

J. J. COLLEGE OF ARTS AND SCIENCE (Autonomous)

Sivapuram, Pudukkottai – 622 422

(Re-Accredited by NAAC – 4th Cycle)

Affiliated to Bharathidasan University, Tiruchirappalli

DEPARTMENT OF HOTEL MANAGEMENT

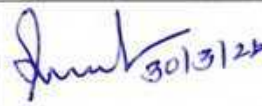
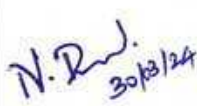
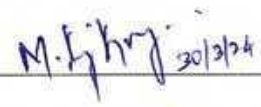
Minutes of the Board of Studies Meeting

Meeting No.: 09

Date: 30 – 03 – 2024

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 11.00 a.m. on Saturday, 30.03.2024

Members Present:

S.No.	Name	Designation	Signature
1.	Dr.S.Karthikeyan Assistant Professor and Head Department of Hotel Management	Chairman	 30/3/24
2.	Dr.MP.Senthilkumar Head, Dept. of Hotel Management Jamal Mohamed College (Autonomous) Tiruchirappalli.	University Nominee	 30/03/2024
3.	Mr.T.Suresh Gandhi Head, Dept. of Hotel Management, Selvamm Arts and Science College (Autonomous), Namakkal.	Subject Expert	ABSENT
4.	Mr.N.Ramesh Assistant Professor Department of Marine Catering and Hotel Management Subbalakshmi Lakshmipathy College of Science (Autonomous), Madurai.	Subject Expert	 30/03/24
5.	Mr.S.Bharathithasan Assistant Professor	Member	 30/3/2024
6.	Mr.M.Karthikeyan Assistant Professor	Member	 30/3/24
7.	Mr. D.Raja Shankar Corporate Executive Chef Hotel Regenta Central RS, Chennai.	Representative from Industry	ABSENT
8.	Mr. B.Ajithkumar Proprietor, Cake Beach Bakery and Confectionery, Pudukkottai. Thirumayam(TK), Pudukkottai	Alumnus	 30.3.2024

The Chairman, Dr.S.Karthikeyan chaired the meeting and welcomed all the members to the Ninth BOS Meeting. After the brief introduction the following resolutions were discussed and passed.

1. In his notification No: 1616, dated 10.08.2021,the Chief Secretary, Department of Higher Education, Government of Tamil Nadu, has given the Autonomous Colleges, the freedom to retain / reframe their syllabi, Course Structure etc., in keeping with their perceptions on Institutional / local needs.
2. The College Council at its meeting held on 16.09.2023 resolved that our Institution will gratefully accept theacademic freedom and empower the Boards of Studies either to retain or to reframe their Curriculum for various Programmes under CBCS and UGC- LOCF.
3. However, the Course Structure for the U.G.& P.G. Programmes at Institutional level will have to follow a uniform pattern with minor variations depending on the discipline specific needs.
4. It is Resolved to modify and follow a total of 43 courses, 4300 marks and 141 credits for the U.G. Programmes.

Distribution of Courses - U.G.

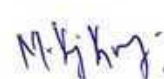
Sl. No.	Part	Courses	No. of Courses	No. of Credits	Marks
1.	I	Language Courses	4	12	400
2.	II	English Courses	4	12	400
3.	III	Core Courses	14	65	1400
5.		Project Work	1	04	100
6.		Discipline Specific Elective Courses	8	24	800
7.	IV	Internship	1	02	100
8.		Skill Enhancement Courses	7	14	700
9.		Value Education	1	02	100
10.		Environmental Studies	1	02	100
11.		Foundation Course	1	02	100
12.	V	Gender Studies	1	01	100
13.		Extension Activity	-	01	-
Total			43	141	4300

1.  30/3/24

2.  30/02/2024

3.  20/3/24

5.  30/2/2024

6.  30/3/24

4.  30.3.2024

5. The **Revised Syllabus** has been implemented from the Academic Year 2023 – 2024 onwards. In the previous Boards of Studies meeting, the Syllabus for first two Semesters have been passed. Now in the light of the Government Communication, cited in Point No. 1, the Chairman of the Boards of Studies have introduced some changes in the Syllabus for Semester I and Semester II. Such modifications are approved and passed by this Board.
6. The Course Structure mentioned in Point No: 4 for U.G. Programme have already been approved and passed by the Board of studies on 02.05.2023
7. In the present revision and modification, the General instructions on Curriculum Design, Course Structure, Uniformity of standards etc., given by the UGC - LOCF, AICTE, NAAC, TANSCH and the Parent University have been scrupulously followed.
8. Following the suggestion given by the Honorable members of the Academic Council in its last meeting, a course on Gender Studies has been included.
9. Resolved to include various online courses like SWAYAM - MOOCs with extra credits. The credits thus earned will be reflected in the Cumulative Mark Statement of the students.
10. Resolved to continue offering Value Added Courses.
11. List the Courses newly introduced in UG and details of Percentage of Revision carried out as an appendix.

12. Resolved to have the following Core Courses for B.Sc. Hotel Management and Catering Science Semester wise:

SEMESTER I

1. Food Production & Patisserie - I (Title and unit contents are changed)
2. Food Production & Patisserie Practical - I (Title changed)

SEMESTER II

1. Front Office Operations – I (Title and unit contents are changed)
2. Food Production & Patisserie Practical – II (Title changed)

SEMESTER III

1. Food Production & Patisserie - II (Title and unit contents are changed)
2. Food Production & Patisserie Practical - III (Title changed)

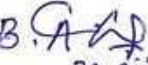
SEMESTER IV

1. Food Processing & Preservation (Newly introduced)
2. Front Office Management Practical (Retained as it is)

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SEMESTER V

1. Tourism and Travel Management (Retained as it is)
2. Bakery and Confectionery (Retained as it is)
3. Accounts for Hotel Management (**Passed by BoS of Commerce with C.A.**)
4. Bakery and Confectionery Practical (Retained as it is)

SEMESTER VI

1. Front Office Operations – II (Newly introduced)
2. Food Production & Patisserie Practical – IV (Title changed)
3. Project Work (Newly introduced)

13. Resolved to have the following Discipline Specific Elective Courses for B.Sc. Management and Catering Science

DSE 1

1. Food and Beverage Service – I (Title and unit contents are changed)
2. Organisational Behaviour (**Passed by BoS of Commerce with C.A.**)

DSE 2

1. Food and Beverage Service Practical – I (Title and unit contents are changed)
2. Principles of Management (**Passed by BoS of Commerce with C.A.**)

DSE 3

1. Food and Beverage Service – II (Title and unit contents are changed)
2. Tourism in India (Retained as it is)

DSE 4

1. Food and Beverage Service Practical – II (Title and unit contents are changed)
2. Hotel Engineering (Retained as it is)

DSE 5

1. Food and Beverage Service – III (Title and unit contents are changed)
2. Typology of Tourism (Retained as it is)

DSE 6

1. Food and Beverage Service Practical – III (Title and unit contents are changed)
2. Travel Agency and Tour Operations Management (Retained as it is)

DSE 7

1. Hotel Marketing (**Passed by BoS of Commerce with C.A.**)
2. Airfares and Airline Management (Newly introduced)

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4. B.A. A.P.S. 30.3.2024

2. *[Signature]* 30/03/24

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3. N.R. 30/3/24

6. M. J. J. 20/3/24

DSE 8

1. Entrepreneurial Development (**Passed by BoS of Commerce with C.A**)
2. Tourism Principles, Policies and Practices (Retained as it is)

14. Resolved to have the following Skill Enhancement Courses for B.Sc. Management and Catering Science

SEMESTER I (NME) [offered to other Department]

- 1) Basic Catering Service (Newly introduced)
- 2) Introduction to Tourism (Retained as it is)
- 3) Basis of Bakery (Retained as it is)

SEMESTER II(NME) [offered to other Department]

- 4) Room Division Management (Retained as it is)
- 5) Basis of Cookery (Retained as it is)
- 6) Front Office Management (Retained as it is)

SEC 3

1. Accommodation Operations – I (Title changed)

SEMESTER IIIto VI (SEC 4 to SEC 7)

SEC 4

1. Accommodation Operations Practical – I (Title changed)
2. Airport Formalities (Newly introduced)

SEC 5

1. Accommodation Operations – II (Newly introduced)
2. E-Tourism (Newly introduced)

SEC 6

1. Accommodation Operations Practical – II (Newly introduced)
2. Destination Management (Newly introduced)

SEC 7

1. Human Resource Management (**Passed by BoS of Commerce with C.A**)
2. Customer Relationship Management (**Passed by BoS of Commerce with C.A.**)

15. Resolved to introduce Internship in the fifth semester

16. Resolved to offer the Foundation Course - Introduction to Hotel Industry in Semester I

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2.  30/3/2024

3. N.P. 30/3/24

4. B.A.A. 30.3.2024

5.  30/3/2024

6. M.J.K. 30/3/24

J.J. College of Arts and Science (Autonomous)
(Re-Accredited by NAAC with "B⁺⁺" Grade - Fourth Cycle)
Sivapuram Post, Pudukkottai – 622 422

B.Sc Hotel Management and Catering Science

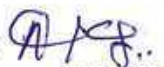
Proposed Course Structure based on TANSCHÉ and UGC - LOCF
(Applicable for the Candidates admitted from academic year 2023-2024 Onwards)

I SEMESTER									
Sem	Part	Course Code	Course Title	Hrs/ Week	Credit	Exam Hrs	Marks		
							Int.	Ext.	Total
I	I	U1R3TL1/ HHL1/FL1	Language - I (Tamil-I / Hotel Hindi-I / French-I)	6	3	3	25	75	100
	II	U1R3EL1	Language – II (English)	6	3	3	25	75	100
	III	U1R3HMCC1	Food Production& Patisserie – I	5	5	3	25	75	100
		U1R3HMCC2P	Food Production& Patisserie Practical – I	5	5	5	40	60	100
		U1R3HMDSE1:1	Food and Beverage Service – I	4	3	3	25	75	100
		U1R3HMDSE1:2	Organisational Behaviour						
	IV	U1R3HMSEC1 (NME)	To be opted from other Department	2	2	3	25	75	100
		U1R3HMFC	Introduction to Hotel Industry	2	2	3	25	75	100
Total				30	23	-	-	-	700
II SEMESTER									
II	I	U2R3TL2/ HMHL2/FL2	Language - I (Tamil-II/Hotel Hindi-II /French-II)	6	3	3	25	75	100
	II	U2R3EL2	Language - II (English)	6	3	3	25	75	100
	III	U2R3HMCC3	Front office Operations - I	5	5	3	25	75	100
		U2R3HMCC4P	Food Production & Patisserie Practical II	5	5	5	40	60	100
		U2R3HMDSE 2:1P	Food and Beverage Service Practical - I	4	3	3	40	60	100
		U2R3HMDSE 2:2	Principles of Management				25	75	
	IV	U2R3HMSEC2 (NME2)	To be opted from other Department	2	2	3	25	75	100
		U2R3HMSEC 3:1	Accommodation Operations - I	2	2	3	25	75	100
Total				30	23	-	-	-	700

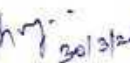
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6. M. J.  30/3/24

III SEMESTER									
III	I	U3R3TL3/ HHL3/FL3	Language – I (Tamil-III / Hotel Hindi-III / French-III)	6	3	3	25	75	100
	II	U3R3EL3	Language – III (English-III)	6	3	3	25	75	100
	III	U3R3HMCC5	Food Production & Patisserie – II	5	5	3	25	75	100
		U3R3HMCC6P	Food Production & Patisserie Practical – III	5	5	5	40	60	100
		U3R3HMDSE3:1	Food and Beverage Service - II	3	3	3	25	75	100
		U3R3HMDSE3:2	Tourism in India						
	IV	U3R3HMSEC4:1P	Accommodation operations Practical-I	2	2	3	40	60	100
		U3R3HMSEC4:2	Airport Formalities				25	75	
		U3R3VE	Value education	2	2	3	25	75	100
	Total				30	23	-	-	-
IV SEMESTER									
IV	I	U4R3TL4/ HHL4/FL4	Language - I (Tamil-IV/Hotel Hindi-IV /French-IV)	5	3	3	25	75	100
	II	U4R3EL4	Language - II (English-IV)	5	3	3	25	75	100
	III	U4R3HMCC7	Food Processing & Preservation	5	5	3	25	75	100
		U4R3HMCC8P	Front office Management Practical	5	5	3	40	60	100
		U4R3HMDSE4:1P	Food and Beverage Service Practical – II	4	3	3	40	60	100
		U4R3HMDSE4:2	Hotel Engineering				25	75	
	IV	U4R3HMSEC5:1	Accommodation Operations - II	2	2	3	25	75	100
		U4R3HMSEC5:2	E-Tourism						
		U4R3HMSEC6:1P	Accommodation Operations Practical- II	2	2	3	40	60	100
		U4R3HMSEC6:2	Destination Management				25	75	
		U4R3ES	Environmental Studies	2	2	3	25	75	100
	Total				30	25	-	-	-

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V SEMESTER									
V	III	U5R3HMCC9	Tourism and Travel Management	6	5	3	25	75	100
		U5R3HMCC10	Bakery and Confectionery	6	4	3	25	75	100
		U5R3HMCC11	Accounts for Hotel Management	6	4	3	25	75	100
		U5R3HMCC12P	Bakery and Confectionery Practical	5	4	5	40	60	100
		U5R3HMDSE5:1	Food and Beverage Service - III	3	3	3	25	75	100
		U5R3HMDSE5:2	Typology of Tourism						
		U5R3HMDSE6:1P	Food and Beverage Service Practical- III	3	3	3	40	60	100
		U5R3HMDSE6:2	Travel Agency and Tour operations Management				25	75	
	IV	U5R3HMINT	Internship	-	2	-	-	-	100
Total				30	25	-	-	-	700
VI SEMESTER									
VI	III	U6R3HMCC13	Front office Operations - II	5	4	3	25	75	100
		U6R3HMCC14P	Food Production& Patisserie Practical – IV	5	4	5	40	60	100
		U6R3HMCC15PW	Project Work	5	4	-	-	-	100
		U6R3HMDSE7:1	Hotel Marketing	5	3	3	25	75	100
		U6R3HMDSE7:2	Airfares and Airlines Management						
		U6R3HMDSE8:1	Entrepreneurial Development	5	3	3	25	75	100
		U6R3HMDSE8:2	Tourism Principles, Policies and Practices						
	IV	U6R3HMSEC7:1	Human Resource Management	3	2	3	25	75	100
		U6R3HMSEC7:2	Customer Relationship Management						
		U6R3GS	Gender Studies	2	1	3	25	75	100
		-	Extension activities	-	1	-	-	-	-
Total				30	22	-	-	-	700
Grand Total					141				4300

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CC- Core Course, DSE – Discipline Specific Elective, SEC – Skill Enhancement Courses, P – Practical

CIA Passing Minimum = 10, Ext. Passing Minimum = 30, Aggregate Mark for a Pass = 50

Non-Major Elective (Offered by the Department)

Non-Major Elective-I

1. Basic Catering Service (U1R3HMSEC1:1)
2. Introduction to Tourism (U1R3HMSEC1:2)
3. Basis of Bakery (U1R3HMSEC1:3)

Non-Major Elective-II

1. Room division Management (U2R3HMSEC2:1)
2. Basis of Cookery (U2R3HMSEC2:2)
3. Front office Management (U2R3HMSEC2:3)

1.  30/3/24

2.  30/03/2024

3. N.D. 30/3/24

5.  30/3/2024

6. M. J. J. 30/3/24

4. B. A. R. 30.3.2024