

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

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Lead

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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)

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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 TANSICHE / 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
	Cumulative Credits		9	24	8	23	5	22	8	24	5	17	10	30	47	140

Total No.of Subjects	47
Marks	4300

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

Extra Credit	2
	142



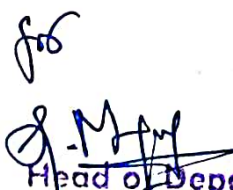
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Scheme of Examinations LOCF-CBCS Pattern

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

B.Sc.Hotel Management and Catering Science

SEM	PART	COURSE_CODE	TITLE OF THE COURSE	Hrs./W		CREDIT POINTS	MAX.MARKS		
				Lect.	Lab.		CIA	ESE	TOTAL
I	I	21M1UFTA01	TAMIL - I	5		3	25	75	100
I	II	21M1UCEN01	COMMUNICATIVE ENGLISH - I	5		3	25	75	100
I	III	21M1UHMC01	FOOD PRODUCTION AND PATISSERIE - I	4		4	25	75	100
I	III	21M1UHMC02	ACCOMMODATION OPERATION - I	3		3	25	75	100
I	III	21M1UHMA01	ALLIED- FRONT OFFICE OPERATION - I	3		3	25	75	100
I	III	21M1UHMP01	PRACTICAL : ACCOMMODATION OPERATION - I		3	2	40	60	100
I	III	21M1UHMP02	PRACTICAL : FRONT OFFICE OPERATION - I		3	2	40	60	100
I	IV	21M1UPEL01	PROFESSIONAL ENGLISH FOR LIFE SCIENCE - I	2		2	25	75	100
I	IV	21M1UVED01	YOGA	2		2	100		
I			TOTAL	24	6	24	330	570	800
II	I	21M2UFTA02	TAMIL - II	5		3	25	75	100
II	II	21M2UCEN02	COMMUNICATIVE ENGLISH - II	5		3	25	75	100
II	III	21M2UHMC03	FOOD AND BEVERAGE SERVICE - I	4		4	25	75	100
II	III	21M2UHMA02	ALLIED- FOOD SCIENCE AND NUTRITION	5		5	25	75	100
II	III	21M2UHMP03	PRACTICAL : FOOD PRODUCTION AND PATISSERIE - I		3	2	40	60	100
II	III	21M2UHMP04	PRACTICAL : FOOD AND BEVERAGE SERVICE - I		3	2	40	60	100
II	IV	21M2UPEL02	PROFESSIONAL ENGLISH FOR LIFE SCIENCE - II	3		2	25	75	100
II	IV	21M2UEVS01	ENVIRONMENTAL STUDIES	2		2	100		
II			TOTAL	24	6	23	305	495	700


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III	III	21M3UHMC04	ACCOMMODATION OPERATION - II	5		5	25	75	100
III	III	21M3UHMC05	BAKERY AND CONFECTIONERY	5		4	25	75	100
III	III	21M3UCMA01	ALLIED- HOTEL ACCOUNTS	5		5	25	75	100
III	III	21M3UHMP05	PRACTICAL : ACCOMMODATION OPERATION - II		3	2	40	60	100
III	III	21M3UHMP06	PRACTICAL : BAKERY AND CONFECTIONERY		4	2	40	60	100
III	III	21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA		3				
III	IV	21M3UHMS01	HOTEL FRENCH	3		2	25	75	100
III	IV	21M3UBAN01	NMEC - I	2		2	25	75	100
III			TOTAL	20	10	22	205	495	700
IV	III	21M4UHMC06	REGIONAL CUISINES OF INDIA	5		4	25	75	100
IV	III	21M4UHMC07	FOOD AND BEVERAGE SERVICE-II	5		4	25	75	100
IV	III	21M4UHMA03	ALLIED- FRONT OFFICE MANAGEMENT	4		4	25	75	100
IV	III	21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA		3	3	40	60	100
IV	III	21M4UHMP08	PRACTICAL : FOOD AND BEVERAGE SERVICE -II		4	2	40	60	100
IV	III	21M4UHMAP1	PRACTICAL : ALLIED FRONT OFFICE MANAGEMENT		4	3	40	60	100
IV	IV	21M4UHMS02	HOSPITALITY COMMUNICATION	3		2	25	75	100
IV	IV	21M4UBAN02	NMEC - II	2		2	25	75	100
IV			TOTAL	19	11	24	245	555	800

for
S. M. J.

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V	III	21M5UHCM08	FOOD AND BEVERAGE SERVICE-III	6		5	25	75	100
V	III	21M5UHME01	ELECTIVE - I	5		4	25	75	100
V	III	21M5UHME02	ELECTIVE - II	5		4	25	75	100
V	III	21M5UHMP09	PRACTICAL : FOOD AND BEVERAGE SERVICE - III		4	2	40	60	100
V	III	21M6UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT		3				
V	III	21M6UHMP10	PRACTICAL : INTERNATIONAL CUISINE		4				
V	IV	21M5UHMS03	FAST FOOD OPERATIONS	3		2	25	75	100
V			TOTAL	19	11	17	140	360	500
VI	III	21M6UHCM09	INTERNATIONAL CULINARY ARTS	6		5	25	75	100
VI	III	21M6UHCM10	APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY	5		5	25	75	100
VI	III	21M6UHME04	ELECTIVE - III	5		4	25	75	100
VI	III	21M6UHME05	ELECTIVE - IV	4		4	25	75	100
VI	III	21M6UHMP10	PRACTICAL : INTERNATIONAL CUISINE		3	3	40	60	100
VI	III	21M6UHMP11	PRACTICAL : APPLICATION OF COMPUTER IN HOSPITALITY INDUSTRY		3	2	40	60	100
VI	III	21M6UHMTR1	INDUSTRIAL EXPOSURE TRAINING REPORT		1	2	40	60	100
VI	III	21M6UHM0E1	HOTEL MANAGEMENT AND CATERING SCIENCE FOR COMPETITIVE EXAMINATIONS			2	100		
VI	IV	21M6UHMS04	BAR MANAGEMENT	3		2	25	75	100
VI	V	21M6UEXA01	EXTENSION ACTIVITY			1	100		
VI			TOTAL	23	7	30	445	555	800
VI			OVERALL TOTAL	129	51	140	1670	3030	4300
VI		21M6UHMEC1	MOOC Courses offered in SWAYAM / NPTEL	-	-	2	-	-	-

for
S. M. J.

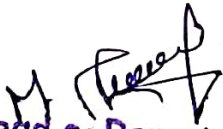
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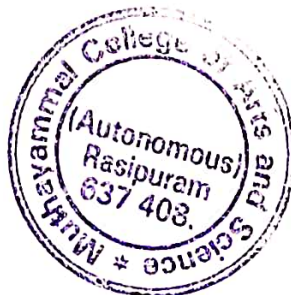
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**List of Non Major Elective Course (NMEC) offered by the B.Sc.HMCS
SYLLABUS - LOCF-CBCS Pattern
EFFECTIVE FROM THE ACADEMIC YEAR 2021-2022 Onwards**

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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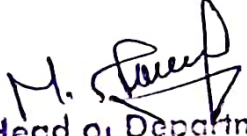



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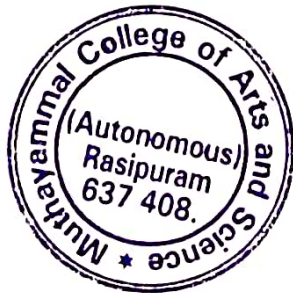


**List of Skill Based Elective Course (SEC) for B.Sc.HMCS
SYLLABUS - LOCF-CBCS Pattern
EFFECTIVE FROM THE ACADEMIC YEAR 2021-2022 Onwards**

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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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
Total!	40

2. b) Components for Practical ESE.

Components	Marks
Completion of Experiments	50
Record	5
Viva	5
Total	60

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
Total	100

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* ²			CIA	
Work Diary	25	-	a) Attendance 10 Marks	40
Report	50	50	b) Review / Work Diary* ¹ 30 Marks	
Viva -voce Examination	25	50		
Total	100	100	ESE* ²	
			a) Final Report 40 Marks	60
			b) Viva-voce 20.Marks	
			Total	100

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

*²Evaluation 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.

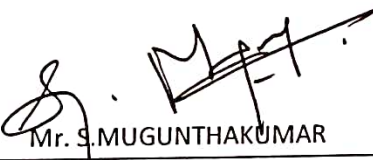
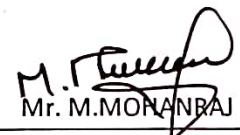
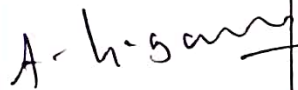
- The passing minimum for this paper is 40%
- In case, the candidate fails to secure 40% passing minimum, he / she may have to reappear for the same in the subsequent semesters.

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 PÂTISSERIE - I	DSC THEORY - I	I	4	4	-	-	4
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To impart basic Knowledge on various technical skills required in food production department. • Improve the basic aspects of Food Production Operations in the Hotel Industry. 							
Unit	Course Content				Knowledge Levels	Sessions		
I	Introduction to Cookery: 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	Preparation of Ingredients and Different styles: Characteristics of raw materials- salt ,sugar, Sweetening agents, Raising agents, fats and oil, Thickening agent, Flavouring and Seasoning. Methods of cooking food – Boiling, Poaching, Steaming, Stewing, Roasting, Grilling, Frying, baking Principles of each methods of cooking.				K2,K3	6		
III	Salads: Types of Salads, Composition of salads, Salad dressings, types of preparation and uses. Vegetable cookery- classification of vegetables cuts of vegetables, storage and selection of Vegetables. Classification of fruits- selection and storage of fruits.				K2,K3	6		
IV	Stocks, Sauces, Soups: Stock: Meaning, uses and types of stocks, points observed while making stock, recipes for one liter of white-brown and fish stock. Sauces: 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. Soup: Meaning, Classification with examples-basic recipes, consommés, Garnishes and accompaniments.				K1-K3	6		
V	Cookery: Egg Cookery- Selection of egg, Structure of egg, Uses and Storage. Poultry: Meaning, Classification of chicken, Selection and cuts of chicken. Meat cookery: Cuts of Lamb, Mutton, Pork, Beef, Selection of Meat. Fish Cookery- Classification of fish, Cuts of Fish, Selection of fish and shell fish.				K2-K4	6		

Course Outcome	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
Learning Resources				
Text Books	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			
Reference Books	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			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net › 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
CO-PO Mapping												
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5		
CO1	S	S	S	M	S	S	S	S	M	S		
CO2	S	S	M	S	S	S	S	M	S	S		
CO3	S	S	M	L	S	S	S	M	L	S		
CO4	S	S	M	S	S	S	S	M	S	S		
CO5	S	S	M	S	S	S	S	M	S	S		
Level of Correlation between CO and PO	L-LOW	M-MEDIUM		S-STRONG								
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. S.MUGUNTHAKUMAR						 Mr. M.MOHANRAJ						



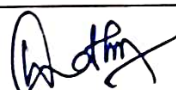
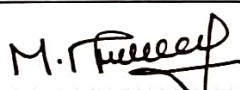
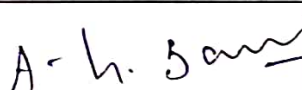
Head of Department
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 Muthayanmal College of Arts & Science
 Rasipuram-637 408, Namakkal (Dt:
 Tamilnadu, P. : 04287-222117

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
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> To provide comprehensive knowledge of housekeeping department To provide understanding of linen and familiarize about cleaning agent and equipment 							
Unit	Course Content						Knowledge Levels	Sessions
I	HOUSEKEEPING DEPARTMENTS: 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	HOUSEKEEPING DESK CONTROL & HOTEL GUEST ROOMS Desk Control- Functional role of control desk, Forms and formats records and register, handling telephone calls. Hotel Guest rooms- Types of guest rooms, layout of guestroom, Guest floor rules, Guest room accessories, Placement of Guest room supplies						K2,K3	6
III	CLEANING GUEST ROOMS: Room Cleaning Procedure- 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	CLEANING AGENTS AND EQUIPMENT: Cleaning Equipment- Classification of Cleaning Equipment Manual and mechanical, selection, storage. Cleaning agents- Types, Selection Storage, Issuing procedures. Cleaning Public Areas: lobbies, front desk, and restaurant, bar, banquet, Elevators, Staircase, Guest corridors, Public Restrooms. Frequency of cleaning- Daily, weekly, periodic and spring cleaning.						K2-K4	6
V	LINEN / Uniform Linen- Linen and Uniform room Layout, Types of Linen, sizes and Linen exchange procedure Selection of linen, Storage Facilities. Maids Service room- Layout and Essential Features, Floor pantry, Uses, Organizing maids' trolley. Key- Types , Key Control						K2-K4	6

Course Outcome	CO1: Students can remember importance and function of Housekeeping	K1		
	CO2: Ability to understand housekeeping desk control procedure	K2		
	CO 3: Apply the procedure of bed making and guest room cleaning procedure	K3		
	CO4: Apply the cleaning agents for various works.	K3		
	CO5: Analyze the Linen exchange procedure	K4		
Learning Resources				
Text Books	Hotel Housekeeping Operations and management-G.Raghubalan -Oxford University Press-II Edition (2009)			
Reference Books	Hotel Housekeeping Training Manual- Sudhir Andrews – TMH publications-I Edition Hotel- Hostel and Hospital House Keeping - Margaret Lennox – ELBS Publications-V Edition			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net › 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	
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	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							
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					




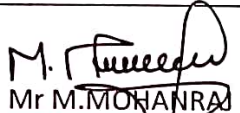
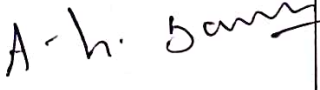
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 Tamil Nadu - 637 408

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
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> To give an overall view of the types of hotels, rooms, room rates and guests. Manage the daily operations and strong front desk team, through ongoing training and performance management. 							
Unit	Course Content				Knowledge Levels	Sessions		
I	INTRODUCTION OF HOTEL INDUSTRY: 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	FRONT OFFICE ORGANIZATION: Organization Structure of Front office, Duties and responsibilities of Front office personal, Front office Layout and equipment used-Co-ordination with other department, Front office Operation - Guest Cycle, Front office systems-Non automated - semi automated - fully automated.				K2,K3	6		
III	RESERVATIONS: Reservations Types [Guaranteed, non-Guaranteed etc], Importance and functions, Modes and Sources of reservations, Processing Reservation request, Reservations inquiries-Accepting or denying reservation, Cancellations and amendments, Processing Individual and Group reservation. Computer based Reservation system a) Global distribution system b) Inter- sell agencies c) CRS d) Reservation through the internet.				K2,K3	6		
IV	REGISTRATION: 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	INFORMATION AND BELL DESK OPERATION: 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		

Course Outcome	CO1: To identify types of hotels, rooms, room rates and guests	K1		
	CO2: Ability to understand the Organization Structure of Front office Department	K2		
	CO3: Ability to apply the Procedure for reservation of rooms through computer based Reservation system	K3		
	CO4: Ability to apply the knowledge on check -in and check-out procedure	K3		
	CO5: Analyze the left luggage handling procedure	K4		
Learning Resources				
Text Books	Hotel Front Office Operations and Management- R.Jatashankar- Oxfrd University Press-I Edition-2009			
Reference Books	Hotel Front Office-Sudhir Andrews -Tata McGraw Hill- II Edition Basic Hotel Front Office Procedures-Peter Renner Van Nostrand Reinhold- 3rd edition (July 1993).			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net › 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

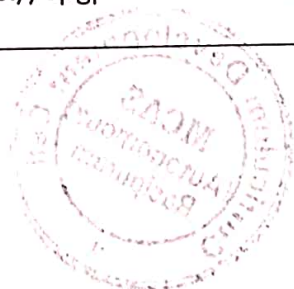
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C		
21M1UHMA01	FRONT OFFICE OPERATION - I	GEC THEORY - I	I	3	3	-	-	3		
CO-PO Mapping										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	S	S	S	S	S	S	S	S
CO2	S	L	S	S	S	S	L	S	S	S
CO3	S	S	M	S	S	S	S	M	S	S
CO4	S	M	M	S	S	S	M	M	S	S
CO5	S	S	S	S	S	S	S	S	S	S
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG							
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 S.KUPPURAJ				 Mr M.MOHANRAJ			 A-h. Sany			



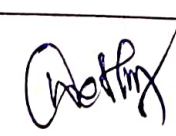

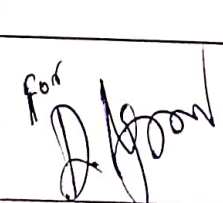
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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M1UHMP01	PRACTICAL : ACCOMMODATION OPERATION - I	DSC PRACTICAL - I	I	3	-	-	3	2
Objective	The Main Objectives of this course are to: • To impart knowledge on basic housekeeping procedure and practices • To impart Knowledge of cleaning equipment and cleaning agents							
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					
Course Outcome	CO1: Ability to identify and use different types of housekeeping equipment	K1						
	CO2: Ability to Understand bed making procedure	K2						
	CO3: Apply various polishing methods	K3						
	CO4: Analyze the maid's trolley settings procedure	K4						
	CO5: Evaluate Guest Room inspection	K5						
Learning Resources								
Text Books	Hotel Housekeeping Operations and management-G.Raghubalan -Oxford University Press-II Edition (2009)							
Reference Books	Hotel Housekeeping Training Manual- Sudhir Andrews – TMH publications-I Edition Hotel- Hostel and Hospital House Keeping - Margaret Lennox – ELBS Publications-V Edition							
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==							



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			
CO-PO Mapping											
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	S	S	M	S	S	S	S	M	S	S	
CO2	S	S	S	M	S	S	S	S	M	S	
CO3	S	S	M	S	S	S	S	M	S	S	
CO4	S	S	S	M	S	S	S	S	M	S	
CO5	S	S	M	L	S	S	S	M	L	S	
Level of Correlation between CO and PO	L- LOW	M- MEDIUM	S-STRONG								
Tutorial Schedule											
Teaching and Learning Methods			Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.								
Assessment Methods			CIA -40%								
			1.Model 1								
			2.Model 2								
			3.Observation								
			4.Grooming								
			4.Attendance								
			ESE - 60%								
Designed By				Verified By			Approved By				
 Mr A.PRABHU				 Mr M.MOHANRAJ							



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

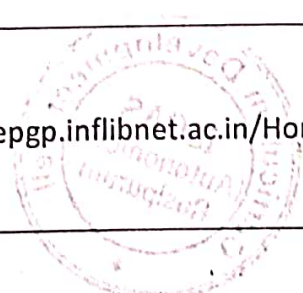
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M1UHMP02	PRACTICAL : FRONT OFFICE OPERATION - I	DSC PRACTICAL- II	I	3	-	-	3	2

Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • Know the basic in Front Office Operation. • To handle reservation and registration procedure. 							
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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
Course Outcome	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

Text Books	Hotel Front Office Operations and Management- R.Jatashankar- Oxfrd University Press-I Edition-2009
Reference Books	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

CO-PO Mapping

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

Tutorial Schedule

Teaching and Learning Methods

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

Assessment Methods

CIA -40%

1.Model 1

2.Model 2

3.Observation

4.Grooming

4.Attendance

ESE - 60%

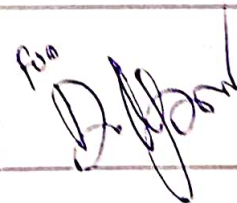
Designed By

Verified By

Approved By


Mr S.KUPPURAJ


Mr M.MOHANRAJ



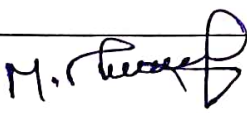
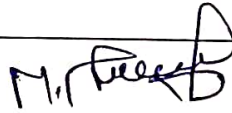
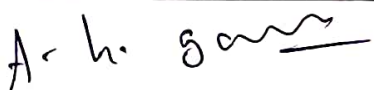


B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M2UHMC03	FOOD AND BEVERAGE SERVICE - I	DSC THEORY - III	II	4	4	-	-	4
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To impart knowledge on Food and Beverage Service industry and its operation. • To acquire fundamental skills required for F and B service Personnel 							
Unit	Course Content	Knowledge Levels	Sessions					
I	INTRODUCTION TO FOOD and BEVERAGE SERVICE: Introduction and Evolution of Hotel Industry, Different Types of Catering Establishments- A) Commercial B) Non-commercial. Different Outlets of F and B Service - 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	Food Service Equipment: 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	ANCILLARY DEPARTMENTS: 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. TYPES OF SERVICE- 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	MENU KNOWLEDGE: Types of Menu- Ala carte, Table d' hote . Types of breakfast- Continental, American, English, Indian. French Classical Menu- Courses with examples and its accompaniment. Menu Planning- Points to be considered while planning a menu.	K2,K3	9					
V	NON-ALCOHOLIC BEVERAGE and BILLING Classification of Non-Alcoholic beverage. Methods of order taking- Triplicate, Duplicate, Service with order, Pre-ordered. Billing Methods- Methods of Payment, Advantages of Electronic point of sale control (EPOS).	K3,k4	9					

Course Outcome	CO1: Remember about the sectors and Functions of Food and Beverage industry	K1		
	CO2: Ability to understand Food and beverage service equipment	K2		
	CO3: Apply the knowledge on types of Services	K3		
	CO4: Ability to compile menu of different types of Breakfast.	K3		
	CO4: Categorize the non alcoholic beverage.	K4		
Learning Resources				
Text Books	Food and Beverage Service- R.Singaravelavan- Oxford University Press- 2011			
Reference Books	Food and Beverage Service- Sudhir Andrews- Mc Graw Hill Education- 2014 Food and Beverage Service- Dennis Lillicrap-Hodder education-9Th Edition			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net › 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
21M2UHMC03	FOOD AND BEVERAGE SERVICE - I				DSC THEORY - III	II	4	4	-	-	4
CO-PO Mapping											
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								
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 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
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • Practice general procedure regarding personal hygiene. • To know about different types of Macro and Micro Nutrients. 							
Unit	Course Content	Knowledge Levels	Sessions					
I	INTRODUCTION TO FOOD SCIENCE AND NUTRITION: Definition of Nutrition – Relation of food and healthy. Functions of food – Factors affecting food intake and habits. Meal planning-Factors affecting. Hygiene- Personal, Kitchen and Food hygiene. Basic food groups– Food Pyramid. Balanced Diet – Uses of Balanced Diet.	K1,K2	11					
II	INTRODUCTION TO NUTRIENTS: Carbohydrates – classification, Source and Functions of Carbohydrates. Proteins – Classification, Sources and Functions of Protein. Lipids – Classification, Sources of Fats, Fatty acids , Functions of Fat.	K1,K2	11					
III	VITAMINS AND MINERALS: Minerals– Calcium, Iron, Sodium, Iodine-Functions, sources, daily requirements. Vitamins – Classification, sources, daily requirements, excess and deficiency of vitamins A,D,E,K,C and B Vitamins . Water– Functions and importance, Daily intake. Nutritive value of Beverages.	K2,K3	14					
IV	NATURE OF FOOD AND ADULTERATION: Food Quality– Definition, Quality attributes and its measurements. Naturals and synthetic colors used in foods. Flavor – Types of flavor .Food adulteration and common food adulterants.	K1-K3	12					
V	FOOD CONTAMINATION AND PRESEVATION: Outline of Contamination- Spoilage and Preservation of Vegetables and Fruits, Milk and Milk Products, Canned Foods- Meat and Meat Products, Egg and Poultry. Preservation method – Low temperature and High temperature. Microbial intoxication. Food borne illness. Nutritional loses during Cooking.	K3,K4	12					

Course Outcome	CO 1: Ability to identify the food groups	K1		
	CO 2: Ability to understand the functions of Carbohydrate	K2		
	CO 3: Ability to understand the right kind of amounts of minerals and water intake for good health	K2		
	CO4: Ability to apply the food Adulteration	K3		
	CO5: Analyze the preservation method	K4		
Learning Resources				
Text Books	Food Science and Nutrition- Sunetra Roday- Oxford University Press- 2013			
Reference Books	Modern Food Microbiology- Jay.J - Springer US- 2005-7th Edition Food Microbiology -Frazier and Westhoff- McGraw Hill Education- Fifth edition			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotes.in › assets › Docs › Books			
	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		
CO-PO Mapping										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	S	S	S	S	S	S	S	S
CO2	S	S	L	S	S	S	S	L	S	S
CO3	S	S	M	S	S	S	S	M	S	S
CO4	S	M	S	S	S	S	M	S	S	S
CO5	S	S	S	M	S	S	S	S	M	S
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG							
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		
S. Karthika Mrs S.KARTHIKA					Mr M.MOHANRAJ			A. h. Sams		


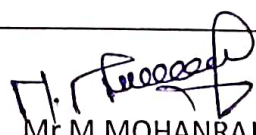
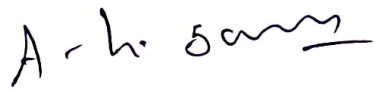


B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

Course Code	Course Title	Course Type	Se m	Ho urs	L	T	P	C
21M2UHM P03	PRACTICAL : FOOD PRODUCTION AND PATISSERIE - I	DSC PRACTICAL - III	II	3	-	-	3	2
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To make them understand the pre-requisites for working in the kitchen. • Use knives and kitchen equipment safely to cut meat, vegetables and other ingredients 							
S.No.	List of Experiments / Programmes						Knowl edge Levels	Sessi ons
1	INTRODUCTION TO COOKERY: 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	BASIC INDIAN CUISINE-INDIVIDUAL PRACTICAL FOR STUDENTS- 10 sets of menus- Rice, cereals, pulses, Various simple dal preparations - Wheat products like- chapattis- parathas- pulkas- pooris Indian masalas - 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	STOCK- 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	Soups- 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	Egg Cookery- Preparation of varieties of egg dishes- Boiled (soft & hard)- Fried (sunny side up, double fried)- Poaches, Scrambled, Omlette (plain, stuffed)	K2-K3	3
6	Fish Cookery- Identification & classification of fish e.g. flat fish (Pomfret, Black Pomfret and Sole), Round fish (Surmai, Rawas, Mackerel), Shellfish (Clams, Mussels, Shrimps, Crabs, Lobsters), Cephalopods (Squid, Cuttle, Fish), Cuts of Fish e.g., Fillet, Dame, Troncon, Paupiette, Goujons, Preparation of simple fish Dishes	K4	4
7	Poultry- Classification of poultry, Cuts of Poultry- Preparation and jointing of Chicken	K4	3
8	Hot /Cold dessert- Caramel custard- Bread and butter pudding- Queen of pudding - Souffle – lemon, pineapple - Mousee – Chocolate- Coffee- Cheese cake	K6	4
Course Outcome	CO1: Ability to identify and use the kitchen equipment	K1	
	CO2: Ability to Understand and apply methods used in preparation of stocks,sauces	K2	
	CO3: Display the knowledge of various knife cuts and be well versed in different in different method of cooking	K3	
	CO4: Analyze the skills on preparation of various dishes	K4	
	CO5: Create the quality of menu in the hot and cold dessert	K6	
Learning Resources			
Text Books	Modern Cookery for Teaching and the Trade- Vol. I & Vol.II – Thangam E.Philp - Mumbai- Orient Longment		
Reference Books	Practical Cookery- David Foscett- Hodder Education- XIII edition- 2015		
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A=		

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
CO-PO Mapping											
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	S	S	S	M	S	S	S	S	M	S	
CO2	S	S	M	S	S	S	S	M	S	S	
CO3	S	S	M	L	S	S	S	M	L	S	
CO4	S	M	S	S	S	S	M	S	S	S	
CO5	S	S	M	S	S	S	S	M	S	S	
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG								
Tutorial Schedule											
Teaching and Learning Methods						Lecturing, Live Demonstration, Hands on Training, video presentation and PowerPoint.					
Assessment Methods						CIA -40%					
						1.Model 1					
						2.Model 2					
						3.Observation					
						4.Grooming					
						4.Attendance					
						ESE - 60%					
Designed By						Verified By			Approved By		
 Mr S. MUGUNTHAKUMAR						 Mr M. MOHANRAJ					



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

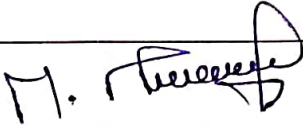
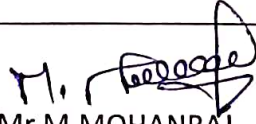
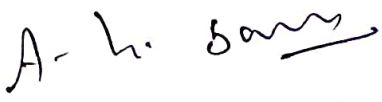
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M2UHMP04	PRACTICAL : FOOD AND BEVERAGE SERVICE - I	DSC PRACTICAL - IV	II	3	-	-	3	2
Objective	The Main Objectives of this course are to: •To impart knowledge on Food & Beverage Service industry and its operation. •To train students in the correct 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					

Course Outcome	CO1: Ability to Identify the different types of food and beverage service equipment	K1
	CO2: Ability to understand the service procedure of various menu	K2
	CO3: To compile different types of breakfast menu	K3
	CO4: Handle food order from guest	K4
	CO5: Compare and Create napkin folds for different occasion	K6

Learning Resources

Text Books	Food and Beverage Service- R.Singaravelavan-Oxford University Press- 2011
Reference Books	Food and Beverage Service- Sudhir Andrews- Mc Graw Hill Education- 2014
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==

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							Verified By			Approved By			
 Mr M.MOHANRAJ							 Mr M.MOHANRAJ						



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


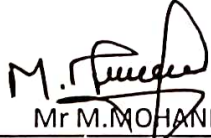
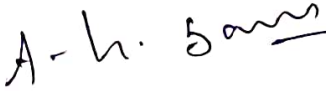
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M3UHMC04	ACCOMMODATION OPERATION - II	DSC THEORY - IV	III	5	5	-	-	5
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To gain knowledge on linen and laundry operations • To obtain technical knowledge on uniform room and sewing room. 							
Unit	Course Content						Knowledge Levels	Sessions
I	TEXTILES: Classification and characteristics of Textile fabric. Stains- Types of stains, removal of stains, Dry cleaning. Preparation of Hot and Cold Towels. Laundry Operation- Types of Laundry, Laundry equipments, Laundry agent, Laundering process, Handling of Guest Laundry.						K1-K4	11
II	UNIFORM and SEWING ROOM: Importance of Uniform, Uniform items, Selection and designing, Duties and responsibilities of uniform room staff. Sewing and Ironing Room- Activities in Sewing room, Ironing, equipment used. Pest Control- Common pest found in hotels, Area of infestation, Prevention and control, Responsibility of housekeeping in pest control.						K2,K3	11
III	PERFORMANCE STANDARD: Performance and productivity standard, Time and motion study, standard operating manual. Budget - Types of Budget, Budget process, planning capital budget and operating budget, Controlling expenses, Income statement. Purchasing system - method of buying, Stock record, Issuing and control.						K2,K3	13
IV	EMERGENCY SITUATIONS: 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	FLOWER ARRANGEMENT: 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

Course Outcome	CO 1:List out the types of stain	K1	
	CO 2:Ability to understand the steps involved in uniform and sewing room activity	K2	
	CO 3: Calculate and prepare the budget	K3	
	CO4: Apply safety measures and First aid techniques.	K3	
	CO5: Categorize the style of flower arrangement.	k4	

Learning Resources

Text Books	Hotel Housekeeping Operations and management-G.Raghubalan -Oxford University Press-II Edition			
Reference Books	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.			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net/3-accomodation-operations			
	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						

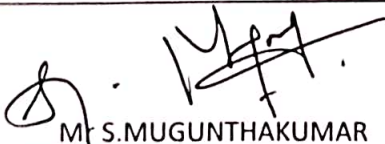
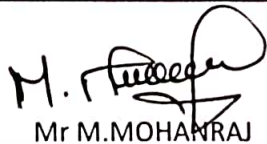
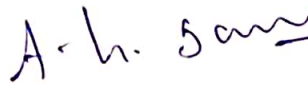


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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M3UHMC05	BAKERY AND CONFECTIONERY	DSC THEORY- V	III	5	3	2	-	4
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> 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	BAKERY and CONFECTIONERY: 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	BREAD: 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	CAKE: 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	COOKIES and CHOCOLATE: 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	PASTRY AND FROZEN DESSERTS: Types of pastry, Recipes for each pastries. Frozen desserts- Types and classification. Methods of Preparation of various ice creams.					K3,K4	12	

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	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net/6-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			
21M3UHCM05	BAKERY AND CONFECTIONERY	DSC THEORY- V	III	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	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. Kahoot App 5. 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			
 M. S. MUGUNTHAKUMAR					 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
21M3UCMA03	HOTEL ACCOUNTS	GEC THEORY - I	III	5	5	-	-	5
Objective	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	Introduction of Accounting: 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	Cost Accounting: 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	Material Cost Control: 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	Budget and Budgetary control: 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	Food & Beverage Accounts Cost Concept: 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. Room occupancy percentage-Bed occupancy percentage, Double occupancy percentage, Percentage of food and Beverage sales.						K3-K4	14
Course Outcome	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

Text Books	<ol style="list-style-type: none"> 1. R.K. Sharma, "Management Accounting", Sultan and Sons publications, New Delhi, 2016. 2. S.P. Jain & K.L. Narang, "Hotel Accountancy & Finance", Kalyani Publishers, Ludhiana, 2018. 3. Bhattacharya "Principles and practices of Cost Accounting", PHI Publications, Third Edition, 2015. 4. R.S.N.Pillai and V.Bagavathi , "Cost Accounting", Sultan Chand and Sons Publishers. 7th Edition 2014. 5. S.P.Iyengar, "Cost Accounting", Sultan Chand & Sons, New Delhi, 2018. 			
Reference Books	<ol style="list-style-type: none"> 1. Michael M. Coltman "Hospitality Management Accounting", John Wiley & Sons Publications, 7th edition, 2010. 2. Jerry J, "Hospitality Financial Accounting", Weygandt Wiley & Sons, 2010. 3. Ozi A.D' Cunha & Gleson O. D' Cunha Dicky "Hotel Accounting & Financial Control", S- Enterprise, Kandivali, Mumbai, 2011. 			
Website Link	<ol style="list-style-type: none"> 1. https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== 2. https://www.ihmnotessite.net/accounts 			
	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. Thagapandi

G. Thagapandi

A. K. S. S.




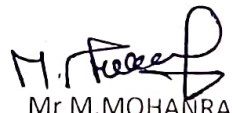
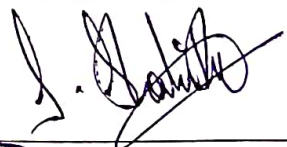
B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

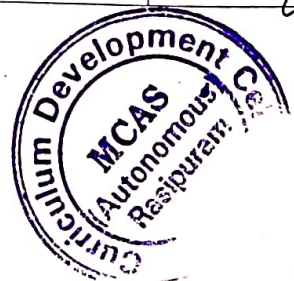
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M3UHMP05	PRACTICAL : ACCOMMODATION OPERATION - II	DSC PRACTICAL - V	III	3	-	-	3	2

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							

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	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	Se m	Hour s	L	T	P	C
21M3UHMP05	PRACTICAL : ACCOMMODATION OPERATION - II	DSC PRACTICAL - V	III	3	-	-	3	2
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • 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	Laundry -Basic Principles-In -house Laundry service procedure, Laundry Machinery and Equipment, Layout of Uniform room.	K1-K3	6					
2	Stain removal -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	Flower arrangement -Basic principles, Conditioning of plant materials, Styles of flower arrangement, Theme decorations	K3-k6	6					
4	Pest control -Identification of various pests, Areas of infestation	K1-K3	6					
5	Pest Control -Prevention and control procedure.	K4	6					
Course Outcome	CO 1: Ability to identify and select the laundry equipment	K1						
	CO2: Comprehend the functions of Cleaning agents used for removal of stains	K2						
	CO 3: Ability to select the stain and apply proper chemical	K3						
	CO4: Categorize the Styles of flower arrangement	K4						
	CO5: Develop skill and create flower arrangement	K6						
Learning Resources								
Text Books	Hotel Housekeeping Operations and Management-G.Raghubalan -Oxford University Press-II Edition (2009)							
Reference Books	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							
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==							



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	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)	K3-K6	7
3	Cake Making- Demonstration and preparation of Simple and Enriched Cakes Recipes Sponge ,Fatless sponge, Swiss roll, Genoese, Fruit cake, Rich cakes, Faults in baking cakes - Identification and Rectification	K3-K6	7
4	Icing- Classification preparing and applying various types of icing, Identification of Tools and equipments	K3-K6	6
5	Demonstration and preparation of dishes using varieties of Pastry Short crust pastry - Jam tart, Choux pastry - Éclairs, cream rolls, Flaky pastry, Puff pastry	K3-K6	6
6	Cookies- Demonstration and preparation of Simple Cookies Recipes Plain Cookies, Golden Cookies, Melting Moments, Tri Colour Biscuits, Chocolate chip, Chocolate Cream Finger	K3-K6	6
7	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	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	

Learning Resources

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	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==

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


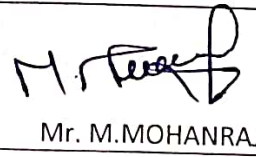
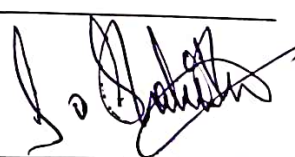
2.Model 2

3.Observation

4.Grooming

4.Attendance

ESE - 60%

Designed By	Verified By	Approved By
 Mr. S.MUGUNTHAKUMAR	 Mr. M.MOHANRAJ	



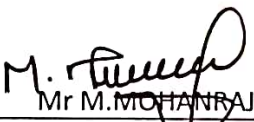
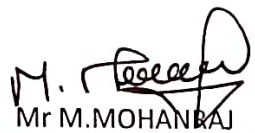
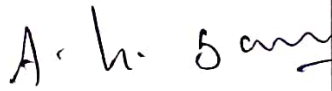
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Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M3UHMS01	HOTEL FRENCH	SEC - I	III	3	1	2	-	2
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To learn basics in French Language. • To comprehend culinary terms in French. 							
Unit	Course Content						Knowledge Levels	Sessions
I	Introduction to the languages: 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	Culinary terms in French: 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	Members of the family: Numerical from 1 to 100,The Time of the day. Countries and their nationalities.						K2,K3	6
IV	Conversation related to Restaurant and Front desk: 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	Menu items in French: 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

Course Outcome	CO1: Remembering French language basics.	K1	
	CO2: Ability to understand the culinary terms.	K2	
	CO2: Ability to understand the French numerical	K2	
	CO4: Demonstrate the conversation related to restaurant	K3	
	CO5: Analyze the different types of Menu items in French term.	K4	

Learning Resources

Text Books	A Votre Service 1- Rajeswari Chandrasekar- Rekha Hangal- Chitra Krishnan General Book Depot- 1691- Delhi			
Reference Books	French for Hotel Management and Tourism- S.Bhattacharya - Frank Bros and Co publishers limited.			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net/french			
	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
CO-PO Mapping											
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	S	S	M	S	S	S	S	M	S	S	
CO2	S	S	S	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							
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.CIA Exam I & II 3.Assignment (Online Assignment through Google Class Room) 4.Quiz ESE - 75%					
Designed By						Verified By			Approved By		
 Mr M. MOHANRAJ						 Mr M. MOHANRAJ					

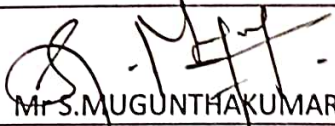
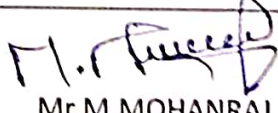
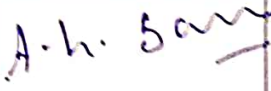


Head of Department
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Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M4UHMC06	REGIONAL CUISINES OF INDIA	DSC THEORY - VI	IV	5	3	2	-	4
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To impart the knowledge on Indian regional cooking • To impart knowledge on tandoor, Indian bread, sweets 							
Unit	Course Content	Knowledge Levels		Sessions				
I	TANDOORI COOKING: Indian cookery, Spices masalas and condiments, Cooking equipment and tools, Indian gravies, basic gravies, yellow- green- brown- white gravy, Examples of dishes made from these gravies. Tandoori cooking- Objectives and importance of Tandoori, Seasoning of Tandoori pot, Tandoori preparation, marination, Indian breads, Tikka, kebabs, Tandoori recipes and method of preparation.	K1-K3		12				
II	INDIAN CUISINE: 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	REGIONAL CUISINE: 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	INDIAN SWEETS and SNACKS: 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. Indian breakfast preparation- popular Indian breakfast recipes.	K2-K4		12				
V	INDENTING-COSTING-PURCHASING: Principles of indenting, Food costing and control, Importance and relevance of food costing, Purchase system, Purchase specification, Storage.	k3,K4		12				

Course Outcome	CO1: Remembering Spices masalas and condiments	K1		
	CO 2: Ability to Understand heritage of Indian cuisine	K2		
	CO3:Apply the knowledge on process of making Indian Cuisine	K3		
	CO4: Exhibit skills in the preparation of Indian Sweets.	K3		
	CO5: Analyze the food cost control	K4		
Learning Resources				
Text Books	Cookbook of Regional Cuisines of India- Nita Mehta -Snab Publishers			
Reference Books	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			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net/3-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			
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						Verified By		Approved By			
 Mrs.MUGUNTHAKUMAR						 Mr M.MOHANRAJ					

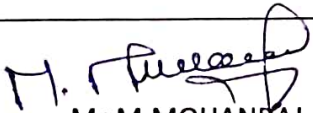
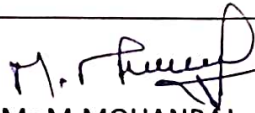
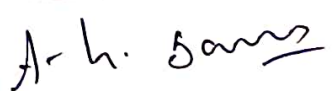


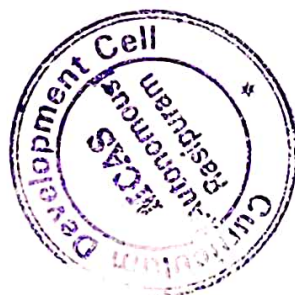
B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M4UHMC07	FOOD AND BEVERAGE SERVICE-II	DSC THEORY - VII	IV	5	3	2	-	4
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To impart the knowledge on various types of wines and their production • To impart knowledge on sparkling wine services 							
Unit	Course Content				Knowledge Levels	Sessions		
I	INTRODUCTION TO BEVERAGES: Definition, Classification of beverage, Significance- WINES- Definition of wine, Classification of wine, Grape varieties, Production of table wine. Wines of France- Classification of French wines, Wine producing regions of France (Bordeaux, Burgundy, Alsace, Champagne, Rhone valley, Loire Valley), Famous wines of France. Wine of Germany- Classification of German wines, Wine producing regions of Germany, Famous wines of Germany. Wines of Italy- Italian wine classification. Wine producing regions of Italy, Famous wines of Italy. Other wine producing countries, Table wine service procedure.				k1,K2	12		
II	SPARKLING WINES: Meaning, methods of Making Sparkling wine, Sparkling wine service procedure, Brand name of sparkling wine. Service procedure of Red wine, white wine, Sparkling wine. Fortified Wines- Production, Types and brand names of Sherry, Port, Madeira, Masala and Malaga. Aromatized wine- 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	BEER: Definition, Production, Types of beer, Service of beer Cider and Perry- Production, types and brands of Cider and Perry.				K1-K3	12		
IV	SPIRITS: Definition, Distillation, Pot still and Patent still, Different spirits - Brandy , Whisky, Gin, Vodka , Rum, Tequila Production, Types and Service procedure and brand name, Other Spirits. Liqueurs- Meaning, color, flavor and country of origin, Production of liqueurs.				K1-K4	12		
V	SPIRIT COFFEE: Meaning, Method of preparation and examples of some spirit coffee. Tobacco- 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		

Course Outcome	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		
Learning Resources				
Text Books	Food and Beverage Service- R.Singaravelavan- Oxford University Press- 2011			
Reference Books	Food and Beverage Service –Dennis R.Lillicrap and John A- Cousins –ELBS. Food and Beverage Service Training Manual -Sudhir Address –Tata Mc Graw –Hill.			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net/3-food-beverage-service			
	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			
CO-PO Mapping											
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	S	S	S	S	S	S	S	S	S	S	
CO2	S	S	S	M	S	S	S	S	M	S	
CO3	S	M	S	S	S	S	M	S	S	S	
CO4	S	S	M	S	S	S	S	M	S	S	
CO5	S	S	S	S	S	S	S	S	S	S	
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG								
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					Verified By			Approved By			
 Mr M.MOHANRAJ					 Mr M.MOHANRAJ						


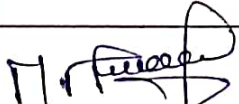
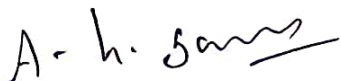


B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

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"> • To impart the knowledge on duties and responsibilities night auditing • To impart the knowledge on computer application in front office 							
Unit	Course Content						Knowledge Levels	Sessions
I	FRONT OFFICE ACCOUNTING - Functions, Job description of a front office cashier, Guest Accounts-Folios, Vouchers and Ledgers. Credit monitoring - Floor limit, House limit, part settlement of In house guests. Safety and Security, Sundry guest services. Handling mail, handling message.						K1-k3	9
II	NIGHT AUDITING -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	EVALUATING HOTEL PERFORMANCE AND MODE OF PAYMENT Methods of measuring hotel performance, Evaluation of hotels by guest. Mode of settlement of bills – 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	COMPUTER APPLICATION IN FRONT OFFICE- 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	Accommodation statistics: 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

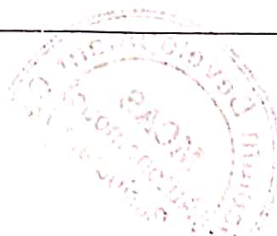
Course Outcome	CO1: List out the mode of settlement of bills	K1		
	CO2: Discuss Night Auditing procedure	K2		
	CO3: Ability to prepare Front Office Accounting reports	K3		
	CO4: Ability to use different property management system	K3		
	CO5: Calculate and compare occupancy percentage	K5		
Learning Resources				
Text Books	Hotel Front Office operations and management -Jatashankar R Tewari - Oxfrord University Press 2nd Edition-new Delhi-2016			
Reference Books	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			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net/3-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


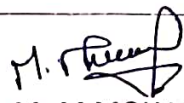
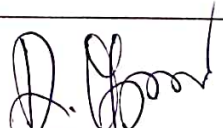
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C		
21M4UHMA04	FRONT OFFICE MANAGEMENT	GEC THEORY- IV	IV	4	4	-	-	4		
CO-PO Mapping										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	S	S	M	S	S	S	S	M
CO2	S	M	S	S	S	S	M	S	S	S
CO3	S	S	S	L	M	S	S	S	L	M
CO4	S	S	M	S	S	S	S	M	S	S
CO5	S	M	S	S	S	S	M	S	S	S
Level of Correlation between CO and PO	L-LOW	M-MEDIUM	S-STRONG							
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
21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA	DSC PRACTICAL - VII	IV	3+3	-	-	6	3
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To train the students in quantity food production of Indian regional cuisine. • To train the students in preparation of Indian regional cuisine. 							
S.No.	List of Experiments / Programmes	Knowledge Levels	Sessions					
1	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					
Course Outcome	CO1: Identify the fabricated meat cut and equipment for Tandoor dishes	K1						
	CO2: Ability to understand the familiar dishes different regions in India.	K2						
	CO3: Demonstrate the skills in the preparation of Indian regional dishes.	K3						
	CO4: Analyze the regional cuisine dishes in popular	K4						
	CO5: Evaluate the recipes and preparation method in popular Indian regional dishes.	K5						
Learning Resources								
Text Books	Modern Cookery for Teaching and the Trade- Vol. I & Vol.II – Thangam E.Philp							
Reference Books	Practical Cookery- David Foskett- Hodder Education- XIII edition- 2015							
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==							



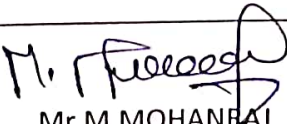
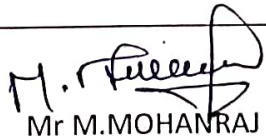
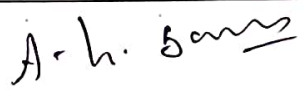
B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

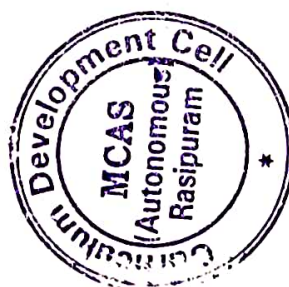
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C			
21M4UHMP07	PRACTICAL : REGIONAL CUISINES OF INDIA	DSC PRACTICAL - VII	IV	3+3	-	-	6	3			
CO-PO Mapping											
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	S	S	M	S	S	S	S	M	S	S	
CO2	S	S	S	M	S	S	S	S	M	S	
CO3	S	L	M	S	S	S	L	M	S	S	
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								
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						Verified By			Approved By		
 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
21M4UHMPO8	PRACTICAL : FOOD AND BEVERAGE SERVICE -II	DSC PRACTICAL - VIII	IV	4	-	-	4	2
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To impart knowledge on bar. • To train students in order taking and service procedure of various alcoholic beverage 							
S.No.	List of Experiments / Programmes	Knowledge Levels	Sessions					
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					
Course Outcome	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						
Learning Resources								
Text Books	Food and Beverage Service- R.Singaravelavan- Oxford University Press							
Reference Books	Food & Beverage Service – Dennis R.Lillicrap-john A Cousins Food & Beverage Service Training Manual – Sudhir Andrews -(Tata Mc.Graw Hill. Publications)							
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==							

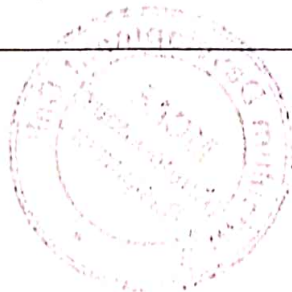
B.Sc- Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

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		
CO-PO Mapping										
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S	S	M	S	S	S	S	M	S	S
CO2	S	S	S	M	S	S	S	S	M	S
CO3	S	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							
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					Verified By			Approved By		
 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: <ul style="list-style-type: none">• 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					
Course Outcome	C01: Remembering Countries and their Capitals.	K1						
	C02: Ability to understand check-in and checkout procedure	K2						
	C03: To Handle the situation of left luggage	K3						
	C04: Analyzing the Guest Departure Procedure	K4						
	C05: Analyzing the Suggestive selling procedure	K4						
Learning Resources								
Text Books	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.							
Reference Books	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.							
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==							



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

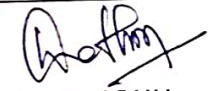
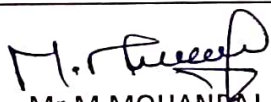
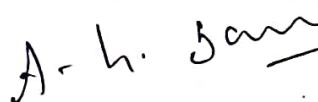
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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards								
Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M4UHMS02	HOSPITALITY COMMUNICATION	SEC - II	IV	3	1	2	-	2
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • Today's world is all about relationship, communication and presenting oneself, one's ideas and the company in the most positive and impactful way • This course intends to enable students to achieve excellence in both personal and professional life. 							
Unit	Course Content	Knowledge Levels	Sessions					
I	BASICS OF COMMUNICATION: 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	SPEECH IMPROVEMENT and TELEPHONE SKILLS: 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	PREPARING FOR INTERVIEWS- Self Planning, Writing winning resume, Knowledge of company profiles, Academic and Professional knowledge review, Update on current affairs and Possible questions. Facing interview panel- Time keeping, Grooming and Dress code-FAQ and their appropriate answers, Self Introduction and Panel addressing, The Mock Interviews Practicum	K2, K3	6					
IV	PERSONALITY DEVELOPMENT:- Personality enrichment grooming, Personal Hygiene, Social and Business and Dining etiquettes, Body Language, Art of Good Conversation.	K3, K4	6					
V	GROUP DISCUSSION/TEAM BEHAVIOR: 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					

Course Outcome	CO1 :Recognize the qualities of a good speaker.	K1		
	CO2 : Handle the telephone skills	K2		
	CO3 : Build skills and apply interview techniques	K3		
	CO4: Perform the group discussion	K3		
	CO5: Analyse the Personality development	K4		
Learning Resources				
Text Books	Soft Skills for Hospitality-Amitabh devendra-Oxford University Press-First Edition			
Reference Books	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			
Website Link	https://india.oup.com/product/soft-skills-for-hospitality-9780199458844			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

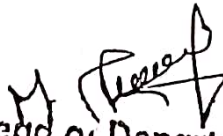
B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards


Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C		
21M4UHMS02	HOSPITALITY COMMUNICATION	SEC - II	IV	3	1	2	-	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	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							
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 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


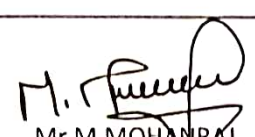
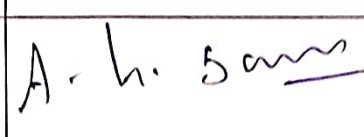

Head of Department
of Hotel Management & Catering S
Muthayammal College of Arts & Science
Rasipuram-637 408, Namakkal (Dt
Tamilnadu, P.I: 04281-222137


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"> •To impart the knowledge on Basics of catering services • To grasp knowledge on hotel industry 							
Unit	Course Content					Knowledge Levels	Sessions	
I	TYPES OF CATERING ESTABLISHMENTS : Various Types of catering establishments, Classification of hotels(size, star, location),Types of Rooms, Tariff structure, Types of meal plan.					K1,k2	3	
II	KITCHEN INTRODUCTION: 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	INTRODUCTION TO FRONT OFFICE: 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	FOOD AND BEVERAGE SERVICE PROCEDURE: 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	IMPORTANCE OF HOUSEKEEPING: 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		
Learning Resources								
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	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net/2-food-production							

	L-Lecture	T-Tutorial	P-Practical	C-Credit
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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 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			 A. h. Sams		



Head of Department
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 Muthayammal College of Arts & Science,
 Rasipuram-637 408, Namakkal (Dt),
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For B.B.W

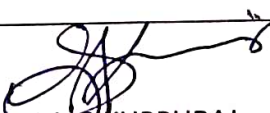
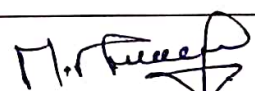
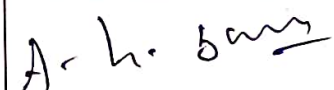
B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

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

Objective
 The Main Objectives of this course are to:
 • To provide comprehensive knowledge of advanced catering services
 • To impart knowledge on Kitchen and Front office, Housekeeping department

Unit	Course Content	Knowledge Levels	Sessions
I	SOUP: Classification of Soup, example of each types. Introduction to Chinese cuisines- Ingredient and Equipment used, Chinese regions and their styles of cooking, Chinese Dishes.	K1,K2	3
II	INTRODUCTION OF BAKERY: 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	SPONGES: 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	FRONT OFFICE REGISTRATION PROCEDURE : Introduction to the registration, Steps of registration with or without reservation, Pre registration activities, Processing VIP, foreigners and Group registration.	K3,K4	3
V	GUEST ROOM PROCEDURE: Layout of guest rooms, Guest room furniture and Guest room supplies Room cleaning procedure Bed making procedure.	K2-K4	3

Course Outcome	CO1: Ability to identify and use bakery equipments and tools.	K1		
	CO2: Understand the role of ingredients used in bread baking	K2		
	CO 3: Demonstrate the steps involved in cake making.	K3		
	CO 4: Analyze the registration activities.	K4		
	CO 5: Analyze the room cleaning procedure.	K4		
Learning Resources				
Text Books	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			
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	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net/5-food-production			
	L-Lecture	T-Tutorial	P-Practical	C-Credit

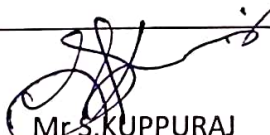
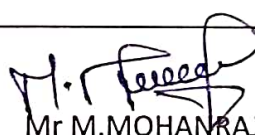
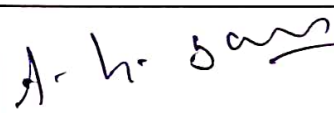
B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards											
Course Code	Course Title		Course Type	Sem	Hours	L	T	P	C		
21M4UHMN02	ADVANCED CATERING SERVICES		NMEC - II	IV	2	2	-	-	2		
CO-PO Mapping											
CO Number	P01	P02	P03	P04	P05	PSO1	PSO2	PSO3	PSO4	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								
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			
 Mrs. 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
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none"> • To impart the knowledge on Basics of Front office operation • Manage the daily operations and strong front desk team, through ongoing training and performance management. 							
Unit	Course Content						Knowledge Levels	Sessions
I	INTRODUCTION TO HOTEL INDUSTRY- 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. Types of guests: FIT, GIT, SIT, Business travelers, Domestic, Foreigners, etc						K1,k2	3
II	FRONT OFFICE ORGANIZATION- 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	INFORMATION AND BELL DESK OPERATION- 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	Types of Rooms - Single, Double, twin, suites, etc, basis of changing room tariff, Tariff fixation / calculating room tariff, Types of room tariff Rack rate, discounted rates Reservations - 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	REGISTRATION- 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

Course Outcome	CO1: Remember about hospitality and its origin	K1		
	CO2: Ability to understand Front Office Equipment.	K2		
	CO3: Use mode of settlement of bill	K3		
	CO4: Analyze the types of rooms	K4		
	CO5: Analyze the registration procedure.	K4		
Learning Resources				
Text Books	Hotel Front Office- R.Jatashankar- Oxford University Press- 2013			
Reference Books	Hotel Front office Training manual – Sudhir Andrews -TMH Publications Hotel Front office operations and management – Jatashankar-R Tewari Oxford Publication			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://www.ihmnotessite.net/3-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
21M3UHMN01	FRONT OFFICE OPERATION					NMEC - I	III	2	2	-	-	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	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								
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 (Online Assignment through Google Class Room) 4.Quiz ESE - 75%						
Designed By						Verified By			Approved By			
 Mr.S.KUPPURAJ						 Mr M.MOHANRAJ						

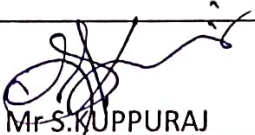
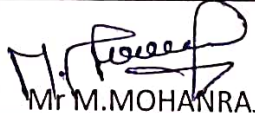


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B.Sc-Hotel Management and Catering Science Syllabus LOCF-CBCS with effect from 2021-2022 Onwards

Course Code	Course Title	Course Type	Sem	Hours	L	T	P	C
21M4UHMN04	PRINCIPLES OF TOURISM	NMEC - II	IV	2	2	-	-	2
Objective	The Main Objectives of this course are to: <ul style="list-style-type: none">• 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	IMPORTANCE OF TOURISM- Introduction to tourism, Classification of travelers, Factors influencing the growth of tourism, Types of tourism, Basic components of tourism	K1,K2	3					
II	ELEMENTS OF TOURISM- Elements of tourism, Positive and Negative impacts of tourism, Economic impact of tourism, Geographical Components of Tourism.	K1,K2	3					
III	INDIAN CULTURAL HERITAGE- 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	AIR TRANSPORT- 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	INDIA AS A Tourism DESTINATION- 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					

Course Outcome	CO 1: Recall importance of Tourism	K1		
	CO 2: Ability to understand geographical components of tourism	K2		
	CO 3: Ability to understand the Indian cultural Heritage	K2		
	CO 4: illustrate the role of airlines in tourism.	K3		
	CO 5: Analyze tourism destination as India.	K4		
Learning Resources				
Text Books	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.			
Reference Books	Sucessful Tourism Management - Pranseth- Steriling Publishers Pvt.Ltd- Volume I- Edition- 1997			
Website Link	https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== https://ihmnotessite.com/index.php/tour-travel-management/tourist-and-tourism/			
	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			