

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

(Re-Accredited by NAAC with B++ Grade-Fourth Cycle)

(Affiliated to Bharathidasan University)

Sivapuram Post, Pudukkottai.

DEPARTMENT OF HOTEL MANAGEMENT

BOARD OF STUDIES IN HOTEL MANAGEMENT

AGENDA

Date : 21.04.2025

Time: 10.00a.m.

Meeting No.: 10

Venue: Training Restaurant, J.J.C.

1. Prayer

2. Welcome Address & Outline of the meeting - Chairman

3. Self-Introduction by the Members

4. Presenting the Resolutions - Chairman

5. Discussion & Suggestions by the members

6. Passing of the finalized Resolutions

7. Vote of Thanks - Mr.S.Bharathithasan

8. National Anthem

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DEPARTMENT OF HOTEL MANAGEMENT

MINUTES OF BOARD OF STUDIES IN HOTEL MANAGEMENT

Meeting No : 10 **Venue : Training Restaurant, J.J.C**

Date : 21.04.2025 **Time : 10.00 a.m.**

Members

1. Dr.S.Karthikeyan.,B.H.M.,M.T.M.,M.B.A.,M.Sc(HM),M.Phil.,Ph.D. - **Chairman**
Head, Department of Hotel Management
J.J.College of Arts and Science (Autonomous),Pudukkottai

2. Dr.M.P.Senthilkumar,B.H.M.,M.T.M.,M.Phil.,NET.,Ph.D. - **Univ. Nominee**
Head, Department of Hotel Management
Jamal Mohamed College (Autonomous), Tiruchirappalli – 620 020
Mobile:9791047935 **E-Mail:**mpsenthiljmc@gmail.com

3. Dr.T.Z.Ahamed.,B.Sc(HMCS),M.T.M.,M.Phil.,Ph.D. - **Subject Expert**
Associate Professor, Department of Hotel Management,
Madurai Kamaraj University College, Madurai – 625 002.
Mobile:9171679891 **E-Mail:** ahamedmkuc@gmail.com

4. Mr.K.P.Karthilingam.,M.B.A.,M.Sc(HM),M.Phil.,SET, - **Subject Expert**
Assistant Professor,
Department of Tourism and Hotel Management,
Alagappa University, Karaikudi – 630 003.
Mobile:9943196078 **E-Mail:**karthilingam@alagappauniversity.ac.in

5. Mr.S.Bharathithasan.,B.Sc(HM&CS),M.B.A.,M.T.T.M - **Faculty Member**
Assistant Professor; Dept. of Hotel Management
J.J.College of Arts and Science (Autonomous), Pudukkottai.

6. Mr.M.Karthikeyan.,B.Sc(HM&CS),.M.B.A.,M.T.T.M

Assistant Professor, Dept. of Hotel Management

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

- **Faculty Member**

7. Mr.G.Tamilvanan.(Reg. No:U18HM2091)

Proprietor,

Velmurugan Bakery,

Karambakudi – 623 707.

Mobile:9003605517

- **Corporate Member**

8. Mr.B.Arunkumar (Reg.No: U15HM2011)

Pastry Chef,

Cake Beach Bakery,

Pudukkottai.

Mobile:9344428838

- **Alumnus**

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Resolutions of the BOS in Hotel Management

The **Tenth Board of Studies Meeting** of the Department of **HOTEL MANAGEMENT** was held in the Department on **21.04.2025 at 10.00 a.m.**

The following resolutions were proposed, discussed, finalized and passed in the Board of studies meeting of Hotel Management pertaining to the approval from the Academic Council of the college.

Resolutions:

1. Resolved to introduce a Course titled **“Health and Wellness”- U3R3HW** (Under Part-V) in the third semester of the U.G Programme for students admitted from the Academic Year 2024-2025 in keeping with the instructions from the Parent University. (Vide. Letter from the Registrar i/c No.692/CCCD/BDU/C-1/2024, dated 30.12.2024). The Syllabus will be as indicated by TANSCHÉ and the evaluation would be as follows, **with No Formal Examination.**

Activities (Observation during Practice) :40Marks

Attendance :20 Marks

Report : 40 Marks

The weightage for this course will be **01Credit with 02 teaching hours per week.**

2. Resolved to review the existing Curriculum and Courses and make changes wherever necessary in the light of stake holder's feedback. As the feedback is positive, we have not made any changes to the existing Curriculum.

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3. It has been resolved to integrate elements of the Indian Knowledge System into the following courses offered in Semester V of the 2023–2024 Curriculum.

➤ **Bakery and Confectionery Theory (Course Code: U5R3HMCC10)**

Unit I will include a new section on “**Indian Traditional Ingredients**”, highlighting their historical significance, culinary applications, and health benefits.

➤ **Food and Beverage Service – III (Course Code: U5R3HMDSE5:1)**

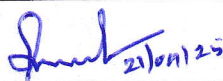
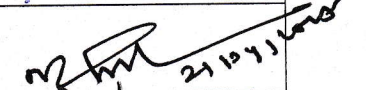
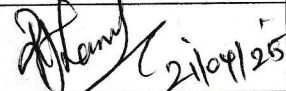
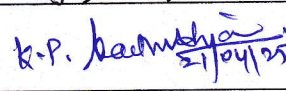
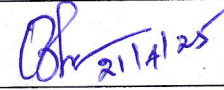
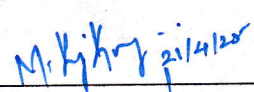
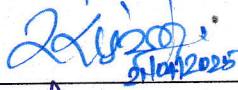
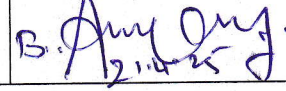
Unit I will introduce “**Ayurvedic Principles in Food Service**”, covering the foundational concepts of Ayurveda and their relevance to modern food service practices.

4. It is resolved to motivate the Students to do concurrent Courses under SWAYAM / MOOCS.

5. It is resolved to continue with the Value Added Courses offered by the Department with modifications, wherever necessary.

6. Motivate the Students to do the Internship in reputed concerns as mentioned in the Curriculum.

SIGNATURE OF THE MEMBERS:

1	Dr.S.Karthikeyan	Chairman	 21/04/25
2	Dr.MP.Senthilkumar	Univ. Nominee	 21/04/25
3	Dr.T.Z.Ahamed	Subject Expert	 21/04/25
4	Mr.K.P.Karthilingam	Subject Expert	 21/04/25
5	Mr.S.Bharathithasan	Faculty Member	 21/4/25
6	Mr.M.Karthikeyan	Faculty Member	 21/4/25
7	Mr.G.Tamilvanan	Corporate Member	 21/04/2025
8	Mr.B.Arunkumar	Alumnus	 21/4/25

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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) -
Restructured

FIRST YEAR									
I SEMESTER									
Se m	Pa rt	Course Code	Course Title	Hrs/ Wee k	Cred it	Exam Hrs	Marks		
							Int.	Ex t.	Tot al
I	I	U1R3TL1/ HMHL1/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
		UIR3HMCC2P	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	Practical II – Food Production & Patisserie - 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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SECOND YEAR									
III SEMESTER									
III	I	U3R3TL3/ HHL3/FL3	Language - I (Tamil-III / Hotel Hindi-III / French-III)	5	3	3	25	75	100
	II	U3R3EL3	Language – III (English-III)	5	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	3	- 2	3	40	60
	U3R3HMSEC4:2		Airport Formalities	25				75	
			U3R3VE	Value education	2	2	3	25	75
		U3R3HW	Health and Wellness	2	1	-	-	-	100
Total				30	23	-	-	-	800
SECOND YEAR									
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	Practical IV – 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
	U4R3HMSEC5:2		E-Tourism						
	U4R3HMSEC 6:1P		Accommodation Operations Practical- II	2	2	3	40	60	100
	U4R3HMSEC 6:2		Destination Management				25	75	
			U4R3ES	Environmental Studies	2	2	3	25	75
	Total				30	25	-	-	-

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THIRD YEAR									
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
		U5R3HMDSE 5:2	Typology of Tourism						
		U5R3HMDSE6:1P	Food and Beverage Service Practical- III	4	3	3	40	60	100
		U5R3HMDSE 6:2	Travel Agency and Tour operations Management				25	75	
		U5R3HMINT	Internship	-	2	-	-	-	100
Total				30	25	-	-	-	700
THIRD YEAR									
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					142				4400

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 = 40

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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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Course Name	FOOD AND BEVERAGE SERVICE - III		
Course Code	U5R3HMDSE5:1	Exam. Hrs.	Credit
Category	Discipline Specific Elective	3	3
Nature of Course	Employability / Entrepreneurship / Skill Development		
Maximum Marks	100	EXT: 75	CIA:25
Passing Minimum	40	30	10
Total Instruction Hours			45
Course objectives			
1. To impart the knowledge of Transport Catering. 2. To train students in banquets and outlet catering. 3. To make them aware of various forms of service observed in the industry. 4. To gain knowledge about Industrial and Institutional Catering. 5. To impart the knowledge of fast food.			
UNIT I	Transport Catering		9 Hours
➤ Classification – Air, Rail, Ship and Luxury coaches.(ICT) ➤ Air Catering - Planning of Menus - Organisation of service - Airline Tray Service - Importance of Flight Kitchen Units - Limitation of Air Catering. ➤ Rail Catering - Planning of Menu - Organisation of Service - Refreshment Stalls in railway stations - Pantry car service ➤ Cruise Lines Catering - Compiling of Food and Wine List. ➤ Indian knowledge System on Food and Beverage Service --Ayurvedic Principles of Food Service (Tridosha Concept, Six Rasas (Tastes), Seasonal and Regional Eating)			
UNIT II	Banquets and Outdoor Catering		10 Hours
Banquets ➤ Organization Structure ➤ Job description of Banquet Personnel ➤ Banquet Booking ➤ Contract of Agreement ➤ Banquet Service ➤ Banquet Service ➤ Banquet beverage Service Outdoor Catering			
UNIT III	Specialized Forms of Service		10 Hours
➤ Introduction ➤ lounge service ➤ Hospital Tray Service Room Service ➤ Types ➤ Organisation ➤ Equipment and Lay out ➤ Task ➤ Order flow Gueridon Service ➤ Equipment and Tools.(ICT) ➤ Home Delivery.			
UNIT IV	Industrial Catering and Institutional Catering		8 Hours
Industrial Catering ➤ Planning of Kitchen and Food Service Areas ➤ Role of Cyclic Menus ➤ Benefits of Subsidy Offered by the Management.			

Institutional Catering

- Food Service Units in Research Institutions such as I.C.A.R., C.S.I.R. and I.C.M.R. - Planning of Menu.
- Schools, Colleges and Universities
- Planning of Menus
- School Meal Services and Canteens
- Importance of Nutritive Value.

UNIT V	Fast Foods	8 Hours
➤ Study of fast foods ➤ Convenience foods ➤ Setting of the Fast-food Outlet ➤ Various types of fast food ➤ Fast food chains ➤ Hygiene and food safety ➤ Drive through.		

Text Books:

1. Food and Beverage Service (Training Manual – Sudhir Andrews (TATA McGraw Hill Publications) Unit - I,II
2. Food and Beverage service (Third Edition – Dennis R.Lillicrap) Unit – III,IV,V
3. Food and Beverage Service – R. Singaravelan (Third Impression 2017)

Reference Book

1. Catering Management – An Integrated Approach – Mohini sethi and Surjeet Malhan(Wiley Eastern Limited)

Course Outcomes		K Level
After completion of the course the student will be able to		
CO1	Develop knowledge of Transport Catering.	K6
CO2	Organize banquets and outlet catering.	K3
CO3	Handle various forms of service.	K4
CO4	Classify Industrial and Institutional Catering.	K4
CO5	Functions the fast food.	K4

Relationship Matrix for CO, PO, PSO

Course Outcomes (COs)	Programme Outcomes (POs)							Programme Specific Outcomes (PSOs)					Mean Score of COs
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	3	3	3	3	3	3	3	3	2	2	3	2	2.7
CO2	3	3	3	3	2	3	3	3	2	3	3	2	2.7
CO3	3	3	3	3	2	3	3	3	2	3	3	3	2.8
CO4	3	2	2	2	3	3	3	3	2	2	3	2	2.5
CO5	3	2	3	3	3	2	3	3	2	3	3	2	2.7
Mean Overall Score													2.68
Result													High

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Course Name	BAKERY AND CONFECTIONERY		
Course Code	U5R3HMCC10	Exam. Hrs.	Credit
Category	Core Course	3	4
Nature of Course	Employability / Entrepreneurship / Skill Development		
Maximum Marks	100	EXT: 75	CIA:25
Passing Minimum	40	30	10
Total Instruction Hours			90
Course objectives			
1. To make students understand the basic principles of baking and the nature of the raw materials used in the bakery and confectionery industry.			
2. To help students make knowledge of various types of cake making.			
3. To impart knowledge on various types of bread making.			
4. To give in depth knowledge on types of food additives and essences used in bakeries.			
5. To enable students to handle bakery equipment.			
UNIT I	Introduction		18 Hours
➤ Aims and Objectives of Bakery ➤ Organizational structure of Bakery (Both small and Large Scale) ➤ Equipment's used (description and their uses) (ICT) ➤ Oven (Types and their advantages/disadvantages) ➤ Personal Hygiene maintained in the Bakery (ICT) ➤ Indian knowledge System Indian Traditional Ingredients (Flours & Grains, Sweeteners, Dairy & Fats, Spices & Flavourings)			
UNIT II	Raw materials used in Bakery		20 Hours
➤ Flour (Composition, Types, Gluten, WAP of flour, pH value ,Flour Test) ➤ Yeast (Elementary knowledge, activity, function & its uses, effect of over & under fermentation) ➤ Eggs (Function & its uses in Bakery) ➤ Sugar (Function & its uses in Bakery) ➤ Salt (Function & its uses in Bakery) ➤ Fats (Function & its uses in Bakery) ➤ Cream (Function & its uses in Bakery) ➤ Milk (Function & its uses in Bakery) ➤ Leavening agents (Function & its uses in Bakery) ➤ Flavorings and fruits (Function & its uses in Bakery)			
UNIT III	Yeast Dough Products		20 Hours
➤ Methods of preparing Bread dough's ➤ Quality of Ingredients in making Breads ➤ Faults and remedies in Bread making ➤ Bread improvers ➤ Bread diseases and rectification ➤ Leavening action of Yeast on Bread dough			
UNIT IV	Confectionery Products		14 Hours
➤ Types of Pastry Preparation ➤ Reasons for common problems in Pastry making ➤ Different cake making methods ➤ The Quality of cake making ingredients and the types of cakes (Rich, Lean, High Ratio & Low Ratio Cakes) ➤ Leavening action of Baking Powder on cakes ➤ Faults & Remedies in cake making ➤ Cookies and Biscuits (Ingredients, Methods, Types and Faults)			

UNIT V	Icings and Oven Temperature	18 Hours
➤ Icing-Introduction ➤ Types of Icing (Butter icing, Royal Icing, Marzipan, Fudge, Glaze) ➤ Icing, Chocolate Icing, Marshmallow) ➤ Gum paste ➤ Oven at different temperatures (hot, very hot, medium, etc) ➤ The oven temperatures for baking rich and lean cakes		
Text Books: 1. Practical Cookery – Kinton and Ceserani (ELBS Publications) 2. The Theory of Catering – Kinton and Ceserani (ELBS Publications) 3. Theory of Cookery – Krishna Arora (Frank Bros. & Co., New Delhi) 4. Theory of Bakery and Patisserie - ParvinderS.Bali - (First and Second impression 2018)		
Reference Book: 1. Basic Baking Science & Craft by S.C. Dubey (S.C. Dubey F-10/5, Malaviya Nagar, New Delhi – 110 017). 2. Beautiful Baking - Consultant Editor – Carole Clements Richard Blady 3. Publishing (Anness Publishers Ltd.)		

Course Outcomes		K Level
After completion of the course the student will be able to		
CO1	Judge the different types of cake	K5
CO2	Estimate oven temperature for various bakery products	K6
CO3	Make use of various baking equipments	K3
CO4	Label bread and other bakery products	K1
CO5	Able to produce cakes following various methods	K2

Relationship Matrix for CO, PO, PSO

Course Outcomes (COs)	Programme Outcomes (POs)							Programme Specific Outcomes (PSOs)					Mean Score of COs
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4	PSO5	
CO1	3	3	3	2	3	3	3	3	3	2	3	3	2.8
CO2	3	3	3	3	2	3	3	3	2	3	2	3	2.7
CO3	3	2	3	3	3	2	3	1	2	2	3	3	2.5
CO4	2	3	3	2	3	3	3	3	2	3	3	2	2.7
CO5	3	2	3	3	2	2	3	2	3	2	3	3	2.5
Mean Overall Score													2.64
Result													High

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