

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

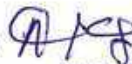
Proposed Course Structure based on TANSCH and UGC - LOCF
(Applicable for the Candidates admitted from academic year 2023-2024 Onwards)

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	-	-	-

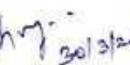
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4. B. A.  30.3.2024

5.  30/3/2024

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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)

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2.  30/03/2024

3. N.D. 30/3/24

5.  30/3/2024

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

4. B. A. R. 30.3.2024