

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

Proposed Course Structure based on TANSCH and UGC - LOCF

(Choice Based Credit System)

(Applicable for the Candidates admitted from the academic year 2026-2027 Onwards)

B.Sc. Hotel Management and Catering Science

B.Sc. Hotel Management and Catering Science									
Sl. No.	Course Category	Course Code	Course	Credits	Hours/ Week	Exam Hours	Marks		
							CIA	ESE	Total
Semester I									
1	Part - I	U1R4TL1/ HHL1/FL1	Tamil – I/ Hotel Hindi – I /French – I	3	6	3	30	70	100
2	Part - II	U1R4EL1	English Language Course - I	3	6	3	30	70	100
3	Part - III	U1R4HMCC1	Basic Culinary Arts	5	5	3	30	70	100
4		U1R4HMCC2P	South Indian Cuisine Practical	5	5	5	40	60	100
5		U1R4HMAC1	Basic Food Service	3	3	3	30	70	100
6		U1R4HMAC2P	Basic Food Service Practical	3	3	3	40	60	100
7	Part - IV	U1R4_GEC1	To be opted from other Department	2	2	3	30	70	100
Total				24	30		-	-	700
Semester II									
1	Part - I	U2R4TL2/ HHL2/FL2	Tamil – II/ Hotel Hindi – II /French – II	3	6	3	30	70	100
2	Part - II	U2R4EL2	English Language Course - II	3	6	3	30	70	100
3	Part - III	U2R4HMCC3	Basic Front office and Accommodation Management	5	5	3	30	70	100
4		U2R4HMCC4P	North Indian Cuisine Practical	5	5	5	40	60	100
5		U2R4HMAC3	Beverage Service	3	3	3	30	70	100
6		U2R4HMAC4P	Beverage Service Practical	3	3	3	40	60	100
7	Part - IV	U2R4_GEC2	To be opted from other Department	2	2	3	30	70	100
Total				24	30		-	-	700
Semester III									
1	Part - I	U3R4TL3/HHL3 /FL3	Tamil – III/ Hotel Hindi – III /French – III	3	5	3	30	70	100
2	Part - II	U3R4EL3	English Language Course - III	3	5	3	30	70	100
3	Part - III	U3R4HMCC5P	Basic Front Office and Accommodation Management Practical	5	5	3	40	60	100
4		U3R4HMCC6P	Western Cuisine Practical	5	5	5	40	60	100
5		U3R4HMAC5	Specialized Food Service	3	4	3	30	70	100
6	Part - IV	U3R4HMSEC1:1 /1:2	Tourism in India MICE Tourism	2	2	3	30	70	100
7		U3R4VE	Value Education	2	2	3	30	70	100
8	Part - V	U3R4HW	Health and Wellness	1	2	-	-	-	100
Total				24	30		-	-	800

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Semester IV									
1	Part - I	U4R4TL4/HHL4/F L4	Tamil – IV/ Hotel Hindi – IV /French – IV	3	5	3	30	70	100
2	Part - II	U4R4EL4	English Language Course - III	3	5	3	30	70	100
3	Part - III	U4R4HMCC7	Advanced Culinary Arts	5	6	3	30	70	100
4		U4R4HMCC8P	Oriental Cuisine Practical	5	5	5	40	60	100
5		U4R4HMAC6P	Specialized Food Service Practical	3	5	3	40	60	100
6	Part - IV	U4R4HMSEC2:1 / 2:2	International Tourism	2	2	3	30	70	100
			Tourism Potentials of Tamil nadu						
7		U4R4HMSLC1:1 /1:2	Online Courses (SWAYAM-MOOC's/SWAYAM plus/NPTEL/COURSERA)	2	-	-	-	-	100
			Fruits and Vegetable Carving						
8		U4R4ES	Environmental Studies	2	2	3	30	70	100
Total				25	30		-	-	800
Semester V									
1	Part - III	U5R4HMCC9	Nutrition and Food Science	5	5	3	30	70	100
2		U5R4HMCC10	Advanced Front Office and Accommodation Management	4	5	3	30	70	100
3		U5R4HMCC11	Bakery and Confectionary	4	5	3	30	70	100
4		U5R4HMCC12P	Boulangerie and Viennoiserie Practical	4	5	5	40	60	100
5		U5R4HMDSE1:1 / 1:2	Principles of Management	3	5	3	30	70	100
			Hotel Law						
6	Part - IV	U5R4HMINT	Internship	2	-	-	-	-	100
7		U5R4HMSEC3:1 / 3:2	Cultural and Heritage Tourism	2	3	3	30	70	100
			Destination Planning and Development						
8		U5R4HMSLC2:1 / 2:2	Food Processing and Preservation	2	-	3	50	50	100
			Hygiene and Sanitation						
9		U5R4IDM	Introduction to Disaster Management	2	2	3	30	70	100
Total				28	30	-	-	-	900
Semester VI									
1	Part - III	U6R4HMCC13	Advanced Front Office and Accommodation Management Practical	4	5	3	40	60	100
2		U6R4HMCC14P	Confectionary Practical	4	5	5	40	60	100
3		U6R4HMCC15PW	Project Work	4	6	-	-	-	100
4		U6R4HMDSE2:1 / 2:2	Accounts for Hotel Management	3	5	3	30	70	100
			Human Resource Management						
5	Part - IV	U6R4HMDSE3:1 /3:2	Hotel Marketing	3	5	3	30	70	100
			Entrepreneurial Development						
6		U6R4HMOVAC	Event Management	2	2	3	-	-	100
7		U6R4GS	Gender Studies	2	2	3	30	70	100
	Part - V	-	Extension Activity	1	-	-	-	-	-
Total				23	30		-	-	700
Grand Total				148					4600

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Offered by the Department

Generic Elective Course 1

1. **Basis of Cookery** (U1R4HMGEC1:1)
2. **Introduction to Hotel Industry** (U1R4HMGEC1:2)
3. **Introduction to Tourism** (U1R4HMGEC1:3)

Generic Elective Course 2

1. **Basis of Baking** (U2R4HMGEC2:1)
2. **Principles of Tourism** (U2R4HMGEC2:2)
3. **Front office Management** (U2R4HMGEC2:3)

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