

B. SC. CATERING SCIENCE AND HOTEL MANAGEMENT

SCHEME OF EXAMINATION

Part	Study Components	Course Title	Inst.hrs/ week	Exam duration	Marks			Credits	
					CIA	Univ. Exam	Total		
Semester I									
I	Language	Language I	6	3	25	75	100	4	
II	English	English I	6	3	25	75	100	4	
III	Core	Paper I - Food Production & Patisserie I	3	3	20	55	75	3	
		Paper II - Food & Beverage Service I	3	3	20	55	75	3	
		Practical I Food Production & Patisserie I	3	-	-	-	-	-	
		Practical II Food & Beverage Service I	3	-	-	-	-	-	
		Allied	Paper I House Keeping Management I	2	3	20	55	75	3
			Practical House Keeping Management	2	-	-	-	-	-
IV		Environmental Studies #	2	3	-	50	50	2	
Semester II									
I	Language	Language II	6	3	25	75	100	4	
II	English	English II	6	3	25	75	100	4	
III	Core	Paper III - Food Production & Patisserie II	3	3	20	55	75	3	
		Paper IV- Food & Beverage Service II	3	3	20	55	75	3	
		Practical I Food Production & Patisserie I	3	4	40	60	100	4	
		Practical II Food & Beverage Service I	3	3	40	60	100	4	
		Allied	Paper II House Keeping Management II	2	3	20	55	75	3
			Practical House Keeping Management	2	3	20	30	50	2
IV		Value Education – Human Rights #	2	3	-	50	50	2	
Semester III									
III	Core	Paper V Food Production & Patisserie III	4	3	20	55	75	3	
		Paper VI- Food & Beverage Service III	3	3	20	55	75	3	
		Paper VII- Hotel Accounting	3	3	20	55	75	3	
		Paper VIII- Tourism Marketing Management	3	3	20	55	75	3	
		Practical III Food Production & Patisserie II	3	-	-	-	-	-	
		Practical IV Food & Beverage Service II	3	-	-	-	-	-	
		Allied	Paper III – Front Office Operations I	2	3	20	55	75	3
			Practical II Front Office Operations	2	-	-	-	-	-
		Skill based	Bakery & Confectionery I	2	3	20	55	75	3
			Bakery & Confectionery Practical	3	-	-	-	-	-
	Tamil@ / Advanced Tamil# (OR) Non-major elective-I (Yoga for Human Excellence)# / Women's Rights#	2	3	50		50	2		
Semester IV									
III	Core	Paper IX Food Production & Patisserie IV	3	3	20	55	75	3	



B. SC. CATERING SCIENCE AND HOTEL MANAGEMENT

SCHEME OF EXAMINATION

		Paper X- Food & Beverage Service IV	3	3	20	55	75	3
	Elective	Elective I	3	3	25	75	100	4
		Paper XI- Computer Applications in Hotel Industry	2	3	20	55	75	3
		Practical III Food Production & Patisserie II	3	4	40	60	100	4
		Practical IV Food & Beverage Service II	3	3	40	60	100	4
		Practical V Computer Applications in Hotel Industry	2	3	20	30	50	2
	Allied	Paper IV – Front Office Operations II	2	3	20	55	75	3
		Practical II Front Office Operations	2	3	20	30	50	2
IV	Skill based	Bakery & Confectionery II	2	3	20	55	75	3
		Bakery & Confectionery Practical	3	3	30	45	75	3
		Tamil@ / Advanced Tamil# (OR) Non-major elective-II (General Awareness#)	2	3	50	50		2
		Semester V						
III		Industrial Exposure Training report					100*	4
		Semester VI						
III	Core	Paper XII- Food & Beverage Management	5	3	20	55	75	3
	Elective	Elective II	4	3	25	75	100	4
	Core	Paper XIII Food Production & Patisserie V	4	3	20	55	75	3
		Paper XIV- Food & Beverage Service V	3	3	20	55	75	3
	Elective	Elective III	4	3	25	75	100	4
		Practical VI Food Production & Patisserie III	3	4	40	60	100	4
		Practical VII Food & Beverage Service III	3	3	40	60	100	4
IV	Skill based	Bar Management	2	3	20	55	75	3
		Bar Management Practical	2	3	20	30	50	2
V		Extension Activities@	-	-	50	-	50	2
		Total					3500	140

List of Elective Papers (Choose any one of the paper as electives)

Elective - I	A	Individual Project – topics related to hospitality industry*
	B	Food presentation
	C	Food Safety & Microbiology
Elective - II	A	Room Division Management
	B	Fast Food Operations
Elective - III	A	Human Resource management
	B	Statistics Management report
	C	Food service facility planning

No University Examinations. Only Continuous Internal Assessment (CIA)

No Continuous Internal Assessment (CIA). Only University Examinations.

