, Organization, Capabilities Characteristics & Limitations, Application of Computer in Hotels, Familiarisation with Components of Computers - Hardware: Hardware elements - input, storage, processing & output devices. Block diagram of computer,						K1	12
II	Introduction to Computers Software: Types of Software, System Software, Application Software, Utility Software's, Use of MS- Office						K2	12
III	MS Word: Introduction to word-Formatting text and documents-Working with header and footers, foot notes-Tabs-Tables and Sorting-Menus-Mail Merge.MS Excel: Introduction to Excel-Rearranging worksheets-Formatting work sheets-Functions-Excel chart Features-Working with Functions-Statistical-Math-Financial functions.Power Point basics -editing text-Deleting slides-Working in outlines view-Using Design Templates-Adding Graphics-Adding organization Charts- Running Slide Show-Adding Special Effects.						K3	12
IV	Internet & Applications: Introduction to Internet: Definition of networks, concepts of web page, website and web searching (browsing). Benefits, Application, Working, Hardware and Software requirements, World Wide Web, Web Browser, URL, Search Engines, Email						K4	12
V	Social Media Applications and Hospitality: Introduction to Social Media, Its Role inHospitality Promotion, Facebook - Creating Pages and Profiles, Merits/Demerits of Social Media, Linked In, Twitter and Other Social Media Applications of e - Commerce, e - Tourism, e- Business						K5	12
Course Outcome	CO1:Knows the basic concept in computer						K1	
	CO2: Understand the concept of software						K2	
	CO3: Concept of MS word						K3	
	CO4: Know the concept of Internet						K4	
	CO5: Understand the Social Media Applications						K5	
<b>Learning Resources</b>								
Text Books	1. MS office 2000 for every one- Vikas publishing House Pvt. Ltd., Sanjay Saxena							
Reference Books	1.Leon & Lion, Introduction to Computers, Vikas Publishing House, New Delhi 2.June Jamrich Parsons, Computer Concepts 7 <sup>th</sup> Edition, Thomson Learning, Bombay. 3.Comer 4e, Computer networks and Internet, Pearson Education							
Website Link	<a href="https://www.javatpoint.com/ms-word-tutorial">https://www.javatpoint.com/ms-word-tutorial</a>							

B.Sc., Computer Science Syllabus LOCF-CBCS with effective from 2021-2022 Onwards

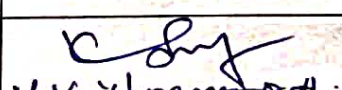
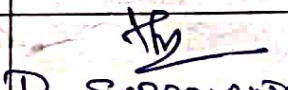
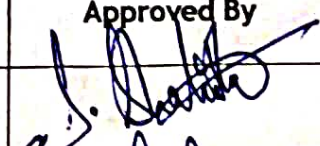
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHCM10	APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY	CORE THEORY-X	VI	5	5	-	-	5

CO-PO Mapping

CO Number	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	M	S	S	S	M	S	M	M
CO2	L	S	M	M	M	S	M	S	M	M
CO3	S	M	M	S	M	S	M	M	M	M
CO4	M	M	M	S	S	S	S	M	S	S
CO5	S	S	S	M	S	M	S	M	M	M

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

Tutorial Schedule	-
Teaching and Learning Methods	Handling classes through chalk & talk method and presentation
Assessment Methods	Conducting Class test I and II, Internal I and II, Gave an Assignments

Designed By	Verified By	Approved By
 M. Krishna Meethi	 P. SUBRAMANIAN	 Dr. S. Srinivas



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
21M6UHME04	ELECTIVE - IV EVENT MANAGEMENT IN HOTEL INDUSTRY	DSE - IV	VI	5	3	2		4
<b>Objective</b>	The Main Objectives of this course are to: To impart knowledge on effectively as an individual, and as a member of a team or leader in diverse teams, and in different types of setting for various events.							
<b>Unit</b>	<b>Course Content</b>						<b>Knowledge Levels</b>	<b>Sessions</b>
<b>I</b>	<b>INTRODUCTION TO EVENT MANAGEMENT</b> : Categories and Definitions , functions of Event Management, Needs and objective of Event Management , role of the event manager, Creativity implications of Events, organization structure of event management.						<b>K1,K2</b>	<b>12</b>
<b>II</b>	<b>PLANNING</b> : Designing (a) Backdrop b) Invitation Card c) Publicity Material d)Mementos, Event Decoration, arranging, chief Guest/ celebrities, Making Press Release, Marketing communication, Participation according to the theme of the Event, Photography/ Video coverage management, blue print of the function area .						<b>K1-K3</b>	<b>12</b>
<b>III</b>	<b>BASIC QUALITIES OF EVENT MANAGEMENT PERSON</b> :Social and business etiquette, Public Relation , Speaking Skills and Team Spirit, Time management, selecting a Location, Management Information Systems.						<b>K1-K3</b>	<b>12</b>
<b>IV</b>	<b>VARIOUS EVENT ACTIVITIES:</b> Concept of Exhibition, Space Planning ,ITPO , Sporting Events ,Tourism Events and Leisure Events, Marketing Communication for Special Events.						<b>K2-K4</b>	<b>12</b>
<b>V</b>	<b>TRAINING IN HOSPITALITY MANAGEMENT:</b> Psychological approach, body languages, physical aspects, Manners and behavior, aptitude & ethics. Event Safety & Risk Management.						<b>K2-K4</b>	<b>12</b>

<b>Course Outcome</b>	<b>CO1</b> : Outline the basic qualities of Event management person.	K1		
	<b>CO2</b> : Discussing the event selecting location	K2		
	<b>CO3</b> : Demonstrating the event theme	K3		
	<b>CO4</b> : Analyzing various event activities	K3		
	<b>CO5</b> : Categorizing different types of leisure Events	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	Successful Event Management - Anton Shone & Bryn Parry, Publisher: Cengage Learning Business Press; 2 Edition (April 22, 2004) Isbn-l 0: 1844800768			
<b>Reference Books</b>	1.. Management of Event Operations (Events Management) - Julia Turn, Philippa Norton, J. Nevan Wright, Publisher: Atlantic Publishing Company (Ft); Pap/Cdr Edition (January 8, 2007) 2. The Complete Guide To Successful Event Planning - Shannon Kilkenny, Publisher: Wiley & Sons, India (May 1992) 3.. Professional Event Coordination (The Wiley Event Management Series) – Julia Rutherford Silvers And Joe Goldblatt, Publisher: Wiley, John & Sons, Incorporated			
<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>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

**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
21M6UHME04	ELECTIVE – IV EVENT MANAGEMENT IN HOTEL INDUSTRY	DSE - IV	VI	5	3	2	-	4

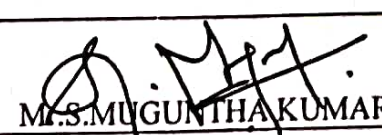
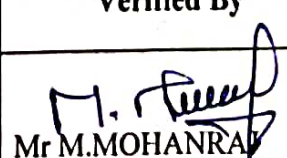
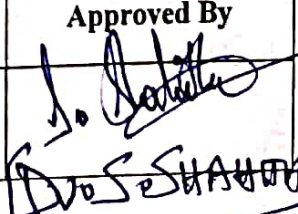
**CO-PO Mapping**

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	M	S	S	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	M	
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>	1.Group Discussion 2.Listening Skills 3. Roll play 4. Flash Cards 5. Kahoot App
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<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.
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<b>Assessment Methods</b>	<b>CIA -25%</b>
	1.Unit Test
	2. CIA EXAM I & II
	3.Assignment
	4.Quiz
	<b>ESE - 75%</b>

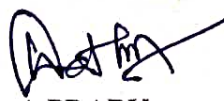
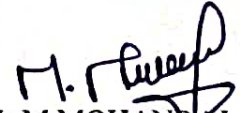
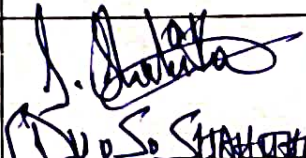
<b>Designed By</b>	<b>Verified By</b>	<b>Approved By</b>
 M.S.MUGUNTHAKUMAR	 Mr M.MOHANRAJ	 D. S. SHANMUGA

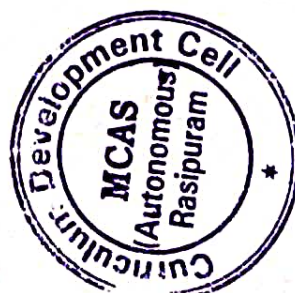


B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHME05	ELECTIVE - V TRAVEL AND TOURISM MANAGEMENT	DSE - V	VI	4	4			4
<b>Objective</b>	The Main Objectives of this course are to: 1. To impart knowledge on concepts & types of tourism and tourism infrastructure 2. To enable students to understand travel formalities and plan tour itinerary							
Unit	Course Content						Knowledge Levels	Sessions
I	<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,K2	9
II	<b>INDIAN CULTURAL HERITAGE:</b> Religions, Belief and their Practices, Music's in India <b>Dances in India</b> - Classical and Folk Dances, Fairs and Festivals in India Population status and Regional Languages in India.						K2,K3	9
III	<b>TRAVEL FORMALITIES &amp; ITINERARY PLANNING</b> 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. <b>Hotel Chain in India –FHRAI-IRA</b>						K1-K3	9
IV	<b>TOURISM ORGANIZATIONS:</b> Historical development of travel agencies Cox & Kings, American Express <b>International associations and organizations</b> – UNWTO , PATA , IATA , ICAO ,UFTAA. <b>Tourism organizations in India</b> –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)						K2,K3	9
V	<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.						K2-K4	9

<b>Course Outcome</b>	CO1 : Recall important tourist place in India	K1		
	CO2 : Describing the Geographical Components of Tourism	K2		
	CO3 : Illustrating check in formalities procedure of domestic and International Airports	K3		
	CO4: Applying knowledge on Indian folk dance.	K3		
	CO5: Analyzing about classical dance in India	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	1.The wonder that was India-A.I basham(2003)_oxford university press. 2.A cultural history of India-A.I basham-oxford univrsity press			
<b>Reference Books</b>	1. Tourism Principles and Practices- Pitman Burkart and Medlik, 2. Tourism: Past, Present and Future- Heinemann-ELBS.			
<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>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

**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			
21M6UHME05	ELECTIVE - V TRAVEL AND TOURISM MANAGEMENT	DSE - V	VI	4	4	-	-	4			
<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	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>			-								
<b>Teaching and Learning Methods</b>			Chalk and Talk , PowerPoint Presentation.								
<b>Assessment Methods</b>			CIA -25%								
			1.Unit Test								
			2. CIA EXAM I & II								
			3.Assignment								
			4.Quiz								
			ESE - 75%								
<b>Designed By</b>				<b>Verified By</b>			<b>Approved By</b>				
 Mr.A.PRABU				 Mr M.MOHANRAJ			 Approved By				





**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
21M6UHME06	ELECTIVE - VI PRINCIPLES OF MANAGEMENT	DSE - VI	VI	4	4			4
<b>Objective</b>	<b>The Main Objectives of this course are to:</b> 1. To provide the students for fundamental knowledge and exposure to the concepts, theories and practices in the field of Management. 2.To motivate the students to become a Manager in future.							
<b>Unit</b>	<b>Course Content</b>						<b>Knowledge Levels</b>	<b>Sessions</b>
<b>I</b>	<b>INTRODUCTION TO MANAGEMENT:</b> Evolution of management, Definitions and Importance of Management, Principles of Management, Levels of Management and their functions Managerial skills, Functions of Management.						<b>K1,K2</b>	<b>9</b>
<b>II</b>	<b>PLANNING:</b> Definition and Characteristics, Planning Process (Steps in Planning), Essentials of a Good Plan Vision and mission Statements, Planning with relation to hospitality industry, Meaning and steps in Decision Making.						<b>K1-K3</b>	<b>9</b>
<b>III</b>	<b>ORGANIZING:</b> Meaning and Process of Organizing, Formal and Informal Organization and Distinction, Span of control (Meaning and Importance), Tall and Flat Organization, Definition and Process of Delegation, Centralization and Decentralization of authority, Departmentation and Basis of Departmentation, Organisation chart, Closed vs open system of organisation, Line and Staff organization.						<b>K2,K3</b>	<b>9</b>
<b>IV</b>	<b>STAFFING AND COORDINATION:</b> Meaning and Importance of Staffing, Internal and External Sources of Recruitment, Coordination - As an essence of Management, Principles of Coordination.						<b>K1,K3</b>	<b>9</b>
<b>V</b>	<b>DIRECTING, MOTIVATING AND LEADING:</b> Meaning and importance of Directing, Element of Directions , Components, Definition of Motivation and factors, Maslow's Need Hierarchy Theory, Mc Gregor's Theory X and Theroy Y, Definition of Leadership and Leader, Qualities of a Leader, Leadership Styles, Leaders from hospitality industry, Leadership theory.						<b>K2-K4</b>	<b>9</b>

<b>Course Outcome</b>	CO1 : Recognizing the importance of management, its levels and functions	K1		
	CO2 : Describing the planning process, its types and various decision making models	K2		
	CO3 : Illustrating the managerial roles and skills, with special attention to managerial	K3		
	CO4 : Applying knowledge on recruitment process	K3		
	CO5 : Analyzing leadership quality	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	1. Business Organization & Management-C.B. Gupta- Sultan Chand & Sons.			
<b>Reference Books</b>	1. Principles of Management-L.M. Prasad-Sultan Chand & Sons. 2. Business Organization and Management-Bhusan Y.K- Sultan Chand & Sons 3. Principal of Management-Tripathi P.C- TMH			
<b>Website Link</b>	1. <a href="https://youtu.be/tUrjAn24ZiA">https://youtu.be/tUrjAn24ZiA</a> 2. <a href="https://youtu.be/K57rvR2nGu0">https://youtu.be/K57rvR2nGu0</a> 3. <a href="https://youtu.be/LCAAivdxVTU">https://youtu.be/LCAAivdxVTU</a> 4. <a href="https://youtu.be/V3VYtT4Fw2g">https://youtu.be/V3VYtT4Fw2g</a>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

**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
21M6UHME06	ELECTIVE - VI PRINCIPLES OF MANAGEMENT	DSE - VI	VI	4	4	-	-	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	S	S
CO2	S	S	S	S	S	S	S	S	S	S
CO3	S	S	S	S	S	S	S	S	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							

**Tutorial Schedule**

-

**Teaching and Learning Methods**

Chalk and Talk , PowerPoint Presentation.

**Assessment Methods**

**CIA -25%**

1.Unit Test

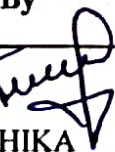
2. CIA EXAM I & II

3.Assignment

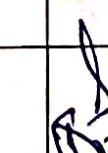
4.Quiz

**ESE - 75%**

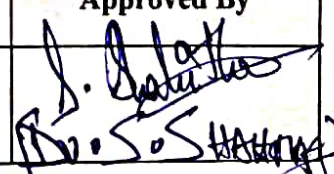
**Designed By**

For M.   
Mrs.S.KARTHIKA

**Verified By**

M.   
Mr M.MOHANRA

**Approved By**

  
Dr. S. S. Srinivas



**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
21M6UHMP10	PRACTICAL : INTERNATIONAL CUISINE	DSC PRACTICAL - X	VI	4+3			4+3	3
The Main Objectives of this course are to: The main objectives of this course are to: 1) To train the students in preparation of International cuisine for food trail 2) To train the students perform different types of carving								
S.No.	List of Experiments / Programmes						Knowledge Levels	Sessions
1	DEMONSTRATION ON THE FOLLOWING: Ice carving, Vegetable carving, Butter carving Galantine, Ballotine, Pate terrine						K3	8
2	CONTINENTAL CUISINE (INDIVIDUAL): Hors-doeuvr, Simple or Compound Soup, Egg Pasta/rice Fish, Mutton/Veal/Beef/Pork Poultry/Furred game/Feathered game Potatoes Vegetables/Salads						K3	8
3	International cuisine Menu: continental Menu - Basil soup ,Poulet Saute Chasseur, Pommes Loretta, Haricots Verts, Baba au Rhum						K3	8
4	Mexican Menu - Minestrone soup , penne arrabiata, meatballs with brown sauce, olives potatoes, Cheese cake						K3	8
5	continental Menu - Cream of brocoli soup , Spaghetti bolognese , Roast chicken ,Dutch potato, Plum cake						K3	8
6	Italian Menu - Cream of asparagus soup, penne with white sauce, Roast beef, zucchini fries, coffee moussee						K3	8
7	South Indian Menu - steam Rice , drum stick sambar , Rasam , Chicken pepper fry, payasam						K3	7
8	Chinese - Prawn Ball soup, Fried Wantons, Sweet & Sour Pork, Hakka Noodles, fruit jelly						K3	7
9	Chinese - Tomyum soup, chicken pepper steak , veg chow mein, chilly panner, orange souffle .						K3	7
10	Indian - Chappathi, Mushroom gravy, Stream rice, bhindi fry, laddoo						K3	7
11	North Indian - Naan , panner gravy, chicken tikka , veg pulao, carrot hulwa						K3	7
12	Japanese - Prawns in Garlic Sauce, Fish Szechwan, Hot & Sour Cabbage, Steamed Noodles, apple pie.						K3	7

<b>Course Outcome</b>	<b>C01:Identify the equipment for different types of carving</b>	<b>K1</b>	
	<b>C02:Discuss different types of menu</b>	<b>K2</b>	
	<b>C03:Perform different types of menu</b>	<b>K3</b>	
	<b>C04:To prepare and present plate garnish,vegetable and fruit carving</b>	<b>K3</b>	
	<b>C05:Analyze the different types of menu</b>	<b>K4</b>	
<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>		

**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
21M6UHMP10	PRACTICAL : INTERNATIONAL CUISINE	DSC PRACTICAL - X	VI	4+3	-	-	4+3	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								

**Tutorial Schedule**

**Teaching and Learning Methods** Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.

**Assessment Methods**

CIA -40%

1.Model 1

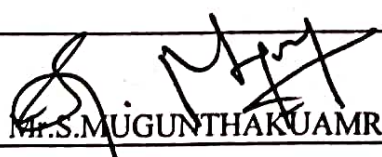
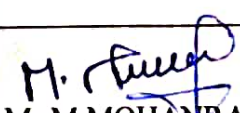
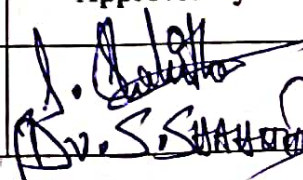
2.Model 2

3.Observation

4.Grooming

4.Attendance

ESE - 60%

<b>Designed By</b>	<b>Verified By</b>	<b>Approved By</b>
 M.S.MUGUNTHAKUAMR	 Mr M.MOHANRAJ	 Dr. S. S. Sathyanarayana



B.Sc-Computer Science Syllabus LOCF-CBCS with effect from 2021-2022 onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHMP11	APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY	CORE PRACTICAL-XI	VI	3	.	.	3	2
Objective	1.To know the basic computer skills 2. To enhance skills in office automation							
S.No.	List of Experiments / Programs	Knowledge Levels	Sessions					
1	Creating Table in MSWORD	K1,K2	3					
2	Formatting Documents	K2	3					
3	Mail-Merge	K2,K3	3					
4	Enter data, Changing row heights column width, Formatting the data, sorting the data.	K3	3					
5	Function in Excel (ABS, SQRT, LEN, SUM, ROUND, AVG, COUNT)	K3,K4	3					
6	Inserting Charts, Inserting Pictures	K3,K4	3					
7	Creating Simple presentations-Saving, Opening an existing presentation-creating a presentation using auto Content Wizard and Template.	K4	3					
8	Using Various Auto Layouts, Charts, Table, Bullets and Clip Art	K4,K5	3					
9	Slide View-Outline View, Slide View, Slide show View and Slide sorter view	K4,K5	3					
10	Creating Organization Chart for a Hotel Industry.	K4,K5	3					
Course Outcome	CO1: Remember the concepts in ms office	K1						
	CO2: Understand the problem and construct the algorithm	K2						
	CO3: Apply the algorithm that are relevant to the casual	K3						
	CO4: Analyze the source lines that are match up with the casual	K4						
	CO5: Evaluate the flow of execution	K5						
<b>Learning Resources</b>								
Text Books	1. MS office 2000 for every one- Vikas publishing House Pvt. Ltd., Sanjay Saxena							
Reference Books	1.Leon & Lion, Introduction to Computers, Vikas Publishing House, New Delhi 2.June Jamrich Parsons, Computer Concepts 7 <sup>th</sup> Edition, Thomson Learning, Bombay. 3.Comer 4e, Computer networks and Internet, Pearson Education							
Website Link	<a href="https://www.javatpoint.com/ms-word-tutorial">https://www.javatpoint.com/ms-word-tutorial</a>							

L-Lecture

T-Tutorial

P-Practical

C-Credit

B.Sc-Computer Science Syllabus LOCF-CBCS with effect from 2021-2022 onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHMP11	APPLICATION OF COMPUTER IN HOSPITALITY AND TOURISM INDUSTRY	CORE PRACTICAL- XI	VI	3	.	.	3	2

CO-PO Mapping

CO Number	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	M	M	S	S	S	S	S	M	M
CO2	S	M	M	L	M	S	S	M	M	M
CO3	S	M	M	L	M	S	M	M	M	M
CO4	M	M	M	S	S	S	M	M	M	M
CO5	M	M	M	M	M	M	M	L	M	M

Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG
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Tutorial Schedule	To give more sample programs to related topic
Teaching and Learning Methods	Handling practical session through projector
Assessment Methods	Attendance, Observation, Model practical's

Designed By	Verified By	Approved By
<i>M. Krishnamoorthi</i>	<i>D. Subramanian</i>	<i>[Signature]</i>
		<i>[Signature]</i>



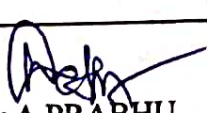
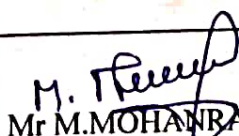
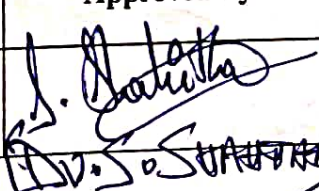


**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT	INDUSTRIAL EXPOSURE	VI	3+1			3+1	2
<p>The Main Objectives of this course are to:</p> <ol style="list-style-type: none"> <li>1. Industrial exposure training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills.</li> <li>2. Industrial exposure training will motivate, develop and build confidence with in students.</li> </ol>								
Guidelines for Industrial Exposure Training Report							Knowledge Levels	Sessions
<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 the institute.</p> <p>3. Students must complete 12 weeks of Industrial Exposure Training at the end of the 2nd &amp; 4th Semester and submit IET report and log book after completion of industrial exposure training.</p> <p>4. A Staff member of a Department (Guide) will be monitoring the performance of the Candidate.</p>							K1-K6	
<p>5. The report should contain,</p> <ul style="list-style-type: none"> <li>• Front sheet</li> </ul> <p>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.</p> <p>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.</p> <p>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 hotel is 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> <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>			
<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/olA==">https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/olA==</a>		

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

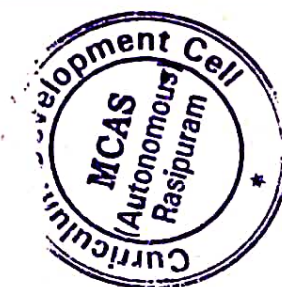
Course Code	Course Title					Course Type	Sem	Hours	L	T	P	C
21M6UHMTRI	INDUSTRIAL EXPOSURE TRAINING REPORT					INDUSTRIAL EXPOSURE	VI	3+1	-	-	3+1	2
<b>CO-PO Mapping</b>												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	S	S	S	S	S	S	S		
CO2	S	S	L	S	S	S	S	S	S	S		
CO3	S	S	S	S	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									
<b>Tutorial Schedule</b>												
<b>Teaching and Learning Methods</b>						Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.						
<b>Assessment Methods</b>						<b>CIA -40%</b>						
						1.Model 1						
						2.Model 2						
						3.Observation						
						4.Grooming						
						4.Attendance						
						<b>ESE - 60%</b>						
<b>Designed By</b>						<b>Verified By</b>				<b>Approved By</b>		
 Mr.A.PRABHU						 Mr M.MOHANRAJ						



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
21M6UHM0E1	HOTEL MANAGEMENT AND CATERING SCIENCE FOR COMPETITIVE EXAMINATION'	Self study Online - Competitive Examination	VI	-	-	-	-	2
<b>Objective:</b>	The Main Objectives of this course are to: 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		
	<p>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..</p> <p>2. Objective type online examination will be conducted at the end of 6th semester.</p> <p>3. Test critical thinking. Multiple choice questions to test the superficial knowledge. Learners to interpret facts, evaluate situations, explain cause and effect, make inferences, and predict results.</p>				K1-K6			
	<p><b>3. 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>							

<p><b>4. Use a Question Format - 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.</b></p> <p><b>5. Keep Option Lengths Similar Avoid making your correct answer the long or short answer.</b></p> <p><b>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</b></p> <p><b>7. HOD's instruct to the faculty to prepare minimum 500 questions booklet (cumulatively for each programme) with solutions and circulate among the students. Each Department to prepare the Questions (MCQ pattern with four answers) and submit to ICT.</b></p>			
<b>Course Outcome</b>	<b>CO1: Remember about basic knowledge of interview skills in hotel industry</b>	K1	
	<b>CO2: Ability to understand the basic concept of hotel industry</b>	K1	
	<b>CO3: Ability to apply interview skills</b>	K3	
	<b>CO4: Analyze the hotel performance</b>	K4	
	<b>CO5: Create technological skills Making tests more dynamic.</b>	K6	
<b>Learning Resources</b>			
<b>Reference Books</b>	Food Production Operations- Parvinder S.Bali- Oxford University- 2011 Hotel Housekeeping-G.Raghubalan- Oxfrud University Press- 2010 Hotel Front Office- R.Jatashankar Oxfrud University Press-2013 Food and Beverage Service-R.Singaravelavan- Oxford University Press		
<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.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
21M6UHM0E1	HOTEL MANAGEMENT AND CATERING SCIENCE FOR COMPETITIVE EXAMINATIONS					Self Study Online - Competitive Examination	VI	-	-	-	-	2
<b>CO-PO Mapping</b>												
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									
<b>Tutorial Schedule</b>												
<b>Teaching and Learning Methods</b>						Self study , Group discussion ,Chalk and Talk, Audio-Video Learning, learning through mock test						
<b>Assessment Methods</b>						100 multiple choice questions through computer based online examinations passing minimum is 40%						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By</b>			
<p style="text-align: center;">for M. <i>[Signature]</i> Mrs.S. KARTHIKA</p>						<p style="text-align: center;">M. <i>[Signature]</i> Mr M.MOHANRAJ</p>			<p style="text-align: center;"><i>[Signature]</i> S. S. SHANKAR</p>			

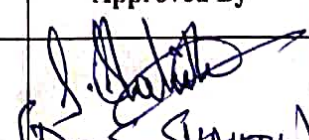


B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHMS04	BAR MANAGEMENT	SEC - IV	VI	3	1	2		2
<b>Objective</b>	<b>The Main Objectives of this course are to:</b> 1. To impart knowledge on bar operation 2. To provide in-depth knowledge on cocktail & mocktail. 3. To provide supervisory skills required for Bar operation							
Unit	Course Content						Knowledge Levels	Sessions
I	<b>BAR OPERATIONS-</b> Introduction to bar, Organization chart of Bar, Duties and Responsibilities of Bar staff, Personal care and hygiene for bar staff , <b>Types of Bar</b> – (Pub, Lounge, Wine, Cocktail, Banquet & Dispense bar, foyer bar) <b>Bar Design</b> – Parts of Bar (Front Bar, Back bar & Under Bar),bar area and layout,						K1-K3	6
II	<b>BAR OPERATIONS PROCEDURE-</b> Tools and equipment in bar, Bar Routine- Mise en place and Preparation. <b>Bar control-</b> bar check list, bar spoilage, bar frauds and its Prevention. <b>Taking order of beverage-</b> style of service, handling drunken guest. <b>Alcoholic strength-</b> calories in alcohol, wine and other spirits tasting						K1-K3	6
III	<b>COCKTAILS AND MOCKTAIL:</b> Methods of making cocktails, classic style of mixed drinks, Categories and types- <b>Mock tails</b> - Meaning and recipes of famous mock tails, Developing a new Mocktails, Art of juggling.						K1-K3	6
IV	<b>COCKTAILS RECEIPES AND SPECIALTY COFFEE</b> <b>Recipes</b> - Whisky, rum, Gin, Brandy, Vodka, Tequila, and Champagne based cocktails. Developing a new cocktail. <b>Spirit coffee</b> - Meaning, Method of preparation and examples of some spirit coffee (Irish, Scandinavian, Monk's, Royal, Dutch, Mexican, German, Italian, Caribbean, etc)						K1-K3	6
V	<b>LIQUOR LICENSE:</b> Different liquor license in India ,grant of liquor license ,register and records to be maintained for alcoholic beverage-sales analysis - <b>Dry days- cellar control</b> -temperature, and storage procedure - cellar control and records						K2-K4	6

<b>Course Outcome</b>	<b>CO1 : Defining bar and organize bar operation</b>	K1		
	<b>CO2 : Understanding and identifying equipments and methods of preparation</b>	K2		
	<b>CO3 : Demonstrating the Preparation methods of cocktails and mocktail</b>	K3		
	<b>CO4 : Applying knowledge on developing a new cocktail.</b>	K3		
	<b>CO5 : Categorizing different liquor license in India</b>	K4		
<b>Learning Resources</b>				
<b>Text Books</b>	1.Food and Beverage Service- R.Singaravelavan- Oxford University Press- 2011 2.Cocktails and mocktails-R.K.Arora-APH Publishing Corporation (Publisher)			
<b>Reference Books</b>	1. The illustrated Encyclopedia of Classic Cocktails- Stuart Walton, Suzannah Olivier & Joanna Farrow. 2.The Bartender's guide – Peter Bohrmann. 3.Food & Beverage Service Training Manual - Sudhir Address – Tata Mc Graw – Hill. 4.Food & Beverage Management –Partho Prathim Seal- Oxford			
<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>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit



**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
21M6UHMS04	BAR MANAGEMENT					SEC - IV	VI	3	1	2	-	2
<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	L	S	S	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>						1.Group Discussion 2.Listening Skills 3. Roll play 4. Flash Cards 5. Kahoot App						
<b>Teaching and Learning Methods</b>						Chalk and Talk , PowerPoint Presentation.						
<b>Assessment Methods</b>						CIA -25% 1.Unit Test 2. CIA EXAM I & II 3.Assignment 4.Quiz ESE - 75%						
<b>Designed By</b>						<b>Verified By</b>			<b>Approved By</b>			
M. Mohanraj Mr M.MOHANRAJ						M. Mohanraj Mr M.MOHANRAJ			 Approved By			



**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2022-2023 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHMVA1	VALUE ADDED: BAKERY AND CONFECTIONERY	VALUE ADDED		30	20	-	10	2
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> <li>To impart knowledge on equipment and ingredients used in bakery</li> <li>To obtain basic knowledge on Bread and cake making techniques.</li> </ul>							
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-K3	6		
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. Faults and reason in Bread making				K2,K3	6		
III	<b>CAKE:</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 Equipments used for icing, Different types of icing.				K2,K3	6		
IV	<b>Cake Making- Demonstration and preparation of Simple and Enriched Cakes Recipes</b> Sponge ,Fatless sponge, Swiss roll, Genoese, Fruit cake, Rich cakes, Faults in baking cakes - Identification and Rectification				K2,K3	6		
V	<b>Bread - Demonstration and preparation of Simple and Enriched Bread Recipes-</b> Bread Rolls and Stick, Brioche, French Bread, Croissants, Danish Pastry, Bread Loaf (White and Brown)				K3,K4	6		


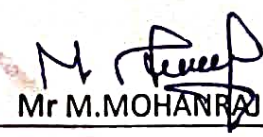
Course Outcome	CO1:Ability to identify and use the bakery equipment and tools	K1		
	CO2:Understand the role of ingredients used in bread making	K2		
	CO3:Perform to prepare different types of Cakes	K3		
	CO4: Exhibit skills and techniques applied in chocolate preparation	K3		
	CO5: Analyze the different types of Pastry	K4		
Learning Resources				
Text Books	Bakery and confectionary-yogambal ashokkumar-phi learning pvt. Ltd.Edition : second (REVISED)			
Reference Books	A professional text to bakery and confectionery-Kingslee John-New Age International (P) Ltd- Edition-2 Theory of bakery-Parvinder S.Bali-Oxford University Press-Edition First			
Website Link	<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>			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

**B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2022-2023 Onwards**

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M6UHMVA1	VALUE ADDED: BAKERY AND CONFECTIONERY	VALUE ADDED		30	20	-	10	2

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

<b>Teaching and Learning Methods</b>	Chalk and Talk , PowerPoint Presentation.
<b>Assessment Methods</b>	CIA -25%
	1.Unit Test
	2. Model Practical
	3.Assignment
	4.Quiz
	ESE - 75%

<b>Designed By</b>	<b>Verified By</b>	<b>Approved By</b>
 M.S.MUGUNTHAKUMAR	 Mr M.MOHANRAJ	