

MANONMANIAM SUNDARANAR UNIVERSITY

TIRUNELVELI – 627012

B.Sc. Hotel Management and Catering Science

(CHOICE BASED CREDIT SYSTEM)

Learning Outcome Based Curriculum

Major & Allied Hotel Management &Catering Science

(Effective from the academic year 2023-2024 onwards)

Credit Distribution for UG Programmes

Sem I	Credit	H	Sem II	Credit	H	Sem III	Credit	H	Sem IV	Credit	H	Sem V	Credit	H	Sem VI	Credit	H
Part 1. Language – Tamil	3	6	Part..1. Language – Tamil	3	6	Part..1. Language – Tamil	3	6	Part..1. Language – Tamil	3	6	5.1 Core Course – \CC IX	4	5	6.1 Core Course – CC XIII	4	6
Part.2 English	3	6	Part..2 English	3	6	Part..2 English	3	6	Part..2 English	3	6	5.2 Core Course – CC X	4	5	6.2 Core Course – CC XIV	4	6
1.3 Core Course – CC I	5	5	2..3 Core Course – CC III	5	5	3.3 Core Course – CC V	5	5	4.3 Core Course – CC VII Core Industry Module	5	5	5. 3.Core Course CC -XI	4	5	6.3 Core Course – CC XV	4	6
1.4 Core Course – CC II	5	5	2.4 Core Course – CC IV	5	5	3.4 Core Course – CC VI	5	5	4.4 Core Course – CC VIII	5	5	5. 4.Core Course –/ Project with viva-voce CC -XII	4	5	6.4 Elective -VII Generic/ Discipline Specific	3	5
1.5 Elective I Generic/ Discipline Specific	3	4	2.5 Elective II Generic/ Discipline Specific	3	4	3.5 Elective III Generic/ Discipline Specific	3	4	4.5 Elective IV Generic/ Discipline Specific	3	3	5.5 Elective V Generic/ Discipline Specific	3	4	6.5 Elective VIII Generic/ Discipline Specific	3	5
1.6 Skill Enhancement Course SEC-1	2	2	2.6 Skill Enhancement Course SEC-2	2	2	3.6 Skill Enhancement Course SEC-4, (Entrepreneurial Skill)	1	1	4.6 Skill Enhancement Course SEC-6	2	2	5.6 Elective VI Generic/ Discipline Specific	3	4	6.6 Extension Activity	1	-
1.7 Skill Enhancement -(Foundation Course)	2	2	2.7 Skill Enhancement Course –SEC-3	2	2	3.7 Skill Enhancement Course SEC-5	2	2	4.7 Skill Enhancement Course SEC-7	2	2	5.7 Value Education	2	2	6.7 Professional Competency Skill	2	2
						3.8 E.V.S.	-	1	4.8 E.V.S	2	1	5.8 Summer Internship /Industrial Training	2				
	23	30		23	30		22	30		25	30		26	30		21	30
Total – 140 Credits																	

Choice Based Credit System (CBCS), Learning Outcomes Based Curriculum Framework (LOCF) Guideline Based Credit and Hours Distribution System

for all UG courses including Lab Hours

First Year – Semester-I

Part	List of Courses	Credit	No. of Hours
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses [in Total]	13	14
Part-4	Skill Enhancement Course SEC-1	2	2
	Foundation Course	2	2
		23	30

Semester-II

Part	List of Courses	Credit	No. of Hours
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	14
Part-4	Skill Enhancement Course -SEC-2	2	2
	Skill Enhancement Course -SEC-3 (Discipline / Subject Specific)	2	2
		23	30

Second Year – Semester-III

Part	List of Courses	Credit	No. of Hours
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	14
Part-4	Skill Enhancement Course -SEC-4 (Entrepreneurial Based)	1	1
	Skill Enhancement Course -SEC-5 (Discipline / Subject Specific)	2	2
	E.V.S	-	1
		22	30

Semester-IV

Part	List of Courses	Credit	No. of Hours
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	13
Part-4	Skill Enhancement Course -SEC-6 (Discipline / Subject Specific)	2	2
	Skill Enhancement Course -SEC-7 (Discipline / Subject Specific)	2	2

	E.V.S	2	1
		25	30

Third Year

Semester-V

Part	List of Courses	Credit	No. of Hours
Part-3	Core Courses including Project / Elective Based	22	26
Part-4	Value Education	2	2
	Internship / Industrial Visit / Field Visit	2	2
		26	30

Semester-VI

Part	List of Courses	Credit	No. of Hours
Part-3	Core Courses including Project / Elective Based & LAB	18	28
Part-4	Extension Activity	1	-
	Professional Competency Skill	2	2
		21	30

Consolidated Semester wise and Component wise Credit distribution

Parts	Sem I	Sem II	Sem III	Sem IV	Sem V	Sem VI	Total Credits
Part I	3	3	3	3	-	-	12
Part II	3	3	3	3	-	-	12
Part III	13	13	13	13	22	18	92
Part IV	4	4	3	6	4	1	22
Part V	-	-	-	-	-	2	2
Total	23	23	22	25	26	21	140

***Part I, II, and Part III components will be separately taken into account for CGPA calculation and classification for the under graduate programme and the other components. IV, V have to be completed during the duration of the programme as per the norms, to be eligible for obtaining the UG degree.**

1. Vision of the University

To provide quality education to reach the un-reached

2. Mission of the University

- To conduct research, teaching and outreach programmes to improve conditions of human living
- To create an academic environment that honours women and men of all races, caste, creed, cultures and an atmosphere that values intellectual curiosity, pursuit of knowledge, academic freedom and integrity
- To offer a wide variety of off-campus educational and training programs, including the use of information technology, to individuals and groups.
- To develop partnership with industries and government so as to improve the quality of the workplace and to serve as catalyst for economic and cultural development
- To provide quality/inclusive education, especially for the rural and un-reached segments of economically downtrodden students including women, socially oppressed and differently abled.

3. Vision of the Department

Excellent education in Hotel Management and Catering Science to bring forth intellectual, professional and social wellbeing.

4. Mission of the Department

- Provide healthy learning environment to imbibe comprehensive knowledge, skills and values to bridge academia, industries and society.
- Promote research and open scientific platforms that transform students proficient and globally competent.
- Nurture moral values among students and help them grow as socially sensible and responsible persons.

5. Preamble

Biochemistry deals with the study of chemical and physical processes of living systems. Biochemistry holds promises in areas of Medical Science, Health Science and Agriculture. The B.Sc. Degree programme aims at providing in-depth knowledge and understanding of the core principles of Biochemistry and their practical aspects in order to pursue higher studies and employment. The Learning Outcome Based Curriculum Framework (LOCF) for B.Sc. Biochemistry programme has been framed as per the guidelines prescribed by University Grants Commission (UGC) under Choice Based Credit System (CBCS).

6. Programme Educational Objectives (PEOs)

The B.Sc. Hotel Management and Catering Science programme is proposed to

PEO1: Provide the fundamental knowledge on different branches of Hotel Management and Catering Science.

PEO2: Impart the theoretical and practical skills in basic and modern techniques in Hotel Management and Catering Science and related subjects.

PEO3: Motivate the students for critical thinking and self-reflection to draw conclusions

PEO4: Inculcate moral values and help them to grow as good citizens.

PEO5: Enable the students with profound understanding in various field of applications and make them competent.

7. Programme Outcomes (POs)

On completion of B.Sc. Hotel Management and Catering Science programme, the student shall be able to

PO1: Discover proficiency in Catering Science in terms of National and International perspective and stay competent in the area of Hospitality Industries.

PO2: Apply critical thinking and scientific knowledge to design, carryout, record and analyze Catering Science investigations effectively.

PO3: Develop various communication skills such as reading, writing, listening, speaking etc. to expose novel ideas in Culinary.

PO4: Infer the problems related to Catering Science disciplines and think systematically and independently to draw a logical conclusion.

PO5: Interpret effectively as part of a team to solve problems, debate different points of view and interact productively with a diverse group of team members in academic world, work place and research.

PO6: Formulate a lifelong learner with moral and ethical values in all aspects of work and day to day life.

8. Programme Specific Outcomes (PSO)

On completion of B.Sc. Hotel Management and Catering Science programme, the student shall be able to

PSO1: Summarize comprehensive knowledge and skills in Culinary Art, Culinary Science, Beverages, Cleanliness, Analytical, Physical, and Hotel Industry.

PSO2: Develop effective communication of the fundamental concepts of Culinary Preparation, Servicing, Cleanliness, and Guest Relationship through enhanced reading of textbooks, library usage, presenting seminars, writing assignments etc.

PSO3: Solve problem solving ability by utilizing the conceptual knowledge and bioanalytical techniques, to solve problems.

PSO4: Discover critical thinking skill and laboratory skills in Catering Science for designing, carrying out and interpreting experiments applied in culinary preparation, Beverage service, Cleanliness, Guest Relationship.

PSO5: Decide to share and impart in-depth knowledge about Catering Science and facilitate to pursue post-graduation in related fields in life sciences and inculcate the research aptitude.

PSO6: Build effectively in the development of ethical practices and societal contributions leading to responsible and competent professionals.

9. Eligibility for admission to the course and examination

Candidates shall be admitted to the course provided he/she has passed plus two examinations of the State or Central Board with physics /Biology as one of the subjects or any other Science subject that may be considered as equivalent by the M.S. University.

10. Duration of the Course

The students shall undergo the prescribed course of study for a period of not less than three academic years (Six semesters). Each semester contains 90 working days.

11. Medium of instruction and examination

The medium of instruction as well as examination will be in English.

12. Theory examination

The external evaluation will be based on the examination to be conducted by the university at the end of each semester.

13. Practical examination

Practical examinations will be conducted at the end of each semester.

14. Evaluation

A. Each paper carries an internal component

B. There is a pass minimum of 40% for external and overall components

Theory External: Internal Assessment = 75:25

Practical External: Internal Assessment = 50:50

C. Internal Assessment

Internal marks for Theory shall be allocated in the following manner.

The average of the best two tests from three compulsory tests	20 Marks
Assignment	05 Marks
Total	25 Marks

Note: Each test will be of one hour duration.

D. Practical

Internal marks for Practical shall be allotted in the following manner.

Experimental work	20 Marks
Record	10 Marks
Model Test	20 Marks
Total	50 Marks

E. Project Work

Components	Marks
Project Report	75 Marks
Viva –Voce	25 Marks
Total	100 Marks

Note:

- i) Students should carry out group project in major subject.
- ii) Project report will be evaluated by Central valuation and Viva-Voce will be conducted by both the External examiner and the Guide at the end of the 6th semester.

MANONMANIAM SUNDARANAR UNIVERSITY, TIRUNELVELI

B.Sc. Hotel Management and Catering Science

(Choice Based Credit System)

(Effective from the academic year 2023-2024 onwards)

Course Components	Subjects	Credits	Hours	Max. Marks		
				Ext.	Int.	Total
Part I	Language	3	6	75	25	100
Part II	English	3	6	75	25	100
Part III Core Course CC-I	Food Production and Patisserie-I	5	5	75	25	100
Part III Core Course CC-II practical	Food Production and Patisserie-I	3	3	50	50	100
Part III Discipline Specific Elective DSE-I	Housekeeping Operation-I	3	4	75	25	100
Part III Discipline Specific Elective-Practical	Housekeeping Operation-I	2	2	75	25	100
Part IV Skill Enhancement Course (SEC)-1	Principles of Interior Decoration	2	2	75	25	100
Part IV Skill Enhancement Foundation Course (SEFC)	Computer Applications in Hotel Industry	2	2	50	50	100
	Total	23	30			
Course Components	Subjects	Credits	Hours	Max. Marks		
				Ext.	Int.	Total
Part I	Language	3	6	75	25	100
Part II	English	3	6	75	25	100
Part III Core Course CC-III	Food Production and Patisserie-II	5	5	75	25	100
Part III Core Course CC-IV Practical	Food Production and Patisserie-II	3	3	50	50	100
Part III	Housekeeping Operation –II	3	4	75	25	100

Discipline Specific Elective-(DSE)-II						
Part III Discipline Specific Elective-Practical	Housekeeping Operation –II	2	2	75	24	100
Part IV Skill Enhancement Course (SEC)-2	Hotel law	2	2	50	50	100
Part IV Skill Enhancement Course (SEC)-3	Event management	2	2	75	25	100
	Total	23	30			

**MSU/2023-24/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester-I/Core**

FOOD PRODUCTION &PÂTISSERIE I

**L T P C
5 0 0 5**

Objectives:

1. To understand basic about cooking.
2. To understand objectives of cooking food.
3. To understand basic Cooking materials.
4. To train knowledge about various types ingredients.
5. To understand Menu planning.

Unit I

Introduction to Cookery:

- a) Origin, Kitchen Organization (large, medium and small), Duties and Responsibilities of each personnel.
- b) Layout – General kitchen, grade manger, butchery, bakery and confectionery.
- c) Classification, Cuts and effect of heat on Vegetables,

(12L)

Unit II

Aims and Objectives of Cooking Food:

Fruits, Cereals, Herbs, Spices Nuts – Kinds, Usage and effect on cookery on cookery, Storage,

Eggs, Meat and Fish:

- a) Egg – Types, Selection, Storage, Uses.
- b) Meat – Selection, Classification, uses and storage.
- c) Fish – Classification, Selection and storage,
- d) Butchery – Cuts and size of Lamb, mutton, pork, beef, bacon, ham. Cuts of fish.

(12L)

Unit III

Classification of cooking materials and their uses-II

Raw materials

Raw Materials and foundation ingredients – Types of raw materials and foundation ingredients, usage and storage methods of raw materials

Stocks and Sauces:

- a) Stocks – Meaning and their uses, Classification, Procedure for the preparation (White, Brown, fish and Vegetables stocks).
- b) Sauces – Meaning and their uses, Components of sauce, Procedure for the preparation of Mother sauce (Béchamel, Volute, Spangle, Tomato sauce, Hollandaise, Mayonnaise).

Soup, Salad and Sandwiches:

- c) Soups – Classification, preparation, Modern trends of presenting soup.
- d) Salads – Composition, Types, various types of lettuce used in salad, salad dressings, Emerging trends in salad making, Salient features of preparing good salads.
- e) Sandwiches – Types, Types of bread used in making sandwiches, Points to be observed while making sandwiches.

(12L)

Unit IV

Preparation of Ingredients:

- a) Washing, peeling, scraping, cutting (items used in vegetable cutting- Julienne, Burnoose, Macedonia, Jardinière), grating, grinding, mashing, sieving, milling, steeping.
- b) Methods of mixing food.
- c) Basic Indian Masalas.
- d) Methods and techniques of cooking food – Microwave cooking, Roasting, Grilling, Frying, Broiling, Baking, Stewing, Steaming, Poaching, Braising, Boiling and Blanching.

Equipment and Fuels used in Kitchen:

- e) Equipment – classification and its uses.
- f) Fuels – classification of fuels.

(12L)

Unit V

PRINCIPLES OF MENU PLANNING

Menu- Definition, origin of menu, Types and classification of menu

Points consider while planning menu

How to compile menu for – banquets, multi-cuisine, Specialty restaurants, old age home, army canteens, institutional catering,

Traditional Eleven course classical menu – classification and examples for eleven course classical menu.

(12L)

TOTAL: 60

Reference

1. Practical Cookery – Ronald kin torn& Victor Caserne- 1962
2. Theory of Catering – Ronald kintorn& Victor Casern- 1964 3. Modern cookery Volt I & II for teaching and trade- 1921
3. Theory of Cookery – Krishna Aroma&Makes' Sharma – 1992

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core :Food Production and Patisserie - I	Cognitive Level
CO1	To understand and remember the dos commands	K1
CO2	To create word document	K2
CO3	To apply the concept in Worksheet and excel	K2,K3
CO4	To apply the concept in power point	K2,K3
CO5	To understand about the access basic concepts	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Core -Food Production and Patisserie-I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	2
2	2	3	3	3	3	1	3	3	2	2	2	2
3	3	2	3	3	3	2	3	3	3	3	3	1
4	3	2	3	2	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	2	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2023-24/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester-I/ practical I
FOOD PRODUCTION &PATISSERIE 1

L T P C
0 0 3 3

Objectives:

1. To understand basic about ingredients and there cutting.
2. To understand kitchen equipments..
3. To understand basic Cooking materials.
4. To train knowledge about methods of cooking.
5. To understand preparation of food.

1	3	3	3	3	3	3	3	3	3	3	3	2
2	3	3	3	3	3	2	3	2	3	3	3	2
3	3	2	3	3	3	2	3	3	3	3	3	3
4	3	2	2	3	3	2	3	2	3	3	3	2
5	3	2	3	3	2	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2023-24/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester-I/Allied -1**

HOUSEKEEPING OPERATION I

LT P C

3 0 0 3

Objectives:

1. To gather basic knowledge about cleaning,
2. To understand information cleaning equipments and Room structure.
3. To provide maintaining and use of linen and uniforms.
4. To interpret facts on linen.
5. To interpret fact on uniforms.

Unit I

Introduction to Housekeeping:

- a) Objectives, Types of catering establishment, Organizational structure,
- b) Duties and Responsibilities of housekeeping personnel.
- c) Function of Housekeeping department desk control, records and registers keys.

d) Inter- departmental co- ordination.

(10L)

Unit II

Cleaning and maintenance of Guest room / areas:

- a) Cleaning agent classification, selection, use and care.
- b) Cleaning equipment- classification, selection and use of cleaning equipment.
- c) Types guest rooms. Room cleaning procedure check in & check out, spring cleaning procedure, Public area cleaning, Procedure for vacant room cleaning. Turn down or evening service.
- d) Cleaning of various surfaces (metal, glass, leather, plastic, ceramic, wood, floor finishes, wall finishes).

(10L)

Unit III

Management of Linen and Uniforms: Classification of Linen, sizes and selection of linens. Layout of linen rooms. Purchase of linens. Storage of linen. Stock taking procedure. Procedure for record keeping.

Unit IV

Laundry:

- a) Organization, Process of Laundry services, Duties and responsibilities of laundry staff, Stages in wash cycle, Equipment layout.
- b) Laundry agent. Classification and role. Dry cleaning guest laundry. In house and Out house laundry. Valet services.

(10L)

Unit V

Fabrics:

a) Definition, Characteristic and use of each item in hotels.

b) Stain Removal, classification of stain remove.

(10L)

(Total 50)

Reference

1. Hotel Hostel and Hospital Housekeeping John C. Branson & Margaret Lennox-1976
2. Housekeeping Supervision Jane Fellows-Medians and Evans limited-1967
3. Professional Housekeeper

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied -1 HOUSEKEEPING OPERATION I	Cognitive Level
CO1	Discuss basic knowledge about cleaning,	K2
CO2	Explain cleaning equipments and Room structure.	K2
CO3	What are the basic use of linen and uniforms?	K2,K3
CO4	Differentiate various types' linen.	K2
CO5	Discuss about uniforms.	K2

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied -1 HOUSEKEEPING OPERATION I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	2	3	3	3	2	3	3	3	3	3	2
2	3	3	3	3	3	2	3	2	3	2	3	2
3	3	2	2	3	3	2	3	2	2	3	3	2
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	2	3	2	3	2	3	2	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2023-24/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester I/ Allied practical I**

HOUSEKEEPING OPEARTION I

**L T P C
0 0 2 2**

Objectives:

1. To gather basic knowledge about cleaning,
 2. To understand various cleaning equipments.
 3. To understand various cleaning agent.
 4. To understand basic Room structure.
 5. To understand information about Linen
-
1. Cleaning of various surfaces.
 2. Identification of cleaning agent and cleaning equipment
 3. Linen inventory
 4. Room inspection

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied practical I HOUSEKEEPING OPEARTION I	Cognitive Level
CO1	Demonstrate basic cleaning.	K3
CO2	Demonstrate various cleaning equipments.	K3
CO3	Demonstrate various cleaning agent.	K3
CO4	Demonstrate basic Room structure.	K3
CO5	Demonstrate basic use of Linen	K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied practical I HOUSEKEEPING OPEARTION I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	2
2	3	3	3	3	3	2	3	2	3	3	3	2

3	3	2	3	3	3	2	3	3	3	3	3	3
4	3	2	2	3	3	2	3	2	3	3	3	2
5	3	2	3	3	2	2	3	2	3	1	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2023-24/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)
Semester I/**

PRINCIPLES OF INTERIOR DECORATION

L T P C

2 0 0 2

Objective:

1. To understand information about family housing
2. To understand information about Element of design
3. To understand information about Principals of design
4. To translate knowledge in Usage of colors in interior
5. To compare and contrast on Furniture selection

Unit I

Family Housing:

Need and importance of Housing.

Factors influencing selection of site.

Factors to be considered for good housing ventilation. (6L)

Unit II

Elements Of Design:

Design Definition Kinds of design. Elements of design line Direction Shape, Size, Texture and color.

(6L)

Unit II

Principles of Design:

Harmony, Balance, Rhythm, Proportion, Emphasis.

(6L)

Unit IV

Use of Color In Interior:

Classification of colors primary, binary, intermediate, tertiary and quite marry. Qualities of color, Hue value, intensity, prang color system, color and emotion, use of color in interior decoration.

(6L)

Unit V

Furniture Selection:

Care and Selection of furniture in dining room, office, bed room, living room.

(6L)

(Total : 30L)

References:

1. Nickel, P. and Dorsey, J.M. Management in family living, John Wiley and sons, Inc, New York (1986).
2. Varghese and Ogle, Home Management, Wiley Easter Ltd., New Delhi (1994).
3. Butt, H.H., Home Furnishings, John Wiley and sons, New York, 1971.

On completion of the course, the students will be able to

CO. No.	Major Elective II PRINCIPLES OF INTERIOR DECORATION-I	Cognitive Level
CO1	Describe how to decorate family housing	K2,
CO2	Differentiate basic Element of design	K2
CO3	Discuss basic Principals of design	K2
CO4	Differentiate some of the different colours in interior	K2
CO5	Explain various types of Furniture selection	K2

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Major Elective II PRINCIPLES OF INTERIOR DECORATION-I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	2	2	3	3	2	3	3	3	3	3	2
2	3	2	2	2	3	2	3	2	2	2	2	3
3	2	2	2	3	1	2	3	1	3	2	3	2
4	3	2	3	2	3	2	3	2	3	3	2	2
5	2	2	3	3	2	2	3	2	2	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2023-24/UG colleges/Part III (B.Sc. Hotel Management & Catering Science)
Semester I**

COMPUTER APPLICATIONS IN HOTEL INDUSTRY

L T P C

2 0 0 2

The main objectives of this course are to:

1. To impart knowledge about basics of computer application
2. To work on word,
3. To work on excel

4. To work on power point
5. To understand access basic applications.

Unit:1

INTRODUCTION TO COMPUTER

Computer appreciation and dos, introduction, characteristics, history, generations, classifications, application of computer, hardware and software, operating systems, computer languages. DOS file, directory, changing the directory, creating a new directory, copying files, deleting files, changing filename, date and time, type, print.

Windows 2007, windows basics, introduction, starting windows, using mouse, moving & designing windows, maximizing, minimizing and restoring windows using menus in windows.

(6L)

Unit:2

MS WORD

Word, introduction to word, editing a document, move and copy text and help system, formatting text & paragraph, finding & replacing text and spell checking, using tabs, enhancing documents, columns, tables & other features, using graphics, templates & wizards using mail

merge, miscellaneous features of word.

(6L)

Unit:3

MS EXCEL

Introduction of worksheet & excel, getting started with excel, editing cells and using commands and functions, moving and copying, inserting and deleting rows & columns, getting help and formatting a worksheet, printing the worksheet, creating charts, using date and time and addressing modes, naming ranges and using statistical, math and financial functions. Database in a worksheet, additional formatting commands and drawing tool bar, miscellaneous commands

and functions, multiple worksheets and macros

(6L)

Unit:4

MS POWERPOINT

Power point basics editing text adding subordinate points, deleting slides, working in outline view, using design templates, adding graphs, adding organization Charts, running an Electronic slide show, adding special effects

(6L)

Unit: 5

ACCESS BASIC

Access basics, creating a table, entering and adding records, changing a structure, working with records, creating forms, establishing relationship using queries to extract information, using reports to print information.

Expert Lectures, online seminars – webinars

(6L)

(Total : 30L)

Text Books (s)

- 1 Computer Fundamentals – P.K. Sinha
- 2 A First Course In Computers – Sanjay Saxena

Reference Books

- 1 Mastering MS-OFFICE – Lonnie E. Moseley & David M. Boodey (BPB Publication)

Course Outcomes

On completion of the course, the students will be able to

CO. No.	COMPUTER APPLICATIONS IN HOTEL INDUSTRY	Cognitive Level
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CO1	To understand and remember the dos commands	K2
CO2	To create word document	K2
CO3	To apply the concept in Worksheet and excel	K3
CO4	To apply the concept in power point	K3
CO5	To understand about the access basic concepts	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

COMPUTER APPLICATIONS IN HOTEL INDUSTRY												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	2	3	2
2	3	2	3	3	3	2	3	2	3	2	3	2
3	3	2	3	2	3	2	3	3	2	3	3	2
4	2	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2023-24/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science) Semester-II/Core

FOOD PRODUCTION AND PÂTISSERIE II

L T P C
5 0 0 5

Objectives:

1. To understand information about vegetables.
2. To understand information about meats.
3. To understand information on basic Indian food.
4. To train knowledge about gardmanger.
5. To understand information about cooking equipments.

Unit I

Vegetables:

- a) Classification, Effect of heat on Vegetables,
- b) Controlling the changes in labor, texture, controlling
- c) Nutrient loss cuts of vegetables, some Indian cut.

d) Cooking methods and techniques of vegetables.

(14L)

Unit II

Eggs, Meat and Fish:

- a) Egg Types of cooking technique, temperature, method of cooking .
- b) Meat Types of cooking technique, temperature, method of cooking.
- c) Fish Types of cooking technique, temperature, method of cooking
- d) Butchery Types of cooking technique, temperature, method of cooking of Lamb, mutton, pork, beef, bacon, ham.

(12L)

Unit III

Fundamentals of Indian Food

Different spices and condiments used in Indian cookery -Blending of spices & condiments used in Indian cookery -Different gravies used in Indian cookery - Staple food of India .

Rice – Variety rice / pula /braying

Indian bread 5 examples (Pori / Parrots / Paula/ Nan/ Rota)

Culinary terms

Ala – Appetizer – Au gratin – Bain-marie – Barbecue – Barding – Baste –
Batter–Bind–Blend–Bouillon–Boos–Caramelize–Clarify
– Coagulation – Concassia – Croutons - Cuisine – Drippings – Emulsion
– Farinaceous – Fritters – Galantine – Garnish – Mirepox – Puree – Searing –
Skewer.

(12L)

Unit IV

Functions and importance of gradmanger. -Equipments and tools connected to grad manger department. - Cold food preparations and presentation – horsd'oeuvres, aspic, chaudfroid, salads and saladdressing.- Cold cuts – pates, terrines, mousse, galantine, ballantine, salami, sausages and forcemeat. -Buffet presentation - menu and types of food.

(12L)

Unit V

COOKING EQUIPMENTS

Classification Knives and kitchen tools, Pre- preparation equipment's, Refrigeration equipment's Food holding equipment's salamander

Safety Precautionary methods while handling equipment's. Personal

hygiene required for kitchen staff.

Examples of menu and menu compilation for Industrial, Institutional. Mobile catering units

Balancing of recipes ,standardization of recipes, maintaining recipe for Quality standards, Various check list for food preparation Portion Control- Standard Portion Sizes necessity for control

(10L)

(Total : 60L)

Reference

1. Practical Cookery Ronald Kantor& Victor Chennai-1962
2. Theory of Catering Ronald Kantor& Victor Chennai- 1964
3. Food Production Operations Provender S Bali-2009

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Core :Food Production and Patisserie - II	Cognitive Level
CO1	Discus what are uses of vegetables.	K2,K3
CO2	Discuss what are the use types and uses of meats.	K2,K3
CO3	Describe the basic materials used in Indian food	K2,K3
CO4	Explain gardmange.	K2
CO5	Differentiate basic cooking equipments used in kitchen	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Core -Food Production and Patisserie-II												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	2	3	3	3	3	3	3	3	2
2	3	2	3	3	3	2	3	2	3	2	3	2

3	3	2	3	3	3	2	3	3	3	3	3	1
4	3	2	3	2	3	2	3	1	3	3	3	2
5	3	2	3	3	3	2	3	2	3	3	2	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2023-24/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester-II/Major practical II**

FOOD PRODUCTION &PÂTISSERIE II

**L T P C
0 0 3 3**

Objectives:

1. To understand basic about ingredients and there cutting.
2. To understand West Indian food.
3. To understand basic Cooking material of north Indian food.
4. To train knowledge about south Indian food.
5. To understand preparation East Indian food.

INDIAN

To formulate 15 sets of menu consisting of 5 dishes from the following regions:

1. Andhra Pradesh
2. Bengal
3. Chettinad
4. Goa
5. Gujarat
6. Kashmir
7. Karnataka
8. Maharashtra
9. Punjab
10. Rajasthan

Note: the menu should consists of rice, Indian breads, chicken/mutton/fish/salads/vegetable and a sweets

More weight age given to Chennai & Kerala.

Reference

1. Cooking with Indian Masters J. AnderSinghKarla&Praveen Das Gupta.
2. A taste of India –Mathura Jaffrey.
3. Flavors of India –Mathura Jaffrey.
4. cooking delights of the Maharajas Dig Vijay Singh
5. Rotes&Nanas Of India Probe Baber

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Major practical II/ FOOD PRODUCTION &PÂTISSERIE 1I	Cognitive Level
CO1	Demonstrate basic about ingredients and there cutting.	K3,K3
CO2	Demonstrate various West Indian food	K3,K4,K6
CO3	Demonstrate basic north Indian food	K3,K4,K6
CO4	Demonstrate methods of East Indian food.	K3,K4,K6
CO5	Demonstrate basic south Indian food.	K2,K3,K6

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Major practical II FOOD PRODUCTION &PÂTISSERIE 1I												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	3	3	3	3	3	3	3
2	3	3	3	3	3	2	3	2	3	3	3	3
3	3	2	3	2	3	2	3	3	3	3	3	3
4	3	2	2	3	3	2	3	2	3	2	3	2
5	3	2	2	3	2	2	2	2	3	3	3	3

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2023-24/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester-II/Allied –II**

HOUSEKEEPING OPERATION II

**L T P C
3 0 0 3**

Objectives:

1. To gather basic knowledge about Housekeeping department.
2. To understand information organization of Housekeeping department.
3. To understand information about Safety, Security and Pest Control.
4. To translate knowledge information about Interior designing.
5. To interpret faction on Flower arrangement.

Unit I

Planning Of Housekeeping Department:

- a) Number of staff required
- b) Plan of work and frequency method of work
- c) Time calculated, Work schedules, Allocation of duty
- d) Inspection Standard of work expected.

(10L)

Unit II

Organizing the Housekeeping Department:

- a) Attributes of Housekeeping executives and other staff
- b) Contract cleaning- types of contract cleaning.

- c) Pricing-Methods
- d) Housekeeping purchasing procedure, Stock taking,
- e) Budgets and budgetary control.

(10L)

Unit III

Safety, Security and Pest Control:

- a) Safety and Security- Emergencies and dealing with, Fire prevention, Firefighting, Accident prevention, First aid box and its procedure.
- b) Pest control- Different types of pests found in hotels, Responsibility of Housekeeping in pest control.

(10L)

Unit IV

Interior Design:

- a) Basic elements of Art and Design, Factors affecting Interior Design.
- b) Color- Types, Color Schemes.
- c) Types of carpet and its selection.
- d) Floor and floor covering in different areas of hotels
- e) Wall and wall covering in different areas of hotels. Layout guest rooms.

(10L)

Unit V

Flower Arrangement:

- a) Principles of flower arrangement (western, Japanese, modern).
- b) School / Styles of flower arrangement, Different shapes of flower arrangement,
- c) Equipment needed for flower arrangement,
- d) Importance of flower arrangement in hotels. Various shape of flower arrangement in different occasions

(10L)

Total: 50L

Reference

1. Hotel Hostel And Housekeeping John C Branson & Margaret Lennox- 1988
2. Housekeeping Supervision Jane Fellows Mackinaws& Evans limited - 1957
3. Professional Housekeeper -1975

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied -II HOUSEKEEPING OPERATION II	Cognitive Level
CO1	Outline of Housekeeping department	K2
CO2	Illustrate organization of Housekeeping department in star hotels.	K2
CO3	Describe basic Safety, Security and Pest Control	K2,K3
CO4	Explain about Interior designing	K2
CO5	Apply which are following steps used in Flower arrangement	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied -II HOUSEKEEPING OPERATION II												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	2	3	2	3	2	3	3	2	3	3	2
2	3	3	3	3	3	2	3	2	3	2	3	2
3	2	2	2	3	2	2	3	3	2	3	2	3
4	3	2	3	3	3	2	3	2	3	3	3	2
5	3	2	3	2	3	2	3	2	3	2	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

MSU/2023-24/UG-Colleges/Part-III (B.Sc. Hotel Management & Catering Science)
Semester II/ Allied practical II

HOUSEKEEPING OPERATION II

L T P C
0 0 2 2

Objectives:

1. To understand various cleaning,
2. To understand information about various stain removal.
3. To understand information about various pests and their control measures.
4. To understand information about Color chart, guest room layout drawing.
5. To understand information about types flower arrangement.

Practical to done:

1. Different methods of stain removal
2. Identification of pest and their control measures.
3. Color chart, guest room layout drawing.
4. Different types of flower arrangement

Course Outcomes

On completion of the course, the students will be able to

CO. No.	Allied practical II HOUSEKEEPING OPEARTION II	Cognitive Level
CO1	Demonstrate basic cleaning.	K3
CO2	Demonstrate various stain removal.	K3
CO3	Demonstrate various pests and their control measures.	K3
CO4	Demonstrate basic Color chart, guest room layout drawing.	K3
CO5	Demonstrate types flower arrangement	K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

Allied practical II HOUSEKEEPING OPEARTION II												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	2
2	3	3	3	3	2	2	3	2	3	3	3	3
3	2	2	3	3	3	2	3	3	3	3	3	3
4	3	2	2	3	3	2	3	2	3	3	3	2
5	3	2	3	3	2	2	3	2	3	2	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2023-24/UG colleges/Part IV (B.Sc. Hotel Management & Catering Science)
Semester II
HOTEL LAW**

Objective:

**L T P C
2 0 0 2**

1. To get information about indian contract act 1872
2. Discuss about the sale of goods act 1930
3. To sturdy information about hotels/ restaurant license registration
4. To Differentiate various law pertaining to food service Standards types
5. To Discuss about the shops and commercial establishment act (state) tamilnadu catering establishments act 1958

UNIT I

:INDIAN CONTRACT ACT 1872:

Definition of a contract, kind of contracts.

Legal rules as to offer, acceptance, consideration, and capacity to contract and free consent.

Void agreements. Discharge of contract, remedies for breach of contract.

(6L)

UNIT II

SALE OF GOODS ACT 1930:

Formation of a contract of sales, conditions and warranties.
Implied conditions and warranties.

(6L)

UNIT III

HOTELS/ RESTAURANT LICENSE REGISTRATION:

License under the provision of the relevant state excise (sale of Indian and foreign liquors) act and rule. Permission for fixation of and sanction of room rent and charges for services under the provisions of the relevant state government rent control.

(6L)

UNIT IV

:LAW PERTAINING TO FOOD SERVICE Standards
weight and measures act 1956(overview).

Prevention of food adulteration act 1954(definition use of quality foods, food inspectors and their appointment)

(6L)

UNIT V:

THE SHOPS AND COMMERCIAL ESTABLISHMENT ACT (STATE)
TAMILNADU CATERING ESTABLISHMENTS ACT 1958

(6L)

(Total:30)

TEXT BOOKS:

Elements of mercantile law - N.D.kapoor
Industrial law - KR.bulchandani

REFERENCE BOOKS:

Mercantile law - M.C.kucchal

Industrial Law - V.K. Desai

Course Outcomes

On completion of the course, the students will be able to

CO. No.	HOTEL LAW	Cognitive Level
CO1	Discus what are the basic indian contract act 1872	K2
CO2	Describe the sale of goods act 1930	K2,K3
CO3	Describes about hotels/ restaurant license registration	K2,K3
CO4	Differentiate various law pertaining to food service Standards types	K2,K3
CO5	Discuss about the shops and commercial establishment act (state) tamilnadu catering establishments act 1958	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

HOTEL LAW												
CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	3	3	3	3	3	1	3	3	3	3	3	2
2	3	3	3	2	3	2	3	2	2	2	3	2
3	3	2	3	3	3	2	3	3	2	3	3	3
4	3	2	3	3	3	2	3	2	2	3	3	2
5	3	2	3	3	3	2	3	2	2	3	3	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

**MSU/2023-24/UG colleges/Part IV (B.Sc. Hotel Management & Catering Science)
Semester II**

EVENT MANAGEMENT

**L T P C
2 0 0 2**

Objectives:

- To make the students to gain the basic knowledge about different hotel events
- To get basic information about the situation to handle.
- To gather more information about budget management
- To get knowledge about stage decoration
- To obtained about event plan.

Unit - I

Introduction to Event Management -Categories and Definitions-Needs and Objectives of Event Management-Creativity and implications of Events- Organization Structure of Event Management -Functions of a Multifaceted Event Management.

(6L)

Unit - II

Event Management Planning-Event Planning-Arranging Chief Guest/Celebrities-Arranging Sponsors-Blue Print of the Function area-Factors affected in Event Management.

(6L)

Unit - III

Different Management in Event-Back Stage Management and its Importance-Brand Management and its Characteristics-Budget management and its controlling Methods-Leadership management and its authority-Feed Back Management and its measuring tools.

(6L)

Unit - IV

Basic Qualities of Event Management Person- Social and Business Etiquette-Speaking Skills and Team Spirit - Stage Decoration -Time Management – Selecting a Location.

(6L)

Unit - V

Various Event Activities- Concept Exhibition-Space Planning-ITPO-Sports Planning-Tourism events and Leisure Events.

(6L)

(Total:30)

TEXT BOOKS:

1. Anton Shone, Successful Event Management, Cengage Learning Business Press, Edition 2, 2004.

REFERENCE BOOKS:

2. Julia Tum, Management of Event Operations, Atlantic Publishing Company, Second Edition -2007
3. Julia Ruherford Silvers and Joe Goldblatt, Professional Event Coordination, Wiley, John & Sons, Edition -2006.

Course Outcomes

On completion of the course, the students will be able to

CO. No.	EVENT MANAGEMENT	Cognitive Level
CO1	Discus what are the basic about Event Management	K2,K3
CO2	Describe the objectives of information about the situation to handle.	K2,K3
CO3	What are the basic budget management	K2,K3
CO4	Differentiate various types stage decoration	K2,K3
CO5	Discuss about event plan	K2,K3

Remember (K1); Understand (K2); Apply (K3); Analyze (K4); Evaluate (K5); Create (K6)

Mapping

EVENT MANAGEMENT

CO/PO/PSO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
1	2	3	3	3	3	1	3	3	3	3	3	3
2	3	2	3	3	3	2	3	2	3	2	3	2
3	2	2	3	3	2	2	3	3	3	3	2	3
4	3	2	3	3	3	2	3	2	3	3	3	2
5	2	2	3	2	2	2	3	2	3	3	2	2

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)