

**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)

(For the 2024-2025 batch, the Naan Mudhalvan scheme has been implemented in the 2nd semester)

| Sem. | Part | Course | Title | Ins. Hrs | Credit | Exam Hours | Marks | | Total |
|------|--------------|--|--|-----------|-----------|------------|-------|------|------------|
| | | | | | | | Int. | Ext. | |
| 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) @@ | Overview of English Language Communication | 2 | 2 | 3 | 25 | 75 | 100 |
| | TOTAL | | | 30 | 29 | - | - | - | 900 |

| | | | | | | | | | |
|-----|--------------|---|---|-----------|-----------|----------|----------|----------|------------|
| 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 10 th & 12 th std. | | 2 | 2 | 3 | 25 | 75 | 100 |
| | TOTAL | | | 30 | 25 | - | - | - | 700 |
| | | | | | | | | | |
| 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 10 th & 12 th std. | | 2 | 2 | 3 | 25 | 75 | 100 |
| | TOTAL | | | 30 | 23 | - | - | - | 700 |
| | | | | | | | | | |
| | | | | | | | | | |

| | | | | | | | | | |
|-------------|-------|-------------------------------------|---|-----|----|---|----|------|-----|
| 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 | 150 | - | - | - | 4300 | |

\$ 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. | III | Core Courses | 9 | 45 | 900 |
| 4. | | Core Practical | 6 | 24 | 600 |
| 5. | | Allied Courses I & II | 4 | 16 | 400 |
| 6. | | 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. | IV | Non-Major Elective Courses (Practical) | 2 | 4 | 200 |
| 11. | | Skill Based Elective Courses | 2 | 4 | 200 |
| 12. | | 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 | 1 | 2 | 100 |
| Total | | | 44 | 150 | 4300 |

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.
