BHARATHIDASAN UNIVERSITY TIRUCHIRAPPALLI - 620 024.

B.Sc. HOTEL MANAGEMENT AND CATERING SCIENCE

CHOICE BASED CREDIT SYSTEM –

LEARNING OUTCOMES BASED CURRICULUM FRAMEWORK (CBCS - LOCF)

(Applicable to the candidates admitted from the academic year 2022-23 onwards)

(Naan Mudhalvan scheme has been implemented from 2nd to 4th semester for the 2023-2024 Batch)

Sem.	Part	Course	Title	Ins. Hrs	Credit	Exam Hours	Int.	Ext.	Total
I	I	Language Course – I Tamil $ / Other Languages + #	Communication in French – I	6	3	3	25	75	100
	II	English Course - I		6	3	3	25	75	100
	III	Core Course – I (CC)	Basic Culinary Arts	5	5	3	25	75	100
		Core Practical – I (CP)	Indian Cuisine Practical	4	4	3	40	60	100
		First Allied Course – I (AC)	Basic Food Service	4	4	3	25	75	100
		First Allied Practical (AP)	Basic Food Service Practical	3	*	*	*	*	*
	IV	Value Education	Value Education	2	2	3	25	75	100
		TOTAL		**30**	**21**	**-**	**-**	**-**	**600**
II	I	Language Course - II Tamil $ / Other Languages + #	Communication in French – II	6	3	3	25	75	100
	II	English Course - II		4	3	3	25	75	100
	III	Core Course – II (CC)	Front Office and Accommodation Operations - I	5	5	3	25	75	100
		Core Practical – II (CP)	Front Office and Accommodation Operations I	4	4	3	40	60	100
		First Allied Practical (AP)	Basic Food Service Practical	3	2	3	40	60	100
		First Allied Course – II (AC)	Nutrition and Food Science	4	4	3	25	75	100
		Add on Course – I ##	Professional English – I	6*	4	3	25	75	100
	IV	Environmental Studies		2	2	3	25	75	100
	VI	Naan Mudhalvan Scheme (NMS) @@	Language Proficiency for Employability - Overview of English Language Communication	2	2	3	25	75	100
		TOTAL		**30**	**29**	**-**	**-**	**-**	**900**

		Course	Title						
III	I	Language Course – III Tamil $ / Other Languages + #	Communication in French – III	6	3	3	25	75	100
	II	English Course - III		6	3	3	25	75	100
	III	Core Course – III (CC)	Advanced Culinary Arts	5	5	3	25	75	100
		Core Practical - III (CP)	Continental Cuisine	4	4	3	40	60	100
		Second Allied Course – I (AC)	Beverage Service	4	4	3	25	75	100
		Second Allied Practical (AP)	Beverage Service	3	*	*	*	*	*
		Add on Course – II ##	Professional English - II	6*	4	3	25	75	100
	IV	Non-Major Elective I @ - Those who choose Tamil in Part I can choose a non-major elective course offered by other departments. Those who do not choose Tamil in Part I must choose either a) Basic Tamil if Tamil language was not studied in school level **or** b) Special Tamil if Tamil language was studied upto 10th & 12th std.		2	2	3	25	75	100
	VI	Naan Mudhalvan Scheme (NMS) @@	Digital Skills for Employability – Microsoft Digital Skills	-	2	3	25	75	100
		TOTAL		**30**	**27**	**-**	**-**	**-**	**800**
IV	I	Language Course –IV Tamil $ / Other Languages + #	Communication in French – IV	6	3	3	25	75	100
	II	English Course – IV		6	3	3	25	75	100
	III	Core Course - IV (CC)	Front Office and Accommodation Operation - II	5	5	3	25	75	100
		Core Practical - IV (CP)	Front Office and Accommodation Operation II	4	4	3	40	60	100
		Second Allied Practical (AP)	Beverage Service	3	2	3	40	60	100
		Second Allied Course – II (AC)	Specialized Food Service	4	4	3	25	75	100
	IV	Non-Major Elective II @ - Those who choose Tamil in Part I can choose a non-major elective course offered by other departments. Those who do not choose Tamil in Part I must choose either a) Basic Tamil if Tamil language was not studied in school level **or** b) Special Tamil if Tamil language was studied upto 10th & 12th std.		2	2	3	25	75	100
	VI	Naan Mudhalvan Scheme (NMS) @@	Digital Marketing	-	2	3	25	75	100
		TOTAL		**30**	**25**	**-**	**-**	**-**	**800**

2

				Hrs	Cr		Int	Ext	Total
V	III	Core Course -V (CC)	Bakery and Confectionery	5	5	3	25	75	100
		Core Course – VI (CC)	Food Preservation and Safety	5	5	3	25	75	100
		Core Course – VII (CC)	Hospitality Marketing	5	5	3	25	75	100
		Core Practical -V (CP)	Bakery and confectionary	4	4	3	40	60	100
		Major Based Elective – I (Any one)	1. Facility Management 2. Event Management	5	4	3	25	75	100
	IV	Skill Based Elective - I	Tourism in India	4	2	3	25	75	100
		Soft Skill Development	Soft Skill Development	2	2	3	25	75	100
		TOTAL		**30**	**27**	**-**	**-**	**-**	**700**
VI	III	Core Course - VIII (CC)	Human Resource Management	6	5	3	25	75	100
		Core Course - IX (CC)	Entrepreneurial Development	6	5	3	25	75	100
		Core Practical – VI (CP)	International Cuisine	4	4	3	40	60	100
		Major Based Elective – II (Any one)	1. Hotel Accounts 2. HACCP Practices	5	4	3	25	75	100
		Project	Project	4	3	-	20	80	100
	IV	Skill Based Elective - II	International Tourism	4	2	3	25	75	100
	V	Gender Studies		1	1	3	25	75	100
		Extension Activities **		-	1	-	-	-	-
		TOTAL		**30**	**25**	**-**	**-**	**-**	**700**
		GRAND TOTAL		**180**	**154**	**-**	**-**	**-**	**4500**

$ 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 2nd and 3rd Semester (only for 2022-2023 Batch) 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. (As per G.O. No. 76, Higher Education (K2) Department dated: 18.07.2020).

* The Extra 6 hrs / cycle as per the G.O. 76/2020 will be utilized for the Add on Professional English Course.

@ 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.

SUMMARY OF CURRICULUM STRUCTURE OF UG PROGRAMMES

Sl. No.	Part	Types of the Courses	No. of Courses	No. of Credits	Marks
1.	I	Language Courses	4	12	400
2.	II	English Courses	4	12	400
3.		Core Courses	9	45	900
4.		Core Practical	6	24	600
5.		Allied Courses I & II	4	16	400
6.	III	Allied Practical	2	4	200
7.		Major Based Elective Courses	2	8	200
8.		Add on Courses	2	8	200
9.		Project	1	3	100
10.		Non-Major Elective Courses (Practical)	2	4	200
11.		Skill Based Elective Courses	2	4	200
12.	IV	Soft Skills Development	1	2	100
13.		Value Education	1	2	100
14.		Environmental Studies	1	2	100
15.	V	Gender Studies	1	1	100
16.		Extension Activities	1	1	0
17.	VI	Naan Mudhalvan Scheme	3	6	300
		Total	**46**	**154**	**4500**

PROGRAMME OBJECTIVES:

- To develop Attitude, Skills & knowledge of students required for employability in hospitality and allied sectors.
- To educate the students to develop, examine, question and explore perspectives or alternatives to problems in hospitality operations
- To inculcate holistic implementation of knowledge and gain experience and competence in the operations of hospitality sector.
- To demonstrate high standards with regard to performance in the hotel industry adopting value-based and ethical practices.
- To equip students with entrepreneurial initiative in the field of hospitality and its allied sectors.

PROGRAMME OUTCOMES:

After successful completion of this UG Degree programme, the students will be able:

- To adopt professional techniques and use tools competently in the preparation, presentation and service of quality foods.
- To demonstrate knowledge of multicultural perspectives to meet the needs of the guests and employees.
- To demonstrate ability to perform basic and supervisory level job functions in hotel and restaurant careers.

- To work effectively as an individual, and as a member of a team or leader in diverse teams, and in multidisciplinary settings.
- To formulate and integrate contemporary solutions and techniques of culinary science and management practices

Employment Opportunities Available for Graduates of B.Sc. Hotel Management and Catering Science

Global growth and development of tourism have opened up innumerable avenues for employment. As a result, the graduating students can look forward to career opportunities as

1. Management Trainee in Hotel and allied hospitality industry
2. Kitchen Management/Housekeeping Management positions in Hotels after training
3. Flight Kitchens and on-board flight services
4. Indian Navy Hospitality services
5. Guest/Customer Relation Executive in Hotel and other Service Sectors
6. Management Trainee/Executive in international and national fast food chains
7. Hospital and Institutional Catering
8. Faculty in Hotel Management/Food Craft Institutes
9. Shipping and Cruise lines
10. Marketing/Sales Executive in Hotel and other Service Sectors
11. State Tourism Development Corporations
12. Resort Management
13. Self-employment through entrepreneurship and
14. Multinational companies for their hospitality services.

*****