BHARATHIDASAN UNIVERSITY,



B.Sc. Hotel Management & Catering Science: Course Structure under CBCS (For the candidates admitted from the academic year 2016-2017 onwards)

(NAAN MUDHALVAN SCHEME was Implemented from 4th onwards for 2021-22 Batch)

	Part	Course Title		Instru	di	rs m	Marks		le le
Sem.			Hours/ Week	Credit	Exam Hours	In.	Ext.	Total	
	I	Language Course – I (LC) – Tamil*/Other Languages +#	Communication in French I	6	3	3	25	75	100
	II	English Language Course - I (ELC)	Communicative English I	6	3	3	25	75	100
		Core Course – I (CC)	Basics of Food Production I	6	6	3	25	75	100
I		Core Practical – I (CP)	Indian Regional Cookery (P)	3					
	III	First Allied Course–I (AC)	Front Office and Accommodation Operations I	4	4	3	25	75	100
		First Allied Practical–II (AP)	Front Office and Accommodation Operations I (P)	3	**	***	**	**	***
		Add on Course – I ##	Professional English I	6	4	3	25	75	100
	IV	Value Education	Value Education	2	2	3	25	75	100
		TOT	AL	30	22				600
	I	Language Course – II (LC) - Tamil*/Other Languages + #	Communication in French II	6	3	3	25	75	100
	II	English Language Course – II (ELC)	Communicative English II	6	3	3	25	75	100
	III	Core Course – II (CC)	Food and Beverage Service	6	6	3	25	75	100
II		Core Practical – I (CP)	Indian Regional Cookery (P)	3	3	5	40	60	100
11		First Allied Practical–II (AP)	Front Office & Accommodation Operations I (P)	3	3	3	40	60	100
		First Allied Course–III (AC)	Front Office and Accommodation Operations II	4	2	3	25	75	100
		Add on Course – II ##	Professional English II	6	4	3	25	75	100
	IV	Environmental Studies	Environmental Studies	2	2	3	25	75	100
	TOTAL			30	26				800

	I	Language Course – III (LC) – Tamil*/Other Languages + #	Communication in French III	6	3	3	25	75	100
	II	English Language Course - III (ELC)	Communicative English III	6	3	3	25	75	100
		Core Course – III (CC)	International Cookery	6	6	3	25	75	100
	IV	Core Practical – II (CP)	Food & Beverage Service (P)	3					
		Second Allied Course–I (AC)	Beverage Services	4	4	3	25	75	100
		Second Allied Practical – II (AP)	Western Culinary Practical (P)	3	**	***	**	**	***
III		Non Major Elective I - for those who studied Tamil under Part I a) Basic Tamil for other	Basic Tamil						
		language students b) Special Tamil for those who	OR Special Tamil @	2	2	3	25	75	100
		studied Tamil upto 10 th +2 but opt for other languages in degree programme							
		ТО	TAL	30	18				500
	I	Language Course –IV (LC) - Tamil*/Other Languages + #	Communication in French IV	6	3	3	25	75	100
	II	English Language Course – IV (ELC)	Communicative English IV	6	3	3	25	75	100
		Core Course – IV (CC)	Nutrition and Food Science	5	5	3	25	75	100
	IV	Core Practical – II (CP)	Food and Beverage Service (P)	3	2	3	40	60	100
		Second Allied Practical – II (AP)	Western Culinary Practical (P)	3	3	5	40	60	100
		Second Allied Course – III (AC)	Hotel Administration and Entrepreneurship	3	3	3	25	75	100
IV		Non Major Elective II - for those who studied Tamil under Part I							
		a) Basic Tamil for other language students	Basic Tamil OR Special Tamil @	2	2	3	25	75	100
		b) Special Tamil for those who studied Tamil upto 10 th +2 but opt for other languages in degree programme							
		Skill Based Elective - I	Skill Based Elective - I	2	2	3	25	75	100
	VI	Naan Mudhalvan Scheme (NMS) @@	Digital Skills for Employability	-	2	3	25	75	100
			TOTAL	30	25				900

	III IV	Core Course – V (CC)	Bakery and Patisserie	5	5	3	25	75	100
		Core Course – VI (CC)	Tourism Management	5	5	3	25	75	100
		Core Course – VII (CC)	Advanced Front Office Management	5	5	3	25	75	100
		Core Practical – III (CP)	Bakery and Patisserie (P)	4	3	5	40	60	100
V		Major Based Elective – I	Hospitality Services	5	5	3	25	75	100
		Skill Based Elective - II	Skill Based Elective - II	2	2	3	25	75	100
		Skill Based Elective – Iii	Skill Based Elective - III	2	2	3	40	60	100
		Soft Skill Development	Soft Skill Development	2	2	3	25	75	100
	VI	Naan Mudhalvan Scheme (NMS) @@	Marketing and Design Tools	-	2	_	25	75	100
		TOTAL		30	31				900
		Core Course – VIII (CC)	Advanced Accommodation Operations Management	6	6	3	25	75	100
		Core Course – IX (CC)	Food and Beverage Management & Cost Control	6	6	3	25	75	100
	III	Core Practical – IV (CP)	Chinese and Oriental Cuisine (P)	5	4	5	40	60	100
		Major Based Elective II	Food Safety and Hygiene	6	6	3	25	75	100
VI		Major Based Elective III	Advanced Food and Beverage Service (P)	6	6	3	40	60	100
	V	Extension activities **	Extension activities	-	1	-	-	ı	-
		Gender Studies	Gender Studies	1	1	3	25	75	100
	VI	Naan Mudhalvan Scheme (NMS) @@	Innovative & Creative Skills for Employability	-	2	-	25	75	100
	TOTAL			30	32				700
	GRAND TOTAL				154				4400

Language Part-I	- 4
English Part-II	- 4
Core Paper	- 9
Core Practical	- 4
Add-on Course	- 2
Allied Paper	- 4
Allied Practical	- 2
Non-Major Elective	- 2
Skill Based Elective	- 3
Major Based Elective	- 3
Environmental Studies	- 1
Value Education	- 1
Soft skill Development	- 1
Gender Studies	- 1
Extension Activities	- 1 (0

- 1 (Credit Only) Extension Activities

Naan Mudhalvan Scheme

- * For those who studied Tamil upto 10th +2 (Regular Stream). + Syllabus for other Languages should be on par with Tamil at degree level.
- # Those who studied Tamil upto 10th +2 but opt for other languages in degree level under Part- I should study special Tamil in Part - IV.

- ## The Professional English Four Streams Course is offered in the 1st and 2nd Semester in all UG Courses. It will be taught apart from the Existing hours of teaching / additional hours of teaching (1 hour /day) as a 4 credit paper as an add on course on par with Major Paper and completion of the paper is must to continue his / her studies further. The Extra 6 hrs / cycle will be utilized for the Add on Professional English Course. (As per G.O. No. 76, Higher Education (K2) Department dated: 18.07.2020).
- @ NCC Course is one of the Choices in Non-Major Elective Course. Only the NCC cadets are eligible to choose this course. However, NCC Course is not a Compulsory Course for the NCC Cadets.
- ** Extension Activities shall be outside instruction hours.
- @@ Naan Mudhalvan Scheme as per Government instruction.

Note:

		Internal Marks	External Marks
1.	Theory	25	75
2.	Practical	40	60
3.	Separate passing minimum	n is prescribed for Intern	al and External marks

FOR THEORY

The passing minimum for CIA shall be 40% out of 25 marks [i.e. 10 marks] The passing minimum for University Examinations shall be 40% out of 75 marks [i.e. 30 marks]

FOR PRACTICAL

The passing minimum for CIA shall be 40% out of 40 marks [i.e. 16 marks] The passing minimum for University Examinations shall be 40% out of 60 marks [i.e. 24 marks]
