

J.J. College of Arts and Science (Autonomous)

Sivapuram Post, Pudukkottai – 622 422

(Re-Accredited by NAAC with B++ – 4th Cycle)

Affiliated to Bharathidasan University, Tiruchirappalli

Department of Hotel Management

Minutes of the Board of Studies Meeting

Meeting No: 08

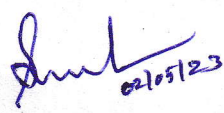
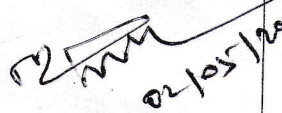
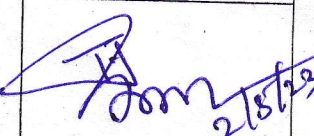
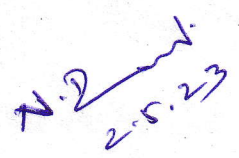
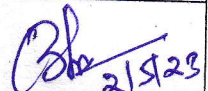
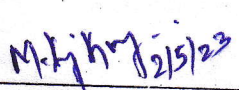
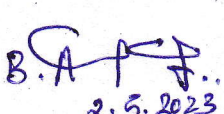
Date: 02.05.2023 & Time: 2.00 p.m.

As part of Autonomy, the Curricula for all the Programmes offered in the College have to be revised once in every three years. Though the Curriculum is revised in 2022, the Current Revision is necessary based on the Notification received from the TANSCHER & Parent University.

Hence, this meeting is called for.

The Meeting of the Board of Studies in Hotel management (U.G.) for the **sixth revision of the curricula** to be implemented from **2023-2024**, was conducted at 02.00 p.m. on Tuesday 02.05.2023.

Members List

Sl. No.	Name	Designation	Signature
1	Dr.S.Karthikeyan Head, Department of Hotel Management, J.J.College of Arts and Science(Autonomous), Pudukkottai.	Chairman	 02/05/23
2	Dr.MP.Senthilkumar Head, Department of Hotel Management, Jamal Mohamed College (Autonomous), Tiruchirappalli.	Nominee from the Parent University	 02/05/2023
3	Mr.T.Suresh Gandhi Head, Department of Hotel Management, Selvamm Arts and Science College (Autonomous) Namakkal.	Subject Experts Outside the Parent University	 2/5/23
4	Mr.N.Ramesh Assistant Professor Department of Marine Catering and Hotel Management Subbalakshmi Lakshmipathy College of Science (Autonomous), Madurai.	Subject Experts Outside the Parent University	 2.5.23
5	Mr.S.Bharathithasan	Senior Faculty members of the Department	 2/5/23
6	Mr.M.Karthikeyan		 2/5/23
7	Mr. D.Raja Shankar Corporate Executive Chef Hotel Regenta Central RS, Chennai.	Representative from Industry / Corporate	ABSENT
8	Ms.B.Ajithkumar Proprietor, Cake Beach Bakery, Pudukkottai.	Meritorious Alumnus	 2.5.2023

The Chairman, **Dr.S.Karthikeyan** chaired the meeting and welcomed all the members to the Eighth BoS Meeting. After the brief introduction, the agenda items listed were taken up for discussion and the following resolutions were passed. It was resolved to

1. Include **75 % of mandatory inclusion** content from model syllabus and **25 % of Preferential inclusion** by our Department to preserve equivalence in U.G. Degree Programme to enable student Mobility to be implemented from the academic year 2023 – 2024 onwards is framed and restructured, following the guidelines laid down by the UGC - LOCF and Tamil Nadu State Council for Higher Education (TANSCHÉ) and the Parent University.
2. Evaluate the Syllabus followed during the Academic Year 2022 – 2023 based on the first Semester Results.
3. Analyze the previous Curriculum based on the feedback received from the Teachers, Employers, Students and the Alumni.
4. Approve the Curriculum, Course Structure (Syllabi) and Text Books recommended for implementation from 2023-2024 onwards.
5. In the present meeting the General Course Structure for the B.Sc. Hotel management programme and syllabus for the first two semesters were discussed and scrutinized for implementation from the Academic year 2023–2024 onwards based on the communication received from the Parent University / TANSCHÉ.
6. Have the following structure for **B.Sc. Hotel management and Catering Science**

Distribution of Courses:

Part	Course	No. of Courses	Credits	Marks
P – I	Language – Tamil / Hotel Hindi / French	04	12	400
P – II	Language – English	04	12	400
P – III	Core Course	15	84	2300
	Elective Course (EC)	08		
P – IV	Skill Enhancement Course (SBE)	08	31	1600
	Foundation Course (FC)	01		
	Environmental Studies	01		
	Value Education	01		
	Internship / Industrial Exposure Training	01		
	Ability Enhancement Compulsory Course (AECC)	04		
P – V	Extension Activity	01	1	-
Grand Total		48	140	4700

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7. **Implement the following guidelines on Curriculum design given by NAAC/LOCF/TANSICHE**

- a. Specific mention has been made of Program outcomes (POs), Program specific outcomes (PSOs), Course Outcomes (COs), Programme Educational Objectives (PEOs) and Course Objectives in the Syllabus.
 - b. Relationship Matrix for CO, PO and PSO for all courses implemented.
 - c. Curriculum addresses local, Regional, National and Global Needs
 - d. **Courses focus on Employability, Entrepreneurship and Skill Development**
 - e. Courses also focus on Gender, Environment and Sustainability, Human values and Professional Ethics.
8. Introduce Internship / Industrial Exposure Training – in 5th semester under Part IV during the Summer vacation of 4th Semester.
9. Introduce Foundation Course (FC) as a new course in the 1st semester.
10. Environmental Studies (IV Sem.) and Value Education (V Sem.) courses to be followed as per the previous curriculum.
11. **Resolved to have the following 4 Core Courses in the first 2 semesters**

SEMESTER I

1. **Food Production & Patisserie - I** (It is the Core Course of previous Curriculum as “Basic Culinary Arts” but 20% content modified)
2. **Food and Beverage Service – I** (It is the Allied Course in previous Curriculum as “Basic Food Service” but the content is Same)

SEMESTER II

1. **Food Production & Patisserie Practical - I** (It is the newly introduced course)
2. **Food and Beverage Service Practical – I** (It is the Allied Course in previous Curriculum as “Basic Food Service Practical” and the content is also modified up to 40%)

12. **Resolved to have the following 2 Elective (Generic/Discipline Specific) Courses**

SEMESTER I:

1. **Front Office Operations - I** (It is the Core Course (Front Office Management) of previous curriculum but it is included as Elective Course with Title and contents (60%) changed)
2. **Organizational Behaviour** (It is the Discipline Specific Elective Course of previous curriculum but it is included as Elective Course with the contents (60%) changed)

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SEMESTER II:

1. **Front Office Operations Practical - I** (It is the Core Course (Front Office Management Practical) of previous curriculum but it is included as Elective Course with Title and contents (60%) changed)
 2. **Principles of Management** (It is the Discipline Specific Elective Course of previous curriculum with the contents (60%) changed)
13. Resolved to have the following 3 Skill Enhancement Courses
- Skill Enhancement Course – 1 (Non Major Elective)**
1. **Basic Catering Service** (It is a newly introduced course)
 2. **Introduction to Tourism** (Retained as it is)
 3. **Basis of Bakery** (Retained as it is)
- Skill Enhancement Course –2 (Non Major Elective)**
1. **Basic Room Division Management** (It is the newly introduced course)
 2. **Basis of Cookery** (Retained as it is)
 3. **Front Office Management** (Retained as it is)
- Skill Enhancement Course–3(Discipline / Subject Specific)**
1. **Accommodation Operations Theory and Practical - I** (It is the newly introduced course. This course has both Theory and Practical for Theory Total Mark is 60 CIA marks: 15 Ext. marks: 45 for Practical Total Mark is 40 CIA mark: 10 Ext. mark: 30)
14. Resolved to offer the following Foundation course (FC) in the first semester
1. **Introduction to Hotel industry** (It is a newly introduced course)
15. Resolved to offer the following Ability Enhancement Compulsory Courses in the first 2 semesters
1. **Hotel French** (It is a newly introduced course)
 2. **Effective English** (It is a newly introduced course)
16. Resolved to change the Core Course “**Event Management**” which is available in the 2022-2023 Syllabus at the 5th Semester into “**Nutrition and Food Science**”

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17. Resolved to have the following **Core Courses for B.Sc. (HM & CS) in the ensuing Semester as follows**

SEMESTER III

1. **Food Production & Patisserie - II** (It is a newly introduced course)
2. **Food and Beverage Service – II** (It is the Allied Course in previous Curriculum as “Beverage Service” but the content is Same)

SEMESTER IV

1. **Food Production & Patisserie Practical - II** (It is a newly introduced course)
2. **Food and Beverage Service Practical – II** (It is the Allied Course in previous Curriculum as “Beverage Service Practical” and the content is also modified up to 40%)

SEMESTER V

1. **Food Production & Patisserie - III** (It is a newly introduced course)
2. **Food and Beverage Service – III** (It is the Allied Course in previous Curriculum as “Specialized Food Service” but the content is Same)
3. **Food Processing & Preservations** (It is a newly introduced course)
4. **IET Project with Viva Voce** (It is a newly introduced course)

SEMESTER VI

1. **Food Production Practical - III** (It is a newly introduced course)
2. **Food and Beverage Service Practical – III** (It is the Allied Course in previous Curriculum as “Specialized Food Service Practical” and the content is also modified up to 30%)
3. **Food and Beverage Management** (It is a newly introduced course)

18. . Resolved to have the following **Discipline Specific Elective Courses**

SEMESTER III: (Elective-3)

1. **Front Office Operations - II** (It is the Core Course (Front Office Management) of previous curriculum but it is included as Elective Course with Title and contents (50%) changed)
2. **Facility Management** (It is a newly introduced course)

SEMESTER IV: (Elective – 4)

1. **Front Office Operations Practical - II** (It is the Core Course (Front Office Management Practical) of previous curriculum but it is included as Elective Course with Title and contents (50%) changed)
2. **Human Resource Management** (It is the Discipline Specific Elective Course of previous curriculum with the contents (40%) changed)

SEMESTER V: (Elective – 5)

1. **Front Office Operations - III** (It is a newly introduced course)
2. **Hygiene & Sanitation** (It is a newly introduced course)

SEMESTER V: (Elective – 6)

1. **Accommodation Operations - III** (Retained as it is)
2. **Room Division Management** (It is a newly introduced course)

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SEMESTER VI: (Elective – 7)

1. **Front Office Operations Practical - III** (It is a newly introduced course)
2. **Interior Design** (It is a newly introduced course)

SEMESTER VI: (Elective – 8)

1. **Accommodation operation Practical - III** (Retained as it is)
2. **Principles of Tourism** (It is a newly introduced course)

19. Resolved to have the following Skill Enhancement Courses

SEMESTER III

SEC 4

1. **Hotel Entrepreneurship Development** (It is a newly introduced course)

SEC 5

1. **Accommodation Operations - II** (Retained as it is)

SEMESTER IV

SEC 6

1. **Event Management** (Retained as it is)

SEC 7

2. **Accommodation Operations Practical - II** (Retained as it is)

SEMESTER VI

SEC 8

1. **Employability Skills** (It is a newly introduced course)

20. Resolved to have the following Soft Skill Courses

SEMESTER III

1. **Hospitality Marketing** (It is a newly introduced course)

SEMESTER IV

1. **Microsoft office Fundamentals** (Syllabus will be passed by the BoS in Computer Applications)

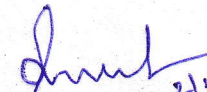
21. Resolved to have the following Courses

SEMESTER IV

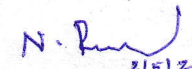
1. **Environmental Studies** (Retained as it is)

SEMESTER IV

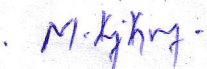
1. **Value Education** (Retained as it is)

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